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## EDITORIAL

by Margarida Vieira, ISEKI-Food Association President, Portugal

The ISEKI-Food Association, founded in 2005, grew out of EU projects funded since 1996, originally from European countries, and expanded to all continents. As a community for intercultural exchange and professional sharing, the projects and association fostered strong bonds among its members. Having lived in this rich intercultural environment with friends all over the world for so many years, we suddenly awoke to the terrible news of the devastation inflicted in Ukraine. We have been very saddened to see how such a beautiful country is being destroyed along with so many civilian casualties. We regret the destruction of hospitals, maternity homes, and civilian buildings. For safety, millions of Ukrainians had to flee their homes, their comfort, and their daily lives. Schools are being attacked, children are being killed, and universities are hardly trying to continue their educational missions.

Considering that Ukrainian and Russian wheat exports account for a quarter of the global wheat supply and that Russia is a very important producer of fertilizers for farming, this conflict threatens food security worldwide. The only solution to stop this calamity is to end this war immediately. The world needs peace to focus on resolving higher concerns regarding the sustainability of our planet, the Earth.

The ISEKI-Food Association is supporting the Ukrainian people but in particular colleagues, friends, young researchers, and students by doing what is within our reach. We have already waived the fees of our Ukrainian members for the next two years, but we want to do more, we can serve as a liaison between any company or research institute that wants to offer jobs in the food industry to Ukrainian refugees. We know that Universities across Europe are offering support in consultations, openings, mental health assistance, and some are reducing or even eliminating tuition fees. So, very soon we will open a new page on our website to support Ukrainian refugees where everyone can announce jobs and universities can announce what they have to offer to Ukrainian lecturers and students.

## NEWS FROM THE ISEKI-FOOD ASSOCIATION

#ScienceForUkraine



**#ScienceForUkraine**

Dear Colleagues,

Please let us draw your attention to a great initiative to support students and scientists from Ukraine.

The mission of this initiative is to collect and disseminate information about support and opportunities at universities, national and international level for graduate students and researchers directly affiliated to an academic institution in Ukraine.

Please click [HERE](#) for more information.

On this website you will find a wide range of paid academic positions for scientists (PhD student or above), academic transfer opportunities for graduate and undergraduate students, as well as temporary housing. Please see [HERE](#) for our general inclusion criteria and how we work.

THANK YOU VERY MUCH FOR YOUR SUPPORT!

## Curricula database on food science and technology degrees

by Rui Costa, ISEKI-Food Association Secretary General, Portugal

The ISEKI-Food Association makes available for free a curricula database on food science and technology degrees. The database was built to foster mobility of teachers and students, initially within Europe and expanded to all continents.

The database had its first version from ISEKI networks before 2010, with the last version dated from 2015. The curricula database was recently updated in January of 2022 and will be regularly updated every 2 months.

The database contains a total of 1105 programme degrees, of which 558 are bachelors, 420 masters and 127 PhDs, from all continents, with a higher focus on Europe.

The database will be expanded to include nutrition degrees this year.

If the degrees of your university are not in this database, please send the links to [office@iseki-food.net](mailto:office@iseki-food.net).

ISEKI-FOOD ASSOCIATION

ABOUT CERTIFICATIONS DATABASES EVENTS PROJECTS PUBLICATIONS TRAINING

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### Curricula

Curriculum name contains...

Degree: ☐ BSc ☐ MSc ☐ PhD

Country:

Has EQAS Award:

Curriculum name	Degree	Required ECTS credits	Institution name	Country	City	EQAS Award
FOOD AND NUTRITION	MSc	120	University of Göttingen	Sweden	Göteborg	No
Food and Nutrition	BSc	180	Medical University of Warsaw	Poland	Warsaw	No
Food and Nutrition Manager	BSc		Lodz University of Technology	Poland	Lodz	No
Food and Technology	MSc	120	South-Trøndelag University College	Norway	Trondheim	No
Food and Technology	MSc	120	South-Trøndelag University College	Norway	Trondheim	No
Food biotechnology	MSc	120	Universiteti bujqësor i Tiranës (UBT) - Agricultural University of Tirana	Albania	Tirana	No
Food biotechnology	PhD	300	Universidad de Oviedo	Spain	Oviedo	No
Food Biotechnology	MSc	120	Universität Hohenheim	Germany	Hohenheim	No
Food Biotechnology	MSc	120	Università degli Studi di Padova	Italy	Legnano	No

Number of BSc courses

558

Number of MSc courses

420

Number of PhD courses

127

## NEWS ABOUT ISEKI-FOOD ASSOCIATION MEMBERS/PARTNERS

Center for research and development in Agrifood systems and sustainability (CISAS) – Instituto Politécnico de Viana do Castelo, Portugal

by Fernando Mata, CISAS, Portugal, ISEKI Institutional Member



CISAS, The Center for Research and Development in Agri-food Systems and Sustainability has consulted its External Stakeholders' Committee. The aim was to receive some input to enhance future research directions and policies directed towards the local food sector industry.

The following is a summary of the hearing outcome on the different sectors represented.

### STRENGTHS

Horti fruticulture – Favourable edaphoclimatic conditions, and available manpower at competitive costs. Proximity to the Galician markets. Support by higher education institutions for professional training and development of new products.

Local governance – The region has a strong tradition of entrepreneurship, export driven. Existence of a diversity of endogenous resources with high added value potential. Modern rurality embracing the regional natural and the human heritage.

Food component industry – Strong connection with Universities and Research Centres allowing the development of new products. Easy access to the European and British markets.

Dairy products – Local production of milk. Privileged location in relation to Galicia.

Retail – Variety of the local production and the close relationship with the local producers.

Fisheries – Extension and diversity of the near sea. Scientific and technological advances. Attractiveness of the sector. Natural and cultural heritage.

### WEAKNESSES

Horti fruticulture – Growing competition for manpower. Distance to the large metropolitan area of Lisbon. Limitations in the availability of locally produced organic fertilizers. Exposure to imports of lower quality.

Local governance – Demographic decline. Reduced maturity of the logistic and intermodal system. Small dimension and fragmentation of the property posing problems to scale up agricultural production systems.

Food component industry – Low number of local clients.

Dairy products – Small dimension of local companies and vulnerability to the big players controlling over 70% of the milk market.

Retail – Insufficient local production of fresh products. Excess of plastics.

Fisheries – Vulnerability to climate change. Lack of diversification of the “sea market”. Some lack of expertise in specific areas. Difficulties in securing financial credit.

## OPPORTUNITIES

Horti fruticulture – Growing tendencies for consumption of aromatics both in Spain and Portugal. Creation of an industry directed to nonstandard fresh products to decrease waste.

Local governance – The agri-food industry sits in the top economic sectors of the region, representing more than half of total exports. Growing demand for locally grown and organically produced foods. Potential to integrate local production with tourism to reach out of niche markets. Proximity to the metropolitan area of Oporto and the urban axis Braga – Guimarães.

Food component industry – Growing social, ethical, environmental and health population concerns, favouring consumption of locally produced organic fresh food. Rapid advances in information and production technologies.

Dairy products – Local breeds with potential to produce high quality locally produced and differentiated dairy products.

Retail – To align the entire value chain with the “farm-to-fork” strategy.

Fisheries – Good geostrategic position in relation to Europe and the Atlantic. Portuguese extended continental shelf claims. Potential for production and export of renewable energy. Potential for exporting seafood and aquaculture derived food products.

## THREATS

Horti fruticulture – Competition from North Africa in productive environments of cheap manpower.

Local governance – Exploitation of endogenous resources limited by sustainability factors. Dependency of the Galician market. Demographic decline and ageing of the population in certain rural areas of lower productivity.

Food component industry – Any threat to natural resources and climate jeopardizing access to raw materials.

Dairy industry – Lack of locally produced raw material (milk), due to the dimension of big market players.

Retail – Lack of producer support and knowhow to help in the energetic transition.

Fisheries – Climate change and natural disasters, Piracy and geopolitical confrontation. Pollution, illegal fishing, pandemics and economic recession.

More details [here](#).

## Total Food 2022, 13 – 14 July 2022, Nottingham, UK

by Eleanor Binner, University of Nottingham, ISEKI-member

Submit your abstract for a poster presentation today!



**13–14 July 2022**, Jubilee Conference Centre

Find out more: [nottingham.ac.uk/go/totalfood2022](https://nottingham.ac.uk/go/totalfood2022)

One third of the food produced for human consumption is wasted globally throughout the whole food supply chain (FSC) from initial agricultural production down to final household consumption or food manufacturing industries. In the European Union, an estimated 88 million tonnes of food are lost or wasted every year, which is equivalent to 20% of the total food produced or 173 kilogrammes per person [1].

To tackle the challenge of sustainable food production and waste minimisation, **Total Food 2022** conference, taking place at the Jubilee Conference Centre in Nottingham from the 13th-14th July 2022, will bring together industrialists, academics, policy-makers and charities with the common goal of protecting the environment and promoting human and animal health. The conference will not explore simply reducing avoidable food waste but how we can make the most out of food. Align with the EU's ambitions (Circular Economy Action Plan) to develop a sustainable and competitive economy by minimising waste and maintaining the value of resources for as long as possible. In a circular economy, food is designed to cycle, so the by-products from one enterprise provides input for the next. We can maximise the value of food by redistributing surplus edible food, while turning the remaining inedible by-products into new products, ranging from organic fertilisers for regenerative farming, to value-added biochemicals and bioenergy [2]. Since so much carbon is embedded in our food system, the circular economy in the food supply chain can also help to achieve EU's target of carbon neutrality by 2050.

Total Food 2022 aims to be a community conference – we welcome all stakeholders groups, including industrial representatives of the food and agricultural sectors (anything from SMEs to multinationals), researchers and academics, legislators and consumer organisations and charities. We have a wide range of speakers lined up, including the Head of Strategy and Policy of the D2N2 Local Enterprise Fellowship, who will talk about how recent events are affecting local strategy. We will hear about Unilever's work towards converting all agricultural waste streams to sustainable ingredients and materials, and Prof Dimitris Charalampopoulos and Dr Nick Tucker will report result of recent international products on food valorisation and sustainable packaging, alongside many more exciting speakers.

It is one of the first chances since lockdown has eased to get together in person to talk about the challenges and opportunities we have to work together, and we look forward to welcoming everyone to Nottingham in July.

The **programme** is now finalised, but there are still a few poster space, so submit your abstract now!

### Reference:

[1] E.E. Commission, Preparatory study on food waste across EU 27, Technical Report. Available online at <http://ec.europa.eu/environment> ..., 2010.

[2] E.M. FOUNDATION, pp. <https://archive.ellenmacarthurfoundation.org/explore/food-cities-the-circular-economy>.

## “Youth and Climate Change Survey”

by Corinne Stewart, I.S.L.E Sustainable Association Board



Are you a student or did you just graduate?  
Do you know anyone from generation Y or Z?  
We want to hear your voice!

Climate change is here. As its impact intensifies over time, it is your generation who will face the consequences. Through education and adherence to our climate commitments, we can make the necessary changes to protect the planet.

The [International Education for Sustainability Association \(ISLE\)](#) and the [Austrian Ecosocial Studentforum \(OESSFO\)](#) are conducting a survey, with the help of multiple partners worldwide. Our goal is both to understand more about students' attitudes and opinions towards climate change and to use the findings to spur action to transform education and to inform policy.

We would be very grateful if you could take the 12 minutes to complete the online anonymous survey.

Participants can also enter to win a special Prize (2022 ISLE Association membership + ISLE 2022 Anniversary conference attendance).

The survey is open until Sunday, April 3rd, 2022.

[Click here to take the survey!](#)

If you have any questions, please do not hesitate to contact us  
at [isleassociation@gmail.com](mailto:isleassociation@gmail.com) or [fabian.huber@oessfo.at](mailto:fabian.huber@oessfo.at).



## ONE – Health, Environment and Society Conference 2022, 21 – 24 June 2022, Brussels, Belgium

by Michela Zabaglia, EFSA – European Food Safety Authority



Registration is now open for the ONE – Health, Environment, Society – Conference 2022. The four-day event – co-organised by EFSA, the European Centre for Disease Prevention and Control (ECDC), the European Chemicals Agency (ECHA), the European Environment Agency (EEA), the European Medicines Agency (EMA) and the European Commission’s Joint Research Centre (JRC) – will take place in Brussels in person and online from 21-24 June.

The conference will bring together scientists, stakeholders and other interested parties with diverse backgrounds and expertise to examine food safety within the broader perspective of sustainable food systems. Discussions will also consider opportunities and challenges in implementing a One Health approach and explore new developments in risk assessment science.

For more information, check out the [programme](#) (more details available in the coming months).

### How to register

To participate in the ONE Conference 2022, fill out the [online registration](#) form.

The deadline to register for on-site participation is 29 April. Registration for online participation will remain open during the conference. Both online and on-site participation are free. All registered participants will have access to the event’s networking opportunities and be able to post comments during sessions, ask questions and interact with other participants, speakers and panellists in real time.

More information is available on the [conference website](#).

## 13<sup>th</sup> International Barley Genetics Symposium (IBGS13), 3-7 July 2022, Riga, Latvia

by Vita Sterna, Latvia University of Agriculture, ISEKI-Member



With pleasure we invite you to attend the **13<sup>th</sup> INTERNATIONAL BARLEY GENETICS SYMPOSIUM (IBGS13)**, which will be held in Riga, Latvia, July 3<sup>rd</sup> - 7<sup>th</sup>, 2022. IBG symposiums have been organized since 1963 and attracted participants from all around the world to discuss progress of their state-of-the-art research. Its 12 sessions will include the recent and most important findings from the hottest topics in various thematic sessions:

- The barley genome- from reference genome to structure and function;
- Biotic stresses under climate change;
- Abiotic stresses under climate change;
- Barley breeding and NBTs: a way forward; barley breeding: success stories;
- Genetics and breeding of biomass (Resources use efficiency);
- Barley end use: food, feed, and novel products;
- Barley end use: malting and brewing;
- Genetic and database resources: harnessing diversity;
- Morphology, phenology, and development;
- Baltic and Nordic barley: a regional perspective.

IBGS13 will promote new tools, methods, most original findings and hypotheses as well as original ideas presented by a new generation of scientists. On the final day of the symposium, Barley Field Day will be organized with a possibility for participants to observe their material in Latvian conditions (applications [here](#)).

All interested in IBGS13 will find detailed information about the conference [here](#). Abstracts for consideration as Oral Presentations and Poster Presentations will be selected on the basis of scientific merit and novelty as well as practical application. Deadline for abstract submission- March 31, 2022.

The IBGS13 symposium will be organized by the Institute of Agricultural Resources and Economics (AREI). AREI is the leading crop breeding institute in Latvia. The research directions of the institute are related to crop genetics and breeding, crop management and agroecology for sustainable farming, providing quality requirements of raw materials for processing, as well as development of sustainable rural space, economic analysis for agriculture, food production and fisheries.

If you have any questions, please contact the IBGS13 Local Committee: [ibgs13@arei.lv](mailto:ibgs13@arei.lv) or [ibgs@arei.lv](mailto:ibgs@arei.lv)

We look forward to welcoming you at IBGS13, Riga, Latvia!

## GENP 2022 – Green Extraction of Natural Products, 27-28 October 2022, Poreč, Croatia

by Mladen Brnčić, University of Zagreb, Croatia, ISEKI-Member



The GENP 2022 meeting will feature a scientific program of keynote and speakers sessions, poster presentations on the latest cutting edge research in Green Extraction and Sustainable Processes.

The International Congress on Green Extraction of Natural Products is focused on agro-food waste valorisation, bioprocess resources and innovative conversion technologies, perfume, cosmetic, pharmaceutical, food, bio-fuel, chemical and energy sectors and green chemistry market.

An overview on the advancement of Green Extraction and Sustainable Processes will serve as a catalyst for connecting scientists and experts within and across disciplines from around the world.

### DEADLINES

01 APRIL – 01 JULY 2022 Abstract submission

Abstract Decision 15 OCTOBER 2022 Final program

Our leading role will be to facilitate the interaction between experts from industry and leading academic scientists in these fields in order to exchange and share their experiences and research results on all aspects of green extraction, discuss the most recent innovations, trends and generate new ideas as well as practical challenges.

For more information, please visit the [conference website](#).

## NEWS ABOUT PROJECTS WITH ISEKI-FOOD ASSOCIATION PARTICIPATION

### FoodFactory-4-Us: viable solutions supporting and developing short food supply chains

by Line Lindner, Project Manager, ISEKI-Food Association, Austria

With the project *“Enhancing Local Food Access in Kentucky Through Collective Action in Partnership with Nonprofits”*, the team Ag Economists for Local Food Access from the University of Kentucky (USA) won the 1<sup>st</sup> prize in the **FoodFactory-4-Us 2021/2022 competition on Supporting Developing Short Food Supply Chains**. The team outlined in their project the challenge of sourcing local food to underserved communities through the development of a collective action strategy to assist in the distribution and transportation of products.

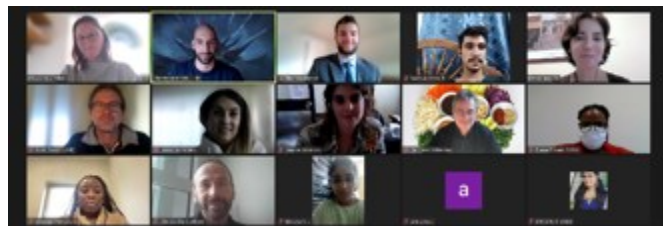
With the aim of finding solutions to support and develop short food supply chains, 5 teams from India, France and the USA (19 students) participated in the 4-month online FoodFactory-4-Us competition running between October 2021 and January 2022.



Teams identified a specific problem in collaboration with an industry mentor, then designed and developed an industry-exploitable solution. An Advisory Board of academic and industry experts evaluated the projects, including at the 27 January 2022 Final Conference where team members answered audience questions. All teams that completed the competition had excellent projects

and only a few points determined the winners.

Members of the winning team won a cash prize of EUR 300 sponsored by the **ISEKI-Food Association** and were invited to give their winning presentation to project partners and other invited stakeholders at the NextFOOD Final Project Meeting which will be held in Bari, Italy, 6-7 April 2022. The FoodFactory-4-Us competition is one of the **case studies of the NextFOOD project** organised by ISEKI-Food Association. Students gain experience on participating in an innovative, learner-centric environment based on active, action-oriented learning with the aim of contributing to innovation in sustainable food systems. From spring 2022 until autumn 2024, another 3 editions of FoodFactory-4-Us will be held within the **FAIRCHAIN** project where ISEKI-Food Association is a partner. Visit **FoodFactory-4-Us** for more information about the upcoming editions.



## A snapshot of the latest FNS-Cloud project publications

by Luminita Ciolacu, Katherine Flynn & Luis Mayor, Project Managers, ISEKI-Food Association, Austria

Do you eat differently since the COVID pandemic started? Do you pay attention to the sugar content of your drinks? Do you think that social insects could host the yeast used to produce your bread?

Researchers in the FNS-Cloud project tried to answer all these questions. Here are plain language short summaries of these research papers!

Stay informed and read other summaries of interesting publications on the [FNS-Cloud Project website](#).



People worldwide may have changed their eating habits during COVID quarantines

According to an analysis of the views of almost 80.000 recipes on allrecipes.com from before and after COVID quarantine, people worldwide looked at different recipes during lockdowns. Recipes with beans, peas, lentils e.g., were more widely visited during quarantine than before. And we looked at more soup recipes! We also viewed more recipes for comfort foods like cupcakes, pancakes, and

stews. More details to follow on specific regions and diets.

Based on: *COVID-19 pandemic changes the food consumption patterns*. Tome Eftimova, Gorjan Popovski, Matej Petković, Barbara Koroušić, Seljaka Dragi Kocev. *Trends in Food Science & Technology; Volume 104, October 2020, Pages 268-272*. doi.org/10.1016/j.tifs.2020.08.017

Is the Slovenian drink industry betting on low and no-calorie sweeteners?



Excessive sugar intake, particularly of free sugars, is associated with obesity, chronic diseases, and poor oral health. Non-alcoholic beverages are often high in free sugars, making reformulation with low and no-calorie sweeteners (LNCS) a common choice.

This study analysed labelling information from more than 1000 non-alcoholic beverages (juices, nectars, energy drinks, sports drinks, and soft drinks) in Slovenian grocery stores, and found LNCS in 13.2% and 15.5% of non-alcoholic beverages in the years 2017 and 2019, respectively. The most used LNCS were acesulfame K, aspartame, cyclamates, and sucralose. As expected, the use of LNCS in beverages was associated with lower calorie and sugar content.

Increased LNCS use in Slovenia is expected and long-term effects are not clear. LNCS are just one option for sugar reduction and producers could reformulate products in other ways, also encouraging consumers to adapt to more mildly sweetened beverages.



Based on: *Trends in the Use of Low and No-Calorie Sweeteners in Non-Alcoholic Beverages in Slovenia*. Edvina Hafner, Maša Hribar, Hristo Hristov, Anita Kušar, Katja Žmitek, Mark Roe and Igor Pravst. *Foods* 2021, Volume 10, Pages 387-399. <https://doi.org/10.3390/foods10020387>

#### Social insects as breeders for bread yeast

Specific organoleptic characteristics of your wine, beer or bread can come from the yeast communities used to produce them and, more precisely, the environments where this yeast grows. Scientists use wasps as breeding places for yeast of biotechnological interest, like *Saccharomyces cerevisiae*, known as brewer's or baker's yeast. By using social insects to host yeast in their gut, yeast survival and biodiversity can be naturally enhanced through the formation of hybrid yeast without the use of genetic modification.



Based on: *Applications of Wild Isolates of Saccharomyces Yeast for Industrial Fermentation: The Gut of Social Insects as Niche for Yeast Hybrids' Production*. By Di Paola M, Meriggi N and Cavalieri D (2020) *Front. Microbiol.* 11:578425. doi:10.3389/fmicb.2020.578425

## FAIRCHAIN – The Sustainable Food System Innovation Platform is now available for you!

by Luminita Ciolacu, Katherine Flynn & Luis Mayor, Project Managers, ISEKI-Food Association, Austria



We are all part of the food supply chain and many of us are interested in innovations in food. If you innovate in the agri-food sector, then the [Sustainable Food System \(SFS\) Innovation Platform](#) is for you!

The [FAIRCHAIN](#) and [CO-FRESH](#) projects launched the new SFS [Innovation Platform](#) in January 2022, and they maintain and grow it by:

- Encouraging project partners and others to share information on food supply chain innovations;
- Publicizing innovative food activities;
- Linking to training materials on best practices to innovate in the food supply chain;
- Engaging more and more stakeholders in innovative food supply chains.

Here you will find the [Innovation Inventory](#), with the latest in technological, social and organizational advances, the [Initiative Inventory](#), including successful food supply chain activities throughout Europe, and a new section where we and our sister European projects (Ploutos, LOWINFOOD, FOODRUS) publicize [Practice Abstracts](#). Also available are [Training Materials](#), such as short e-learning courses where you can earn a certificate. In the [Networking](#) tab you can find all kinds of documents: articles, project results, public deliverables, leaflets, presentations, etc.

Registered users can take full advantage of the platform - add innovations, initiatives, publications and weblinks and have access to special pages and services. [Registration](#) is open to everyone, it's fast and easy and your profile remains private.

All food-related projects are invited to join the five currently collaborating and contribute to the SFS Innovation Platform. [Contact](#) the Platform organizers to start your project's adventure with the SFS Innovation Platform.

Coordination team: [fairchain-coordination@eurtd.com](mailto:fairchain-coordination@eurtd.com)

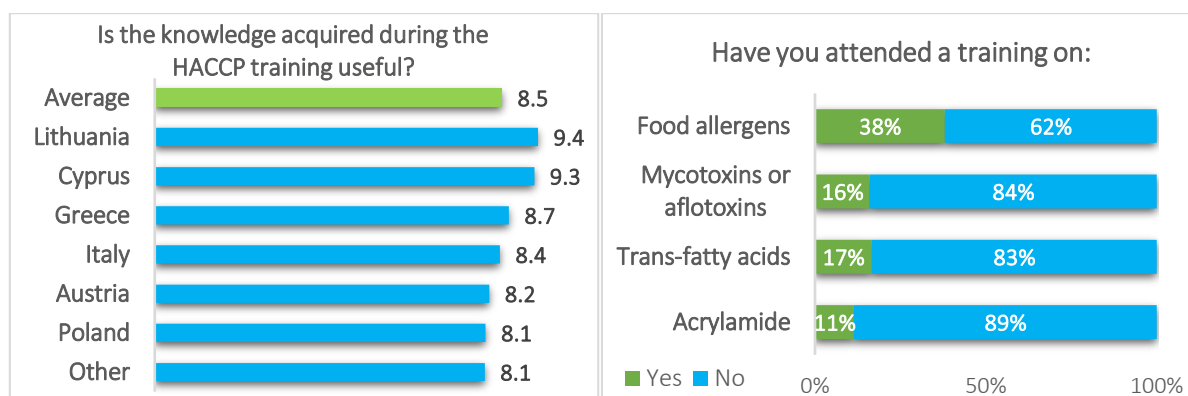
## e-SAFE Project: Enhance safer and healthier meals through food handlers' education and training

by Ana Ramalho & Foteini Chrysanthopoulou, Project Managers, ISEKI-Food Association, Austria



The e-SAFE project aims to provide modern, tailor-made training to professionals working in the food sector, focusing on emerging, re-emerging and persisting food hazards in meal preparation, also considering the safety needs created from the current coronavirus pandemic.

After the survey conducted in six European countries (Poland, Greece, Cyprus, Austria, Lithuania, Italy) to identify gaps, needs and requirements of training for food handlers, the tailor-made training development is now ongoing. The most significant survey results showed low level of training on food allergens, mycotoxins, acrylamide and trans-fatty acids. Participants considered the knowledge acquired during training extremely useful, in the case of HACCP, though there is huge lack of training opportunities in the referred subjects.



*Results from a survey to 211 food handlers conducted in six European countries*

The project consortium's focus is now driven to develop innovative training materials covering the 7 specific emergent topics:

Food safety

Nutrients/Food

Chemical

Mycotoxins

Trans Fatty Acids

Health and safety guidelines during a foodborne disease

The training will be available online, on the project platform, in early 2023 with a series of theoretical and practical materials accessible for free.

You can read details about the survey and learn more about e-SAFE on the [project website](#).



## Training for students and food industry professionals on food processing, soft skills, green skills and digital-automation skills: a Train-The-Trainer workshop

by Foteini Chrysanthopoulou, Luis Mayor & Christoph Knöbl, Project Managers, ISEKI-Food Association, Austria



With the support of the  
Erasmus+ Programme  
of the European Union

The **EQVEGAN project** is organising a Train-The-Trainer workshop in the framework of the **European Vocational Skills Week** - the annual Week celebrating all the very best practices in Vocational Education and Training (VET). Launched in 2016, this European Commission initiative brings teachers, organisations, students, and trainers together to showcase the many benefits VET offers to young people and adults. This year, the theme of the week is “VET and the Green Transition” and more than 500 events are organised by local, regional and national organisations in 24 countries.



EUROPEAN VOCATIONAL  
SKILLS WEEK 2022



The Train-The-Trainer workshop by EQVEGAN will take place in Ankara, Turkey between 30 March 2022 and 01 April 2022. It will consist of modules on new plant-based processing, soft skills, green skills, digital and automation skills, in EQF levels 4 to 7. This workshop is a pilot training of the trainers who will organise project training activities in Croatia, Finland, France, Malta, Poland, Turkey and Portugal.

For more EQVEGAN activities. visit the [project's website](#) and the [Food Skills platform](#).

## NEW PROJECTS: IFA in two new Horizon Europe Projects and three new Erasmus+ Projects

by Katherine Flynn, Luis Mayor & Foteini Chrysanthopoulou, Project Managers, ISEKI-Food Association, Austria

Good news for ISEKI-Food Association! Five projects where we are partners have been approved by the European Commission and will begin in 2022.

### FOODPathS

In the Horizon 'FOODPathS' project, partners will design a 'Prototype Partnership for Safe and Sustainable Food Systems (SSFS) for people, planet and climate' by following a systems approach and catalysing a change in mind-sets. This Prototype will be the first version of HOW a future ongoing Partnership will function.

The project will be led by INRAE (France) and last four years. IFA will lead a review of food systems education and lifelong learning programs with some funds marked for including IFA members in face-to-face workshops! Stay tuned to see how you can be involved!!

### EU4Advice

This 5-year Horizon project will develop enabling methodologies and tools to connect short food supply chain (SFSC) advisors in a common network with the aim of fostering the upscaling of consumer-producer chains across Europe.

IFA will lead digitalization of multi-actor networks through an expansion of our [Sustainable Food Systems Innovation Platform](#). We also will develop new teaching tools and look forward to including IFA members here. More to come in the next IFA newsletter.

### e-SafeFood

This ERASMUS+ project will develop an interactive online training programme on microbiological risk in food in order to improve the food safety skills of students, educators, researchers and agri-food professionals. The courses developed will be part of the IFA e-learning platform, certified, and accessible for IFA members. Follow e-SafeFood to see how you can access these e-learnings!

The project started in January 2022 and will last two and a half years.

### I-RESTART

I-RESTART (ERASMUS+) aims at reskilling and upskilling the workforce in the agri-food and veterinary sectors, retraining employees leaving heavy industry, and engaging students that want to enter the agri-food labor market, to improve their digital skills and facilitate the transition to the Green Deal initiative.

In this 4-year project, 29 partners from 11 countries will identify skill needs, create occupational profiles, detailed curricula, and design European strategies to address the mobility of learners throughout Europe. IFA will lead the work package aimed at identifying skill needs.

### HORECA-FS

The term HORECA refers to a specific distribution channel in the foodservice industry as it is the acronym formed by linking the words HOtel, REstaurant and CAtering. The main goal of this project is to raise HORECA workers' digital awareness related to food safety and hygiene practices. The main outcomes will be an e-learning platform for Food Safety & Hygiene Practices and a Guidebook for VET trainers. Thus, the work capacities of HORECA workers will be improved.

## NEWS ABOUT OTHER PROJECTS

### The Project VIRTUALITY – Virtual Reality Training for Food Industry Workers

by Julian Drausinger, LVA, Austria, ISEKI Institutional Member



The VIRTUALITY Project is co-financed by the European Erasmus+ programme and coordinated by ANIA (the French national association of food industries). The consortium is composed of French (OCAPIAT, EVAVEO), Belgian (ALIMENTO) and Austrian (LVA) partners. The project aims at developing professional training in Virtual Reality dedicated to the food industry.

The content of VIRTUALITY:

To reinforce employment and adequate skills in the food sector, vocational training needs to be further developed, and modernized to answer the needs and preferences of younger learners. This is where virtual reality training has a role to play: this innovative training method meets professionalization needs by reducing time, reducing the risk of accidents and by the innovative and attractive aspect of the tool.

Virtual reality training makes it easier to familiarize oneself with the work environment and to better understand the job and its challenges.

The objectives of VIRTUALITY:

- To develop innovative digital training tools for food industry workers and to adapt vocational education and training to the current and future needs of the labour market.
- To develop the attractiveness of training courses and therefore the skill levels of those working in the sector.
- To encourage and facilitate internal and even European mobility of employees.
- To encourage the development of safe and sustainable practices.

The target groups of VIRTUALITY:

The project is primarily aimed at employees in the food sector and the companies that employ them, in order to offer them a new way of accelerating their training and developing their employability in different positions.

It is also aimed at training centres specialising in the food industry, offering them new training methods that can be integrated into their offerings.

For more information, please contact Xander EGAL, international affairs and Innovation Manager (ANIA): [xegal@ania.net](mailto:xegal@ania.net) and for Austria: Katharina Stollewerk, Project management (LVA): [katharina.stollewerk@lva.at](mailto:katharina.stollewerk@lva.at)

## CTNC (National Technological Centre for the Food and Canning Industry, Spain) project involvement

by Angel Martínez Sanmartín, ISEKI-Food Association Institutional Member, CTNC, Spain  
Ana Belén Morales and María-Angeles Lacarcel, Food and Agriculture Cluster Foundation of Murcia Region, AGROFOOD cluster, Spain

To promote innovative technologies in the field of environment and agrifood sector, CTNC and AGROFOOD cluster inform you about two projects of special relevance, linked to water technology and waste valorization.

Firstly, the iWATERMAP project of the Interreg Europe programme, that is focused on supporting innovation policies in the water technology sector. More information [here](#). Last December, the iWATERMAP project verified its Action Plan, until 2023, for the improvement of the water technology sector applied to the Agrifood Industry. It is a series of actions coordinated by the Agrofood Cluster, where it has the support of the National Technological Center for the Food and Canning Industry (CTNC) as a stakeholder, and which has been agreed with the Institute for the Regional Development Agency (INFO) support for R&D related to water eco-efficiency and water treatment, betting on a Water Table for the RisMur Strategy 2021-2027. This will translate into the possibility of financing projects that promote the technological development of the water sector within the aid that this public body, dependent on the CARM, allocates to promote business R&D within the framework of the Strategy in the RisMur 2021-2027, co-financed by the European Regional Development Fund (ERDF).

On the other hand, is the remarkable AGRO2CIRCULAR Project (A2C): *Territorial Circular systemic solution for the upcycling of residues from the agrifood sector*. This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101036838 (Oct 2021-Sep 2024). More information [here](#).

This project is focused on the implementation of the first territorial systemic solution for the upcycling of most relevant residues in the agrifood sector (fruits & vegetables and plastic multilayers) into high added value products, powered by a digital tool and constructed upon a systemic approach with high replicable/scalable potential. Through this solution, A2C will face important industrial, economic & social challenges in the agrifood sector.

The project has a consortium of 41 partners from 11 EU countries, including the CTNC and Agrofood cluster. During the execution of the project, the CTNC will develop a waste management plan for recycling, will draw up a waste conditioning protocol, will define routes for environmentally friendly extraction methods to obtain compounds with high added value that are sustainable on a laboratory scale, will participate in the development of extract purification and stabilization protocols, as well as in the scaling of extraction and purification protocols through demonstrators and prototypes. Agrofood cluster will be in charge of holding meetings with stakeholders and organizing public events so that the results of A2C are transferred and provide solutions to the sector. Its work is to achieve wide dissemination of the Circular Economy concept in the agrifood sector, as well as to entities and the public in general.



## All 4 Food

by Vivian Lara dos Santos Silva, Universidade da Sao Paulo & Paulo Sobral, FZEA/USP, Brazil, ISEKI- Member



All 4 Food is an active, collaborative, multidisciplinary and polycentric governance program in the food and beverage innovation ecosystem. It brings together researchers and students from renowned universities and research centers in the country and the institutional support and partnership of professionals and researchers from companies in this ecosystem. It aims to track and systematize the dynamics of innovation in agri-food systems, generating value for society through the development of multidimensional technical-scientific solutions based on the United Nations Sustainable Development Goals (SDGs/ UN).

Seeking to connect new actors to its multistakeholder network, All 4 Food created the 'Startups and Research Groups Challenge'

(A4F Challenge). It consists of a schedule of three interdependent cycles, with specific themes, covering the entire food and beverage production chain.

Cycle 1 of the A4F Challenge, held in 2020, was aimed at solutions related to Industry 4.0, food safety, food fraud and food defense. Cycle 2, which took place in 2021, was aimed at solutions related to the major themes of circular economy, food waste and food loss, new ingredients, products and packaging.

Cycle 3 of the A4F Challenge, planned for May 2022, will focus on solutions aimed at the Smart Food Chain: connections from the gate to the outside. The axes of interest are: Marketplace and 'Figital' for refrigerated and unrefrigerated food chain: Metaverse (virtual reality), Last mile, e-B2B, e-B2C, Omnichannel, Social commerce; New industry versus consumer connections; Logistics: supply, transport, load security/ safety, storage; Risk management in production chains; Short chains: local/regional production and consumption; Transparency and traceability in the value chain; New business models.

All information about the Challenge can be found on our website and social networks. To learn more about the event, follow our social media. Connect with us! @all4food.a4f



## NEWS ABOUT EDUCATION AND TRAINING

### Sustainable Food Packaging: New Master's programme at Ghent University

by Ghent University, Belgium, ISEKI Institutional member

The new Advanced Master of Science in Sustainable Food Packaging at Ghent University Campus Kortrijk prepares students to become experts in sustainable food packaging systems.

Sustainability is becoming increasingly important when it comes to food packaging. Both the food and packaging sector have a specific need for experts who know how to pack food in a sustainable way. The programme addresses this need and tries to stimulate a switch towards 100% reusable, recyclable, compostable or biodegradable packaging.

For whom?

The one-year master's programme is intended for people who are already working in the food or packaging sector, but also for recently graduated and international students who want to specialise in sustainable food packaging.

Anyone with a master's degree is eligible, but sufficient knowledge of chemistry and mathematics is indispensable.



Modular, in English

The programme is designed in a modular way. This allows students to spread the programme over two or three years. Classes will be organised online, hybrid and on campus, in English.

Close contact with industry

Through case studies, field visits and guest lecturers from companies, students regularly get in contact with current and concrete challenges in industry. For

their master's dissertation, students look for solutions to a specific research question posed by a company or other organisation.

Students will be able to test applications in the brand new research building VEG-i-TEC, a living lab at Ghent University Campus Kortrijk that focuses on the vegetable and potato processing industry.

Info and registration

- More information about the programme can be found [here](#).
- You can apply via the [Ghent University website](#). Registration is possible until 1 April for non-EEA citizens, and until 1 June for EEA citizens.



Posters to be displayed in your institute can be requested via [sfp@ugent.be](mailto:sfp@ugent.be).



## Advanced Master of Science in Sustainable Food Packaging



Apply before the  
1st of June!



[www.sfp.ugent.be](http://www.sfp.ugent.be)

## UPCOMING FOOD-RELATED EVENTS / WEBINARS

### April 2022

**New!** 3-8 April 2022

34<sup>th</sup> National Conference Processing and Energy in Agriculture PTEP 2022

More information: <http://www.ptep.org.rs/Sajt%20engleski/skupovien.html>

Sokobanja, Serbia | Hybrid

**New!** 6 April 2022

DISH Cluster Towards a healthy and safe diet

More information: <https://foodsafety4.eu/dish-cluster/>

Online

6-8 April 2022

7<sup>th</sup> Cereals & Europe Spring Meeting

More information: <https://cespringmeeting2020.eu/>

Thessaloniki, Greece

**New!** 26 April 2022

Workshop on Promoting education, training, and skills across the EU bioeconomy

More information:

[https://ec.europa.eu/eusurvey/runner/BioeconomyEducation\\_SecondWorkshop2022](https://ec.europa.eu/eusurvey/runner/BioeconomyEducation_SecondWorkshop2022)

Online

### May 2022

3-5 May 2022

7<sup>th</sup> International Conference on Food Digestion

More information: <https://www.icfd2021.com/>

Cork, Ireland

**New!** 10-11 May 2022

15<sup>th</sup> European PhD Workshop on Food Engineering and Technology

More information: <https://european-phd-workshop.com/>

Uzwil, Switzerland

**New!** 19-20 May 2022

International Web Conference on Food Choice & Eating Motivation

More information: <http://events.ipv.pt/fcem/>

Online

### June 2022

12-16 June 2022

4<sup>th</sup> Insects to Feed the World Conference

More information: <http://ifw2020.org/>

Québec, Canada | Hybrid



21-24 June 2022

3<sup>rd</sup> International Conference on Food Bioactives & Health

More information: <http://www.fbhc2020.com/>

Parma, Italy

**New!** 21-24 June 2022

ONE – Health, Environment, Society – Conference 2022

More information: <https://www.one2022.eu/>

Brussels, Belgium | Hybrid

## July 2022

**New date!** 5-7 July 2022

20th ICC Conference 2022 – Future Challenges for Cereal Science and Technology

More information: <https://icc2022.meetinghand.com/en/>

Vienna, Austria | Hybrid

**New!** 10-13 July 2022

IFT FIRST: Annual Event and Expo

More information: <https://www.iftevent.org/>

Chicago, United States | Hybrid

## August 2022

28-31 August 2022

Food Micro 2021 – Next Generation Challenges in Food Microbiology

More information: <http://foodmicro2022.com/>

Athens, Greece

## September 2022

**New!** 27-30 September 2022

11<sup>th</sup> Central European Congress on Food and Nutrition

More information: <https://cefood2022.si/>

Čatež ob Savi, Slovenia

## October 2022

**New!** 16-18 October 2022

8<sup>th</sup> International Conference on Dietary Fibre 2022

More information: <https://www.dietaryfibre.org/en/?idU=3#>

Leuven, Belgium

**New date!** 20-21 October 2022

RETASTE: Rethink Food Waste

More information: <https://retaste.gr/>

Athens, Greece

**New!** 20-22 October 2022

2<sup>nd</sup> International Conference on Advanced Production and Processing

More information: <https://www.tf.uns.ac.rs/en#lat>

Novi Sad, Serbia

**New!** 27-28 October 2022

GENP 2022 International Conference

More information: <http://genp2022.pbf.hr/>

Poreč, Croatia

**New!** 31 October - 3 November 2022

21<sup>st</sup> IUFOST World Congress – Future of Food – Innovation, Sustainability & Health

More information: <https://www.iufostworldcongress-singapore.com/home>

Singapore

## November 2022

**New date!** 3-4 November 2022

7<sup>th</sup> International Food Safety Congress

More information: <https://www.foodsafetycongress.org/>

Istanbul, Turkey

**New!** 7-9 November 2022

36<sup>th</sup> EFFoST International Conference 2022

More information:

<https://www.effost.org/effost+international+conference/effost+conference+2022/default.aspx>

Dublin, Ireland

**New!** 30 November - 2 December 2022

10<sup>th</sup> International CONGRESS of Food Technologists, Biotechnologists and Nutritionists

More information: [https://pbn2022congress.pbf.hr/?page\\_id=59](https://pbn2022congress.pbf.hr/?page_id=59)

Zagreb, Croatia

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