“New skills for a European Bioeconomy” conference

By Cristina Silva

Last 20-21 November 2012 the European Commission hosted the conference “New Skills for a European Bioeconomy”, which aimed to mobilize not only the bioeconomy stakeholders but also those active in education and training to discuss the role of skills development in driving and facilitating the transition towards a bioeconomy and seizing the employment opportunities that this transition entails. The conference aimed to outline the new skills needed, the pathways for their acquisition, as well as how new skills, know-how, competences and capacities developed in academia could be optimally put at work to drive change and develop new models for the future of the bioeconomy sectors.

The conclusions of the conference will be reported to the Bioeconomy Stakeholder conference, planned to take place in Dublin on 14-15 February 2013.

The program and all the presentations are available at: http://eubioeconomy.teamwork.fr/newsskills/programme

Cristina Silva was invited there, by the European Commission, to integrate the Session 6 on “How to foster development of necessary skills: gearing up education and training for the bioeconomy”, and her presentation was on related results of TRACKFAST project - https://www.trackfast.eu/

Workshop on “Climate Change Mitigation and Sustainable Solutions”
by Cristina Silva

In the framework of the Erasmus Mundus Programme, Cristina Silva was invited to present “The ISEKI Mundus Attractiveness Project – enhancing the quality of European Higher Education Food studies by integrating safety and environment Knowledge” at the workshop on “Climate Change Mitigation and Sustainable Solutions”, last October 3-4, in Brussels.

The two-day workshop gathered 80 participants from the Erasmus Mundus programme as well as relevant external actors in the thematic field. It offered a platform for the different stakeholders to broaden their knowledge and insight on climate change issues beyond their own fields of interest and to utilize different angles for meeting the challenges climate change poses to society.

There were participants from actions 1 and 3 and possibilities of collaboration and good practices examples were discussed.

The program and presentations are available at: http://eacea.ec.europa.eu/erasmus_mundus/clusters/climate_change_sustainable_solutions_en.php
"Challenges towards a sustainable and competitive food production" was the theme of the 4th International Congress of Food Science and Technology (CICYTAC 2012) held at Cordoba, Argentina (November 14-16). The meeting attracted more than 900 participants, 700 oral presentations and posters including more than 250 from international researchers mainly from South America and Europe. The congress was organized by the Ministry of Science and Technology - Province of Cordoba and the Universidad Nacional de Córdoba (UNC). The congress exceptional success was magnified by the very significant presence of students. Plenary sessions included: "Designing future foods for health by understanding gastric digestion" (Dr. R. Paul Singh, UCDAVIS, USA), “New problems, old solutions” (Dr. Patricia Aguirre, Universidad Nacional de San Martín, Argentina), “Challenges facing food engineering: Paradigm shifts and innovation” (Dr. Sam Saguy, The Hebrew University of Jerusalem, Israel), "Non-invasive technologies for on-line evaluation of meat quality” (Dr. Roberta Virgili, Stazione Sperimentale per l’Industria delle Conserve Alimentari, Italy), “Water plasticization of food solids” (Dr. Yrjö H. Roos, University College Cork, Ireland) and “Natural dietary interventions of chronic inflammation and oxidative stress: new opportunities for the health and wellness food products” (Dr. Yoshinori Mine, University of Guelph, Canada). The scientific program and the abstract book are available at http://www.mincytalimentos.cba.gov.ar/.

Following the congress and as part of ISEKI_Food 4 and Lifelong Learning activities, a lecture on “Open Innovation: The Road to the Future, Challenges & Opportunities” was given by Prof. Saguy for the postgraduate program at the office of the Ministry of Science and Technology, Cordoba. This program aims to train managers to foster innovation and technology, through the creation of networks between local and foreign actors and also the formulation of new investments and international business alliances. Students belong to a diverse variety of professionals, including engineering, economics, biochemistry, etc. from the public sector, academia and the private sector. The presentation’s main recommendations were: 1. Partnerships (known as the 4-helix) between local/national government, industry, academia and private sector; 2. Sustaining innovation by creation centers/clusters focusing on demonstrating ‘proof of concepts’, developing new technologies, accelerating knowledge management & transfer and bridging over the ‘valley of death’; 3. Developing of new teaching programs by making curricula changes promoting multidisciplinary, knowledge dissemination, industrial internship, innovation culture, entrepreneurship, and focusing on Enginomics, health & wellness, aging and personalization; and 4. Social responsibility: making it a part of one’s DNA. The session was ended with the following quote (translated from Spanish): “For a strong will, nothing is impossible, nor easy or difficult. Easy is what we already know to do. Difficult, is what we have not learned to do well” - Prof. Bernardo Houssay (Argentina) - 1947 Nobel Prize for Medicine and Physiology.

Further information:
1 Dr. Pablo Daniel Ribotta, Investigador Independiente – CONICET Professor Adjunct - UNIVERSIDAD NACIONAL DE CÓRDOBA Director - ISIDSA-UNC and a member of ISEKI family. E-mail: pribotta@agro.unc.edu.ar
2 Sam Saguy, Professor of Food Technology and Innovation, The Hebrew University of Jerusalem, Israel and member of ISEKI_FOOD 4. E-mail: sam.saguy@mail.huji.ac.il
Future of Food Science & Technology (FS&T) and Food Engineering (FE) – "XVII Workshop on the developments in the Italian PhD research on Food Science Technology and Biotechnology" University of Bologna, Cesena, Italy

by I. Sam Saguy¹ and Marco Dalla Rosa²

Future directions for Food Science and Technology (FS&T) and Food Engineering (FE) was presented by Prof. Saguy in one of the plenary session and as a part of ISEKI_Food 4 project and Lifelong Learning activity of the Work Package 5 in the framework of the XVII Workshop on the developments in the Italian PhD research on Food Science Technology and Biotechnology" (19-21 September 2012) held at Campus of Food Science, Cesena, Italy.

The unabated challenges of the 21st century offer many opportunities for persons with FS&T and FE training. ‘Enginomics’ (engineering + nomics) is a term coined to highlight the importance of the emerging trends of health and wellness (H&W) and the need to focus also on internal processes and mechanisms occurring inside the human body. It comprises of these main pillars: 1. Food (e.g. properties, structure, composition, renewable food resources); 2. Human internal processing (inner unit operations, gastric, targeting, bioavailability, mechanisms); 3. Manufacturing (e.g. processing, waste management, environment, compliance, regulations); 4. H&W (e.g. medicine, brain, biology, biota, pro- and pre-biotics, nanotechnology, biotechnology); 5. Nutrition (e.g. personalization, satiety); 6. Consumers (e.g. safety, special needs, emotions, pleasure, protection); and 7. Social responsibility (e.g. food security, feeding the world, ethics, values).

Several other topics that were highlighted included: Expanding academic focus beyond fundamental research, to invention, discovery embracing applied research, innovation, partnerships and relevance; creating a cohort of academia and food industry mutual programs promoting collaboration, internships, advanced theses, joint research, resource sharing, and long-term support. Building bridges with industry and the business community for promoting innovation and social responsibility. Looking for synergy and partnerships with other scientific and business sectors. Fostering engaging novel teaching and learning methods facilitating mobility, entrepreneurship and employability and mentoring of the incoming generations of FS&T and FE are needed. In addressing the PhD graduates embarking on their new careers path several recommendations were suggested including: Pursuing your dreams; Love affair with your profession; Make ethics, values and professionalism one’s core principles; Collaborate; Balance in life (e.g., work, family, friendships, leisure); Social responsibility and making a personal difference.

Don’t retire young, and last but not least it’s one’s own responsibility to make his/her life “La vie en rose.”

¹Sam Saguy, Professor of Food Technology and Innovation, The Hebrew University of Jerusalem, Israel. E-mail: sam.saguy@mail.huji.ac.il.
²Marco Dalla Rosa, Professor of Food Technology, Interdepartmental Centre for Agri-Food Industrial Research and President of Food Science and Technology degree courses, Campus of Food Science. Cesena,, Italy. E-mail: marco.dallarosa@unibo.it.
2nd International Professional Conference, Slovenia
by Tjaša Vidrih, Veronika Abram

The 2nd International Professional Conference on “Trends and Challenges in Food Technology, Nutrition, Hospitality and Tourism” was hosted by the Biotechnical Educational Centre Ljubljana, Slovenia, from November 16-17. More than 150 participants from 12 countries attended and in total 103 plenary and short lectures and some posters were presented. A round table discussion on Food and Wine – from Production to Tourism also took place. The topics of Food Science and Nutrition were covered by three plenary lectures. Dr. Irena Fonda presented their family enterprise FONDA-sea fish farming and their trade-mark Fonda Piran European seabass (Dicentrarchus labrax) in the lecture In love with the sea. Next Dr. Veronika Abram from Biotechnical Faculty, UL, talked about Phenolics in Food and Dr. Elizabeta Mičović from the Slovenian Ministry of Agriculture and the Environment about Recognising invisible risks from the perspective of safe food and consumer protection assurance. The participants learned about other themes from 42 contributions, including students section; especially interesting titles were:

- Evaluation of the toxicity of red and processed meat in the colon;
- Effect of cassia gum on rheological properties of potato starch systems;
- Development in the food technology on a case of permacultural learning polygon in Dole;
- Modern approaches in adult education in the area of milk processing;
- The protective technology of winemaking;
- Slovenian food composition database: new data on composition of foods of plant origin;
- Sustainable use of energy and packaging to reduce the carbon footprint of products from cereals;
- Tartary buckwheat in food culture in Asia and Europe;
- RFID-enabled food safety and cold chain in traceability system.

The next conference is planned for 2014. You can find out more about the past one at: http://www.bic-lj.si/vss under “International conference”.