



EuFood-STA

European Food-Studies & Training Alliance
ERASMUS+ Knowledge Alliance Project
1/2015-04/2018.....



Gerhard Schleining
Gerhard.Schleining@boku.ac.at

BOKU (University of Natural Resources and Life Sciences Vienna), AT

<https://www.food-sta.eu>



CONSORTIUM

- 7 universities
- 3 food companies and
- 11 multiplier organisations and training providers





WORKPLAN

track_fast 

 **trafoon**
Traditional Food Network to improve the transfer of knowledge for innovation

Companies

Universities

**WP 1
Needs &
Demand**

WP 5 „Tools“

WP 3 „CPD“

WP 4 „FSP“

**WP 2
FooD-STA
Centre**

European
FooD-STA



WP 6 Q&A

WP 7 Evaluation

WP 8 Diss.& Exploit.

WP 9 Mgmt.

VISION

UNIVERSITIES

- Focus on research: Looking for fundamental mechanisms
- Publication

G
A
P

FOOD INDUSTRY

- Focus on practical applications: solutions as quick as possible
- IPR
- Time constraints




Closing the Gap

FooD-STA



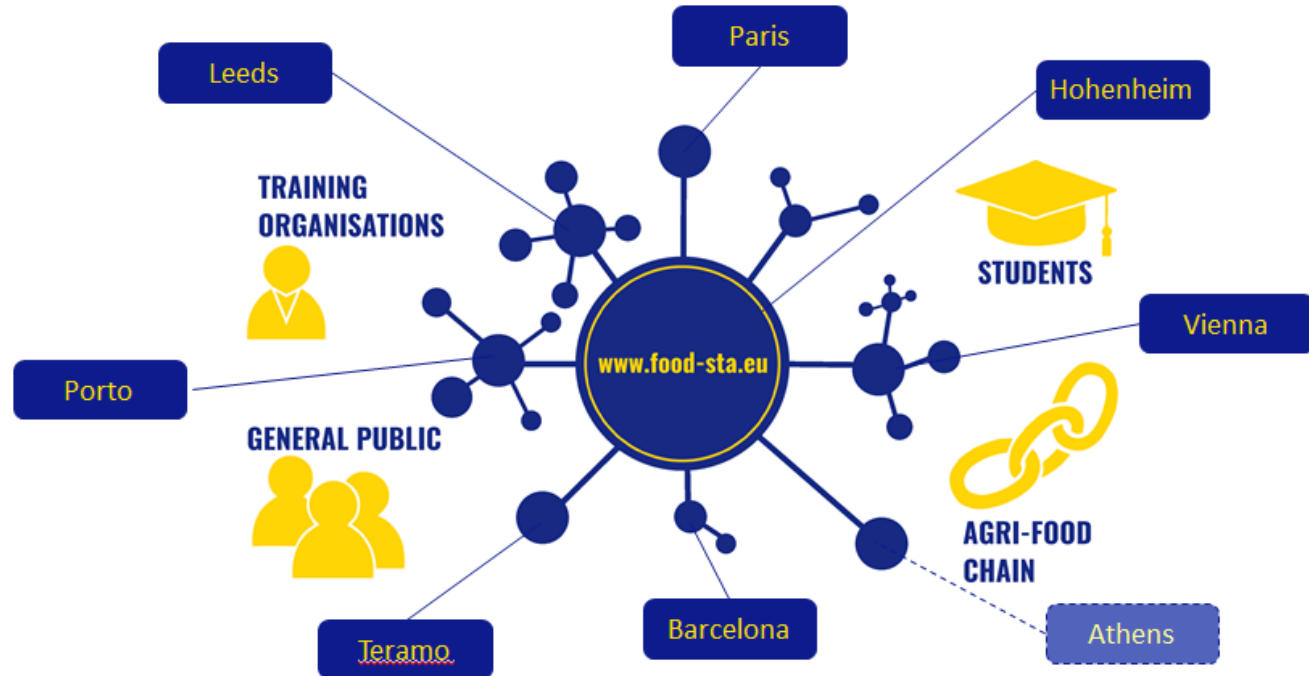
- **Long term partnerships on European Level**
- clear simple goals, not too high expectations

What is needed to be innovative

- knowledge of up-to-date/new technologies  needs sound **education** + **CPD** (continual professional development)
- Innovation goes far beyond R&D, across borders and across sectors  needs **mobility**
- multidisciplinary  needs **exposure to business environment** (students and trainers)
- entrepreneurial mindset

Food-STA supports **mobility** and **CPD** of food **professionals** and **trainers**

eFSC (EuFood-Sta Centre)



The “EuFood-STA Centre” is an **independent** virtual platform with **physical hubs** in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.

eFSC (EuFood-Sta Centre)

AGRI-FOOD
INDUSTRY

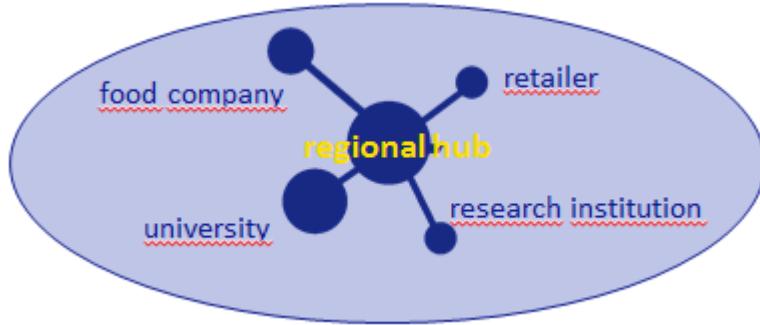
TRAINING
PROVIDERS



The overall aim of the “EuFood-STA Centre” is to **enhance Europe's innovation capacity**

- **innovative education** for **students** targeted towards **needs of the industry** thus increasing their **employability**, coordinate **internships** at European level
- facilitation of innovative **continual professional development** (CPD) and **training** of certified quality for **industry staff** (science and technology skills) and **teachers and trainers** (industry oriented professional skills)
- exchange, sharing, **co-creation and of knowledge** to understand the **academic and the company world** for the benefit of both worlds

eFSC (EuFood-Sta Centre)



The “EuFood-STA Centre” will:

- continuously identify **needs**
- organize **internships** on **European level**
- organize **CPD training** to improve:
 - science and technology skills of **industry professionals** and
 - industry-oriented professional skills of **HE-teachers**
- develop and implement a **certification scheme** for CPD training
- provide a **digital library** with new **teaching materials** (tutorials, training videos, online courses, webinars) and best practices for applications of new **teaching methods**
- support tuning of existing **food study programmes**
- administer the **qualification/certification** of study programmes, CPD trainings and professions **at European level**



eFSC MEMBERS

Food-STA Project

*Project
Partners*

*Associated
Project
Partners*



External

- Food Industry
- Training providers
- Universities

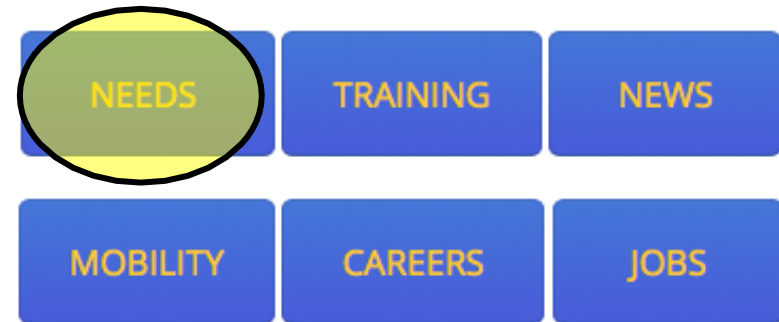


Food-STA Network
European Food-STA Centre Members



apply at <https://www.food-sta.eu/>

Continuous NEEDS MONITORING SYSTEM



Needs monitoring system

The EU Food Industry is the largest manufacturing sector in the EU in terms of turnover, added value and employment. Its crucial value to the society requires a constant improvement for which the education and research sector must contribute with anticipatory and adequate education and training. The education and [training](#) needs of the food industry needs are scrutinized in EuFooD-STA.

You are welcome to contribute to our **"ONLINE NEEDS MONITORING SYSTEM"** by

- a. Tell us very shortly your ideas for needs using the [Needs monitoring system \(short\)](#)
- b. Filling in the [Needs monitoring questionnaire](#)

Download questionnaire templates: (Word documents)

- [English](#)
- [French](#)
- [Greek](#)
- [Italian](#)
- [Portuguese](#)
- [Spanish](#)
- [German](#)



Home

Needs monitoring system (short)

First Name *

Last Name *

Organisation *

Email *

Needs description *

Country

<Select a country>



Category *

- Quality & Safety
- Entrepreneurship
- Primary Production
- Processing
- Hygienic Design
- Labelling
- Marketing
- Packaging
- Product development
- Soft skills
- Food engineering
- Food Analysis
- Food Chemistry
- Food Microbiology
- Nutrition
- Biotechnology
- Statistics
- Food law
- Miscellaneous

Food Sector *

- Fish
- Fruits & Vegetables
- Grains
- Meat
- Poultry & Eggs
- Oil & Fat
- Dairy
- Confectionary
- Beverage
- Education & Training
- By-products & Waste
- Other... (please specify)

TRAINING PLATFORM

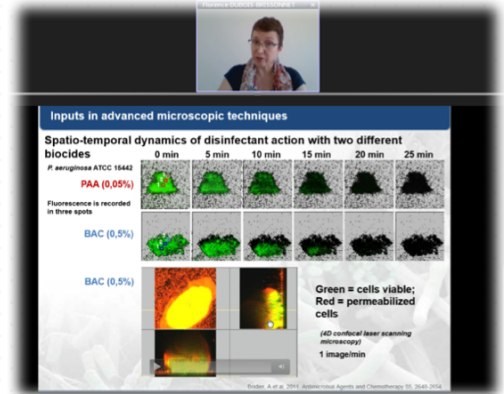


workshops



online demonstrations

webinars



online courses

HYGIENIC DESIGN

A) EQUIPMENT DESIGN

- Closed Equipment for Dairy Processing & Cleaning Procedures
- Open Equipment for Dairy Processing & Cleaning Procedures

Tasks to be carried out:

- Select a picture from the given ones and make comments about that picture (what is good / bad? what is missing / should be...)

Flash presentations (youtube)



E-LEARNING PLATFORM

IFA E-learning

ISEKI Food Association

FooD-STA e-learning

Online users

Main menu

NAVIGATION

- Home
- Site news
- Courses

CALENDAR

November 2015

Mon	Tue	Wed	Thu	Fri	Sat	Sun
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

Courses

▼ Collapse all

- ▼ **European FooD-Study&Training Alliance**
 - Introduction to e-learning courses
 - How to use "moodle"
 - Introduction to teaching and learning strategies applied to food studies (5 ECTS)
 - Hygienic Design and Cleaning Validation (2 ECTS)
 - Hygienic Design in the Catering Sector (2 ECTS)
 - Hygienic Design in Meat Industry (2 ECTS)

WORKSHOPS

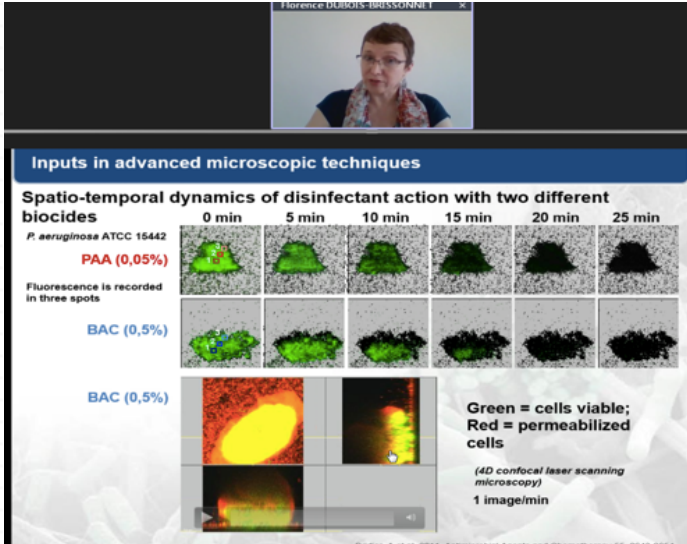


Seminar on: Characterizing antimicrobial efficiency more quickly

FRULACT staff

Seminar on: R&D and Innovation Management System

teachers & researchers



presentation and recordings can
be viewed at
<https://www.food-sta.eu/webinars-view>

Upcoming webinars

16 Mar 2017	EU Food-STA Webinar "Market Assessment – Use of NPD Tools in Traditional Food Products"
21 Mar 2017	EU Food-STA Webinar "Traditional Food Sector and consumption in China - main trends"
6 Apr 2017	EuFood-STA Webinar: "Sporeforming bacteria in food: Detection, identification and means of control"
25 Apr 2017	EuFood-STA Webinar "Traditional Food Sector and consumption in USA – main trends"
2 May 2017	EuFood-STA Webinar "Packaging technology and preservation of foods"
11 May 2017	EuFood-STA Webinar "Predictive Microbiology as a tool for Food Industry"
18 May 2017	EuFood-STA Webinar "How to label food products? Positive communication for nutrition and health claims"
24 May 2017	EuFood-STA Webinar "Marketing strategies - importance of labelling and trust in the supply chain"

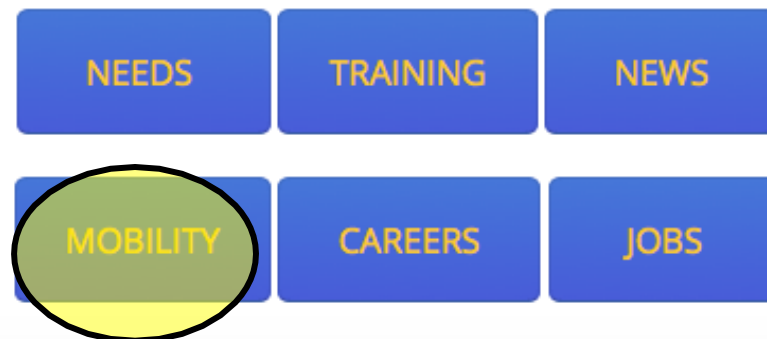
Past webinars

16 Mar 2017	EU Food-STA Webinar "Market Assessment – Use of NPD Tools in Traditional Food Products"
9 Mar 2017	EuFood-STA Webinar: "Innovation in traditional Food? – Good Practices"
7 Mar 2017	EuFood-STA Webinar: "Support of Entrepreneurship and Enhancing of Competitiveness in the fish sector"
23 Jan 2017	Food-STA Webinar "Modern models and frameworks in entrepreneurship"
20 Dec 2016	Food-STA Webinar: "Biofilms in food industry : structure, function and control strategies"
15 Dec 2016	Food-STA Webinar: "Analysis of chemical trace contaminants in foods: performance and limits"
17 Nov 2016	FOOD-STA Webinar: "Emerging microbiological hazards bring new challenges to food safety"
21 Jun 2016	Food-STA Webinar: "How can we better evaluate the efficiency of food antimicrobials?"
7 Jun 2016	Food-STA Webinar: "Sugars...not only sweeteners"

- some will be CPD certified



MOBILITY PLATFORM





CPD (Continual Professional Development)

food
careers



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Networks

Profession development ▾

Contact

NEEDS

TRAINING

NEWS

MOBILITY

CAREERS

JOBS



foodcareers

European network for continual professional training and
career development for the Food Professional

Enhance your career!

About Foodcareers

<https://www.foodcareers.eu>



CPD (Continual Professional Development)



<https://www.foodcareers.eu>

will offer:

- a **DATABASE ON TRAINING ACTIVITIES** offered by different training providers



- **CERTIFICATION** of training activities
- **CERTIFICATION** of food professionals (recognition of knowledge and skills)



- Certificate of Attendance
- Certificate of Completion
- Certified Hygiene Manager
- Certified

BROKERAGE SYSTEM



NEEDS

TRAINING

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Brokerage System: job offers or applications

The Food-STA Brokerage System is a platform for graduates and the industry from the Food sector acting as a contact base providing information about offered job opportunities on the one side, and available graduates (expertise) on the other side.

The brokerage system includes two databases:

- (1) a job offer database with all type of job in the food sector (industry, academia, etc.), and
 - (2) a job application database where skilled graduates can present their expertise in the food sector and availability.
- In both databases, the data can be viewed as list (open to the public) and each entry as table (also open to the public).

Please select:

[Job offers DB](#)

[Job applications DB](#)

[Click here to submit a new job application!](#)

[Click here to submit a new job offer!](#)

You can find and search below for vacant jobs in different food sectors, different types of organisations and different countries.

If you want to advertise an open position in your organisation on the FooD-STA website, please send us an email to office@food-sta.eu.

Following minimum criteria apply:

- Jobtitle
- Brief job description
- Expire date
- [Contact person/contact details](#)
- A file (preferred format: PDF) with further information if available

You may narrow your search by selecting the appropriate fields and clicking on "Apply".

Food sector	Jobtitle	Institution Name	Country	Expiration date
<input type="checkbox"/> Meat products				
<input type="checkbox"/> Fish products	FooD-STA member company looking for collaboration in the areas of enzymes, high pressure, pulsed electric fields, plasma, pulsedlight, rapid microbiological methods, flow cytometry	EuFooD-STA partner		31 Dec 2017
<input type="checkbox"/> Fruits and vegetables				
<input type="checkbox"/> Oils and fats	R&D ProjektleiterIn mit Schwerpunkt Zuckanalytik	Agrana	Austria	31 Dec 2017
<input type="checkbox"/> Dairy products	Nachwuchsführungskräfte für die Bereiche Technik und Produktion (m/f)	Agrana	Austria	31 Dec 2017
<input type="checkbox"/> Bakery and pasta products	PhD studentships at IFR	Institute of Food Research (IFR)	United Kingdom	31 Dec 2017
<input type="checkbox"/> Animal feed				
<input type="checkbox"/> Alcoholic beverages	Trainee (m/w) Supply Chain im Bereich Customer Service	Bonduelle Deutschland GmbH	Germany	21 Oct 2017
<input type="checkbox"/> Non alcoholic beverages				
<input type="checkbox"/> Confectionary	Junior Produktmanager Fresh (m/w)	Bonduelle Deutschland GmbH	Germany	1 Oct 2017
	Permanent position "chargé de recherche" in functional biobased polymers	MINES ParisTech	France	1 Oct 2017
	Marketing Assistant	Mandrekas S.A.	Greece	30 Sep 2017
	Technical Laboratory and Sensory and Consumer Insights Assistant (w/m)	Symrise	Austria	30 Sep 2017

Job Applications

The job applications displayed have been pre-checked by the FooD-STA office and they are conform with our minimum criteria. The content and the correctness of each application is the responsibility of each applicant. Described skills and experiences are input from the applicant. The published applications do not represent a recommendation from the FooD-STA team.

To request the complete information of one candidate, please send an email to centre@food-sta.eu including the identification title of the candidate (Job application #XXXX) and the general information about your institution (Institution name, type of institution, food sector, location, country and contact person)

Only show entries where preferred country of employment is...

Title	Edu. degree / name of study	Desired position	Preferred country of employment
Job application #1270	BSc. (Food Engineering)	Food Sector	Italy
Job application #1261	BSc Nutritional Sciences	Nutritionist	Portugal
Job application #1259	PhD in Chemistry	Food Sector in Academia	Europe
Job application #1258	Master in Food Engineering, Master in Biotechnology	Research and development	Portugal, Spain, Italy, France, Germany



Digital Library

Target groups	Sector	Category	Language	Training Formats	Title contains ...	Keywords	<input type="button" value="Apply"/>
<input type="checkbox"/> Students	<input type="checkbox"/> Fish	<input type="checkbox"/> Quality & Safety	<input type="checkbox"/> English	<input type="checkbox"/> PDF file	<input type="text"/>	<input type="text"/>	
<input type="checkbox"/> Trainers & Teachers	<input type="checkbox"/> Fruits & Vegetables	<input type="checkbox"/> Entrepreneurship	<input type="checkbox"/> German	<input type="checkbox"/> eBook			
<input type="checkbox"/> Professionals	<input type="checkbox"/> Grains	<input type="checkbox"/> Primary Production	<input type="checkbox"/> French	<input type="checkbox"/> Audio			
	<input type="checkbox"/> Meat	<input type="checkbox"/> Processing	<input type="checkbox"/> Spanish	<input type="checkbox"/> Video			
	<input type="checkbox"/> Poultry & Eggs	<input type="checkbox"/> Hygienic Design	<input type="checkbox"/> Portuguese	<input type="checkbox"/> Web page			
	<input type="checkbox"/> Oil & Fat	<input type="checkbox"/> Labelling	<input type="checkbox"/> Italian	<input type="checkbox"/> Flash Animation			
	<input type="checkbox"/> Dairy	<input type="checkbox"/> Marketing	<input type="checkbox"/> Greek	<input type="checkbox"/> Simulation			
	<input type="checkbox"/> Confectionary	<input type="checkbox"/> Packaging	<input type="checkbox"/> Slovenian	<input type="checkbox"/> Online course			
	<input type="checkbox"/> Beverage	<input type="checkbox"/> Product development	<input type="checkbox"/> Czech	<input type="checkbox"/> Webinar			
	<input type="checkbox"/> Education & Training	<input type="checkbox"/> Soft skills	<input type="checkbox"/> Dutch	<input type="checkbox"/> Demonstration			
	<input type="checkbox"/> By-products & Waste	<input type="checkbox"/> Food engineering	<input type="checkbox"/> Polish				
	<input type="checkbox"/> Food	<input type="checkbox"/> Food Analysis	<input type="checkbox"/> Serbian				
	<input type="checkbox"/> Other	<input type="checkbox"/> Food Chemistry	<input type="checkbox"/> Hungarian				
	<input type="checkbox"/> Entrepreneurship	<input type="checkbox"/> Food Microbiology					
	<input type="checkbox"/> Fruits	<input type="checkbox"/> Nutrition					
	<input type="checkbox"/> Vegetables	<input type="checkbox"/> Biotechnoloav					

Title	Provider - Source	CategoryLegacy	LanguageLegacy	Link Name - URL
ACTIA, 10 Years of Research & Development, 1990-2000	ACTIA, France	Environmental EngineeringFood AnalysisFood MicrobiologyFood SafetyNutritionPackagingOther	French	
Audio Lectures	MIT	Fish Technology	English	http://ocw.mit.edu/courses/earth-atmospheric-and-planetary-sciences/12-742-marine-chemistry-fall-2006/audio-lectures/
Freezing and refrigerated storage in fisheries	FAO	Fish Technology	English	http://www.fao.org/docrep/003/V3630E/V3630E00.htm#Contents
Hazard Analysis Critical Control Point (HACCP)	FDA	Food Microbiology	English	http://www.fda.gov/food/guidanceregulation/haccp/default.htm

FooD-STA centre as SERVICE CENTRE (one-stop-shop)

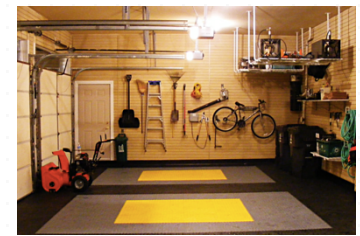
for industry (SMEs) and universities

- Finding **experts** and **partners** for implementing new technologies (multidisciplinary)
- Providing **resources**:
 - pilot plant
 - laboratories
 - templates for CA, contracts: use of facilities, research including IPR, ...

- 1 contact point
- **expert database**



- “**Garage**”: protected environment to develop and test new developments





User login

Username *

Password *

[Create new account](#)

[Request new password](#)

Welcome to the Experts database!

Looking for expertise?

Are you looking for expertise within the food sector? The Experts Database offers the opportunity to search for specific expertise

- within a certain product related sector (e.g. fish, dairy, ...)
- and/or a certain categories (e.g. quality and safety, engineering, food law, ..)
- for keywords related to expertise, methods, equipment and services

How to set up an account?

Click "Create new account" on the left side of the panel. All information will be verified before being published. With an account, you can:

- contact an expert by clicking "Contact this expert" on the bottom of the profile;
- set up your own expert profile by following these instructions

Feedback

What do you think of the Experts Database?

What can be improved?

We are happy to receive feedback, comments, ideas etc. at office@food-sta.eu

Category

Select All

- Quality & Safety
- Entrepreneurship
- Primary Production
- Processing
- Hygienic Design
- Labelling
- Marketing

Sector

Select All

- Fish
- Fruits & Vegetables
- Grains
- Meat
- Poultry & Eggs
- Oil & Fat
- Dairy

Expertise

Services

Methods

Equipment



AT UNIVERSITY

- Lecturers from industry
- **Demonstrations/hands on training on methods, technologies, ...**



AT INDUSTRY

- factory visits



- Internships of students on **EU level**

- **Internships of teachers (job shadowing)**



“FoodFactory-4-US” - International students competition

Food-STA Call: Teams of 3-5 MSc students can apply with a topic **defined by industry**

-
- Efficiency of selected detergent(s) on different surfaces
- given a product, propose methodologies to optimize and improve quality and shelf life – for example for a tropical country
- Concepts of waste reduction in vegetable processing
- Improvement of shelf-life of bakery products where palm oil has been substituted with oils
-



“FoodFactory-4-US” - International students competition

15 teams registered, 9 from EU and 6 from outside EU

The teams submitted a report of max 4 pages and a ppt presentation of max 20 slides.

29 March 2017: final *Virtual workshop “FoodFactory-4Us”*, an open event and internationally disseminated: -> **Award.**

Incorporation of BslA Produced by *Bacillus subtilis* for the Development of a Temperature-Stable Ice-Cream

Cynthia Luda Hikmat Tiffany Simba

WUR Team – Netherlands
Supervisor: Trijntje Abbe



Foodreamers
Glair Biscuits

- ✓ Rich in Protein
- ✓ Gluten and Sugar Free

University of Veterinary and Animal Sciences
LAV - Rabat

Name of the team:
« ONE TEAM, ONE SPIRIT »

Collaborator: LATR-ineane Collaborator: MOUHAND Aneq The coordinator: BEN MAMOUNE Hamid Collaborator: JAHADOU Hana Collaborator: ARKOUS Ghazal

- ❖ University: The Institute of Agronomy and Veterinary Hassan II, Rabat;
- ❖ Field of study: Food process engineering;
- ❖ Country: Morocco.

<https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game>



Thank you for your attention