## Education/Research/Industry Interfaces towards the Innovation of the Food Sector: the ISEKI Food Network Approach

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The food sector is nowadays facing major issues related to the sustainability of food production and the promotion of innovation at all levels of the food chain, to guarantee every day safe and qualitatively valuable foods to the consumers. This implies the need for food professionals with the right skills and competencies. Actual conceptions of Lifelong Learning are focused on employability, flexible career and qualifications paths. ISEKI-Food was designed as a network of University and Research Institutions, Professional and Students Associations, and Industrial partners to foster collaboration. Several European and global academic networks projects received funding between 1998 and 2011 from the European Commission and currently the ISEKI Food 4 (2011-2014, www.iseki-food4.eu) project is ongoing. To ensure the sustainability of the network activities the ISEKI-Food Association (www.iseki-food.net) was founded in 2005. The main objectives of the network are to contribute to the Higher Education Area by internationalization, enhancement of food studies quality and fostering of innovative developments of the entire food sector. Important outcomes of this network (www.iseki-food.eu) are e.g. the EQAS\_Food award for accredited Food Study Programs, innovative teaching materials and methods including the ISEKI-Food book series published by Springer, a training platform including taylor made e-learning courses, web seminars and workshops facilitating Lifelong Learning, a platform to support international cooperation and mobility (PICAM\_Food), several web databases for curricula, teaching materials and stakeholders aimed to maintain a worldwide network of all stakeholders in the food supply chain and to promote synergies between research, education/teaching and industry. The International Journal of Food Studies (http://www.iseki-food-ejournal.com) is an international peer-reviewed open-access journal featuring scientific articles for education, research and industry. Within the another completed project, Track\_Fast, a virtual tool for Continual Professional development (www.foodcareers.eu) of food professionals and a website (www.foodgalaxy.org) to attract talented students to undertake a career in the food sector have been developed. Today the ISEKI-Food Network is a successful Network that is managing to achieve a great impact through its internationalization and communication to a large audience of stakeholders from all over the world.

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