



The ISEKI_Food 4 project: Towards the innovation of the Food Chain through the modernisation of Food Studies

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&

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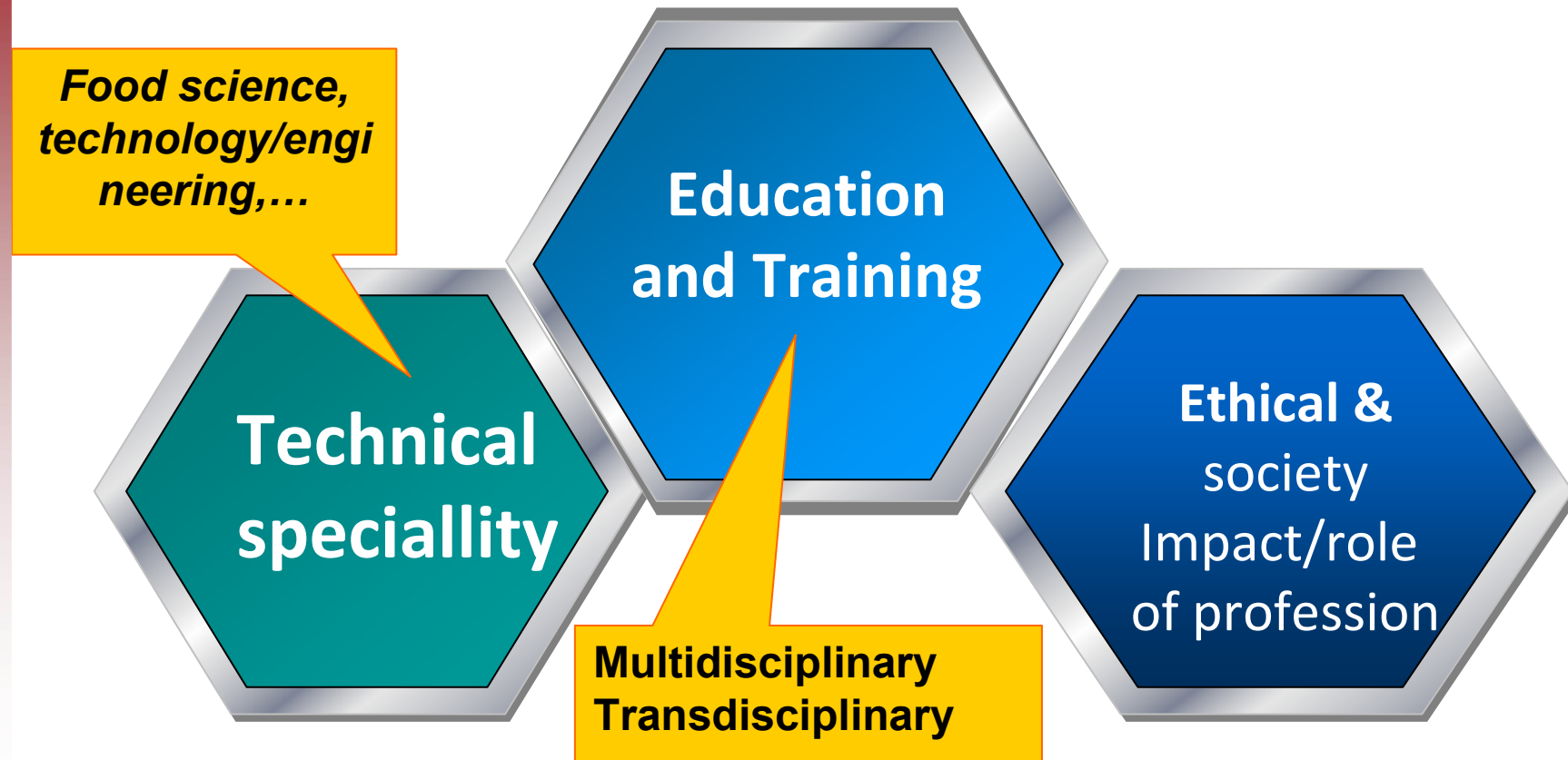
Food Industry in EU: employment and turnover

		Micro	Small <i>10 to 19</i>	Small <i>20 to 49</i>	Medium sized	SMEs	Large
Turnover	%	6.7	5.0	9.6	27.8	48.2	51.8
Value added	%	9.2	6.0	9.1	23.5	47.7	52.3
Number of employees	%	16.3	9.5	11.7	25.6	62.8	37.2
Number of companies	%	79.4	10.5	5.6	3.6	99.1	0.9

Key figures by company size (%)

Source: <http://smes.ciaa.eu/> (2013)

Key characteristics of graduates in Food Studies



Education: goals and responsibility

To improve and to allow the development of the society by

- transfer of knowledge
- development of skills and expertise of students and trainees, meeting the expectations of
 - consumers/users
 - job market

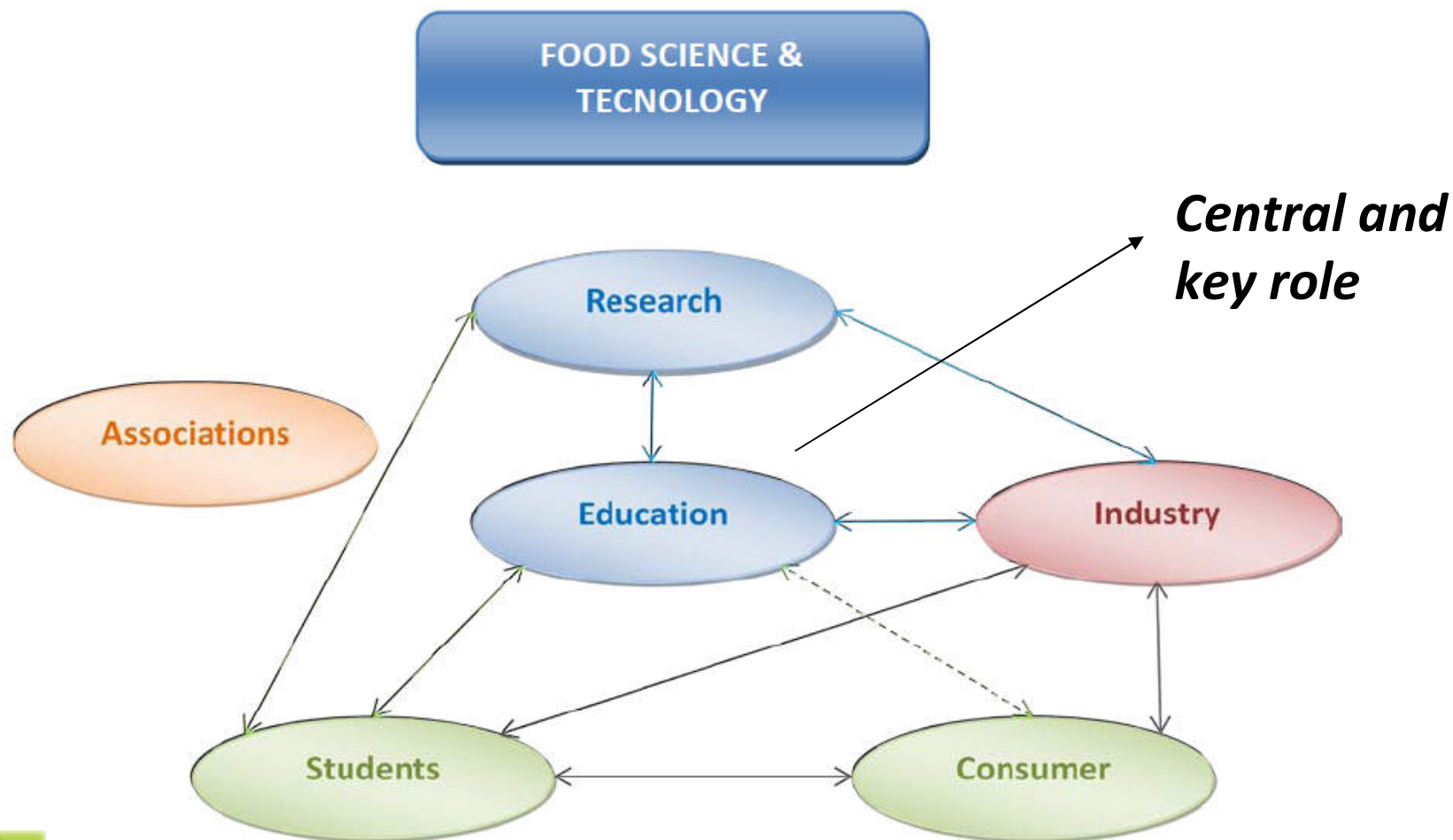
Main training and educational goals of HE institutions

- Quality standards (certification, label)
- Internationalisation
- *New skills for new jobs*
- New teaching methods
- Need to meet job market requirements

While....

- *New generation of students*
 - *Internet-social network*
 - *Web 2.0 generation*
 - *Lower financial support to HE*
 - *Resistance to changes*
 - *...lower importance of Food Science and Technology studies/curricula*
 - *Competition from other scientific fields*

Bridges between stakeholders



From "Hystory of the Food network before ISEKI_Food", E. Dumoulin, 2011, www.iseki-food.eu/

Objectives for the development of a network of Universities and stakeholders in the Food area in EU

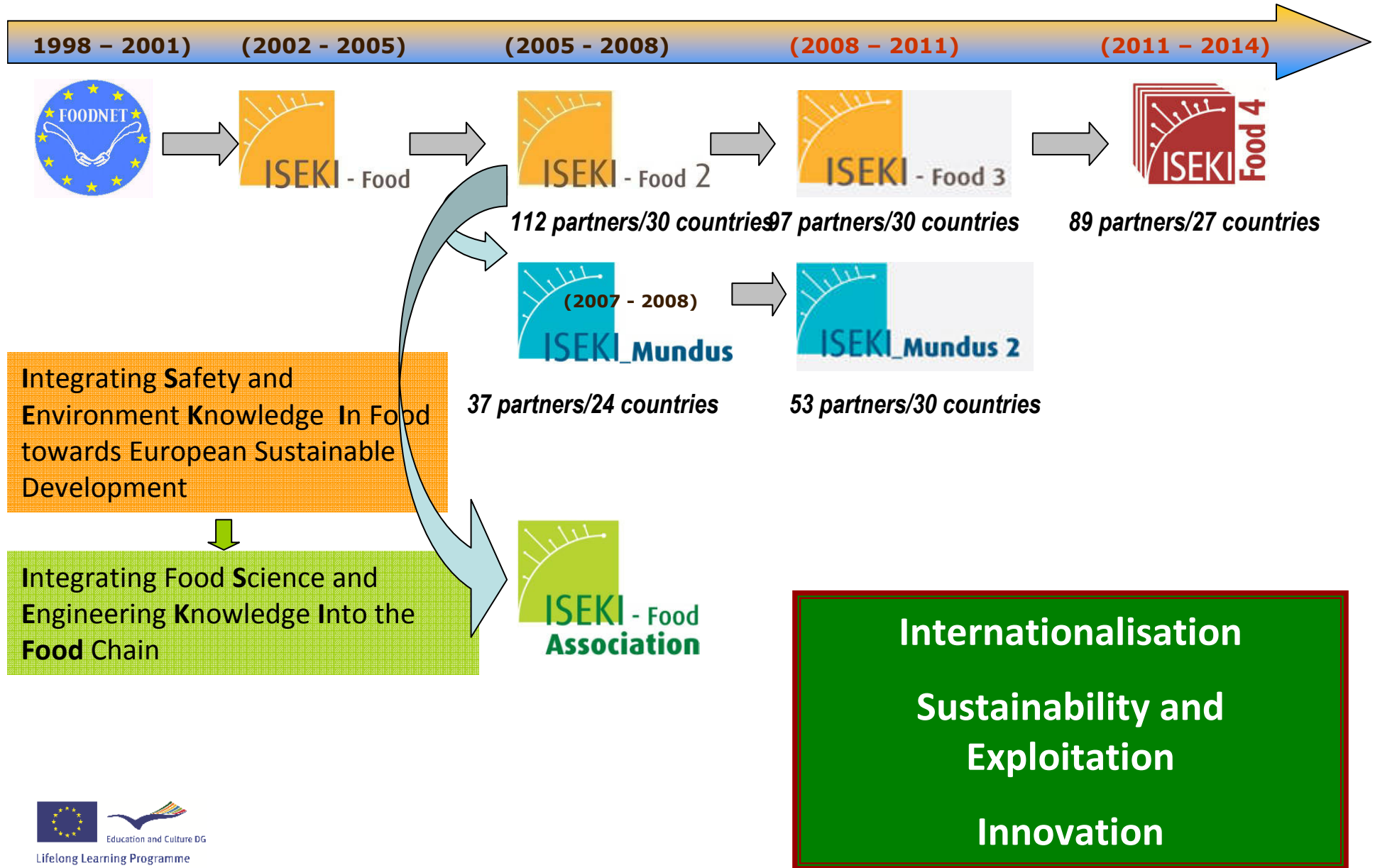
Academic studies in Food Science and Engineering are strongly multidisciplinary: chemistry, biochemistry, physics, microbiology, process engineering and technology, management, logistics, market studies, informatics...

*That gives a full justification to organize a network of universities dealing with Food Studies, with different specialities, but all working for the same aims: **education and research for the benefit of consumers through food industry.***

.....

*Our role and duty as researchers and teachers is to develop **mutual knowledge, exchange of ideas**, at a European and International level to be able to participate in the development of all countries, locally and everywhere, to give right answers to an international changing market.*

The history of the ISEKI_Food projects....



Main objectives and activities of the past ISEKI_Food projects

- **Education and Training**

 - Implementation of the Bologna process

 - Tuning curricula in Food Studies and Minimum Requirements

 - Innovative teaching and training materials

 - Quality assurance of European Food Studies

- **Development of interfaces and promote synergies between research in Food Science and Engineering with Education/Teaching and Industry**

- **Establish communication with the general public and the consumers**

- **Virtual community of experts in the field of food**

Main outcomes of the past ISEKI- ISEKI_Food 3

Education and Training

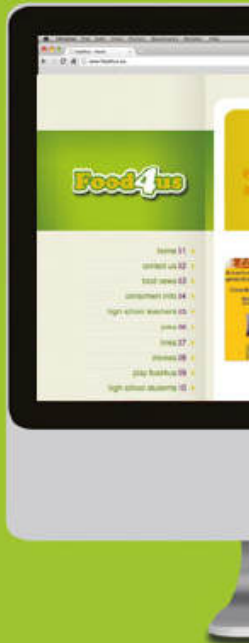
- Tuning curricula in Food Studies and Minimum Requirements (reference document for new curricula in FST)
- Innovative teaching and training materials
- Quality assurance label of European Food Studies

Education-Research-Industry interactions

- e-journal
- ISEKI_Food Conference
- Innovative teaching and training materials

....

INNOVATIVE TEACHING MATERIALS



INNOVATIVE TEACHING MATERIALS DATABASE

Innovative teaching materials relevant to Food Science and Technology have been collated through web searches and contact with experts in various countries. The collection includes videos, animations, databases, Excel spread sheets, calculators, converters, books and simulators available in various languages such as English, Portuguese, Turkish, French and Spanish.

The material is free to access and is presented as a searchable database accessible via www.iseki-food.net/view_teaching_materials where material can be located through the use of keywords in the languages indicated on the site.

Topics are varied and include:

- Applied Biochemistry
- Biochemical Engineering and Fermentation
- Cereal Technology
- Dairy Science and Technology
- Environmental Engineering
- Fish Technology
- Food Analysis
- Food Chemistry
- Food Microbiology
- Food Safety
- Meat Science and Technology
- Nutrition
- Oil Technology
- Packaging
- Thermodynamics
- Transport Phenomena and Unit Operations
- Vegetable and Fruit Technology

To date, more than 500 documents have been uploaded to the database which is maintained and updated regularly, and includes reviewer and user opinions.

E-LEARNING MODULES

E-learning modules on a variety of subjects have been developed by Food Scientists and Food Engineers for general use.

Topics include:

- Canning
- Packaging
- Hygienic design
- Freezing and thawing

For more information on the E-learning modules available and to download a registration form, visit www.iseki-food.net/node/119



To learn more about these and other **Innovative Teaching Materials** available, visit:

www.iseki-food.net/teaching_materials

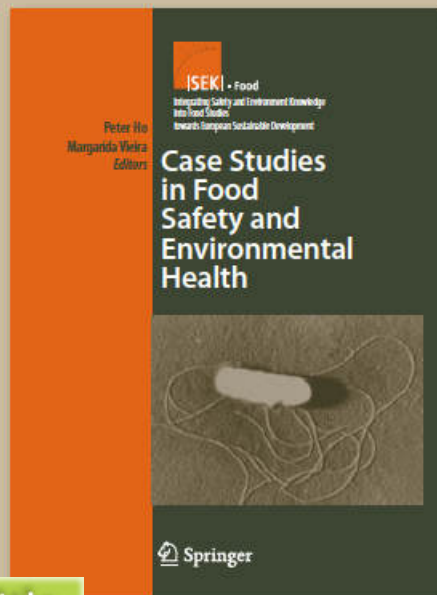
Food4us WEBSITE AND INTERACTIVE GAME



Food4us is a website containing reference and teaching materials in food-related subjects aimed at high school students, teachers and consumers. Resources include an edutainment game about food product development, entitled Food4us, which has been designed to capture a day in the life of a food scientist working in industry. To keep the player engaged in the game, a budget is assigned to each task and the level of complexity in product development increases as the student acquires knowledge via the use of information pop ups.

This game was developed based on the fact that the interest of teenagers to audio-visual media is growing exponentially and that electronic games are their main source of entertainment. Visit www.food4us.eu to check out our teaching resources and to register to play **Food4us!!!**

THE ISEKI-FOOD BOOK SERIES



ISEKI_FOOD AND ISEKI_FOOD 2 / MUNDUS PUBLICATIONS

Volume 1 FOOD SAFETY: A PRACTICAL AND CASE STUDY APPROACH

Edited by Anna McElhatton and Richard Marshall

Volume 2 ODORS IN THE FOOD INDUSTRY

Edited by Xavier Nicolay

Volume 3 UTILIZATION OF BY-PRODUCTS AND TREATMENT OF WASTE IN THE FOOD INDUSTRY

Edited by Vasso Oreopoulou and Winfried Russ

Volume 4 PREDICTIVE MODELING AND RISK ASSESSMENT

Edited by Rui Costa and Kristberg Kristbergsson

Volume 5 EXPERIMENTS IN UNIT OPERATIONS AND PROCESSING OF FOODS

Edited by Maria Margarida Cortez Vieira and Peter Ho

Volume 6 CASE STUDIES IN FOOD SAFETY AND ENVIRONMENTAL HEALTH

Edited by Maria Margarida Cortez Vieira and Peter Ho

Volume 7 NOVEL TECHNOLOGIES IN FOOD SCIENCE: THEIR IMPACT ON PRODUCTS, CONSUMER TRENDS AND THE ENVIRONMENT

Edited by Anna McElhatton, Paolo Sobral

Volume 8 FOOD PROCESSING

Edited by Kristberg Kristbergsson and Semih Ötles

Volume 9 APPLIED STATISTICS FOR FOOD AND BIOTECHNOLOGY

Edited by Gerhard Schleining, Peter Ho and Saverio Mannino

ISEKI_FOOD 3 / MUNDUS 2 PUBLICATIONS

The ISEKI-Food books will be continued with a Trilogy on Traditional Foods to be written and published as volumes 10, 11 and 12 in the series. The working titles for the books are:

- Traditional Foods; General and Consumer Aspects
- Modernization of Traditional Food Processes and Products
- Functional Properties of Traditional Foods

The scope of the three books will be such that **Traditional Foods; General and Consumer Aspects** will focus on general descriptions of traditional foods and topics related to consumers and sensory aspects.

Modernization of Traditional Food Processes and Products will be devoted to recent changes and modernizations that may have been made in the processing of traditional foods focusing on the processing and engineering aspects of the processes.

Functional Properties of Traditional Foods will be devoted to functional and biochemical aspects of traditional foods and the beneficial effects of bioactive components that may be found in some traditional foods.

Editorial board:

Anna McElhatton, Ferruh Erdogdu, Jorge Oliveira, Kristberg Kristbergsson, Mustapha Missbah El Idrissi, Paulo Sobral and Semih Ötles

To learn more about the **ISEKI-Food Book Series** visit the homepage of Springer Publishers:

www.springer.com

FOOD STUDIES CURRICULA DATABASE



INFORMATION FOR STUDENTS

The Food Studies Curricula Database contains information about Bachelors and Masters programmes being taught internationally. You can also find information about the institutions and the curricula of each programme.

Look for programmes in other countries to help you choose your future studies!

To learn more about the Food Studies Curricula Database and to access this leaflet in other languages, please visit the ISEKI-Food Association homepage at:

www.iseki-food.net



INFORMATION FOR PROFESSIONALS IN HIGHER EDUCATION

Become familiar or stay up-to-date with international Food Studies programmes.

Check the analysis of the curricula and compare with the ones from your institution.

Search by curricula to see which curricula exist in a particular country or in which countries a certain curriculum exists. This search can also be done by degree.



Search all courses to see in which curricula a certain course (module) exists.

Analyze the complete list of courses for a curriculum.

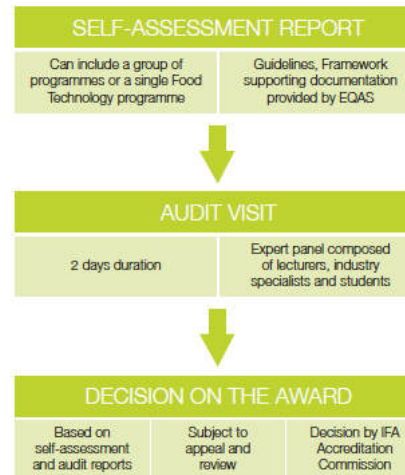
Basic Sciences	Engineering Sciences	Applied Sciences	General Sciences	Personal Skills
Analytical Chemistry	Automatic Control	Biochemistry	Accounting	Personal Development
Biology	Engineering Services	Biotechnology	Economics	Practical Placement
Computer Studies	Environmental Engineering	Environmental Sciences	Industrial Economics	Research Training
General Chemistry	Food Packaging	Food Analysis	Legislation	Thesis
Inorganic Chemistry	Food Plant Design	Food Chemistry	Logistics	
Language	Food Processing	Food Microbiology	Management	
Mathematics	Industrial Design	Nutrition/Toxicology	Marketing	
Microbiology	Informatics-Modelling	Physical Analysis	Product Development	
Organic Chemistry	Reaction Kinetics	Safety	Quality Management	
Physical Chemistry	Thermodynamics	Sensory Evaluation		
Physics	Transport Phenomena			
Statistics	Unit Operations			

AIMS OF EQAS-FOOD

- To provide a knowledge base to inform educational qualifications in Food Studies in the European Higher Education Area
- To drive the certification of the field of Food Science and Technology (first and second degree) and of each individual programme, by defining the goals and challenges related to the capacity to deliver Science and Technology education and advance the standing of this field
- To contribute to the increasing efficiency of programmes in the achievement of national and regional demands in high level education in Food Science and Technology by assuring the judicious opinion of an appraisal panel on the strengths, weaknesses and overall performance of such programmes
- To facilitate recognition of degrees awarded in Food Science and Technology in higher education in accordance with EU Directives and other international agreements
- To facilitate the mobility of students and professionals in the field of Food Science and Technology

To learn more about the **EQAS-FOOD Award** visit the homepage of the ISEKI-Food Association at:
www.iseki-food.net

CERTIFICATION PROCESS



For queries and to apply for certification please email: eqas@iseki-food.net

SELF-ASSESSMENT REPORT



1. The rationale of the programme

Needs of stakeholders, Educational objectives, Programme outcomes

2. Educational Process

Overview of the curriculum, Delivery of the curriculum, Learning and assessment, Alignment matrix for EQAS Learning Outcomes

3. Resources and Partnerships

Academic and support staff, Facilities, Partnership

4. Management System

Re-examining needs, objectives and outcomes, educational process, resources and partnerships and quality assurance; analysis of student results, analysis of graduate results

PICAM



STUDENT MOBILITY EXPERIENCES

Are you a student thinking about undertaking a mobility experience? If so, take a look at our database of reviews completed by students returning from mobility experiences. These reviews rate overall experience and include important information on living costs such as food, accommodation and transportation to help you plan your future!

PICAM_Food is a web-based platform developed for students, academics and food industry professionals to promote international cooperation and mobility in the field of Food Studies.



FOOD EXPERTS DATABASE

Designed to satisfy the needs of **Food industry professionals, academics and students** alike, the food experts database has been created to enable you to find, or to promote yourself as, an expert with substantial knowledge and expertise in a variety of food-related subject areas. Search the database by country, institution (if known) and/or an extensive list of activity areas in a drop down box format to find an expert who could be a future consultant, collaborator or mobility experience supervisor!

<http://food4mobility.net>



MOBILITY INSTITUTIONS INFORMATION DATABASE

Whether you are a **student** or an **academic staff member** planning mobility, or an institution looking for **international cooperation**, you can find key information in the mobility institutions database. Search by country, discipline and/or language for more specific information.

Visit our website to learn more about the **PICAM_Food** platform and to access this leaflet in other languages.

Platform for
International
Cooperation
And
Mobility in



International Journal of Food Studies

International Journal of Food Studies

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International Journal of Food Studies

Official journal of the [ISEKI-Food Association \(IFA\)](#)

The *International Journal of Food Studies* (IJFS), a journal of the ISEKI_Food Association, is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is a forum created specifically to **improve the dissemination of Food Science and Technology knowledge between Education, Research and Industry** stakeholders. Core topics range from raw materials, through food processing, including its effect on the environment, to food safety, nutrition and consumer acceptance. To enrich this forum the journal is also open to other food-related topics such as food policy and food anthropology.

Original contributions relevant to the following topics will be considered for publication:

- Education methods, including Life Long Learning and e-learning;
- Research and application in academia, research, industry;
- Critical reviews of scientific literature by researchers, students, invited authors;
- Exchange of views and opinions of a scientific nature including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).



Sustainability of the ISEKI_Food project: ISEKI_Food Association

www.iseki-food.net



Secretariat:

c/o Department of Food Science and Technology

Muthgasse 18, A-1190 Vienna, Austria

tel: +43-1-47654-6294, fax: +43-1-47654-6289

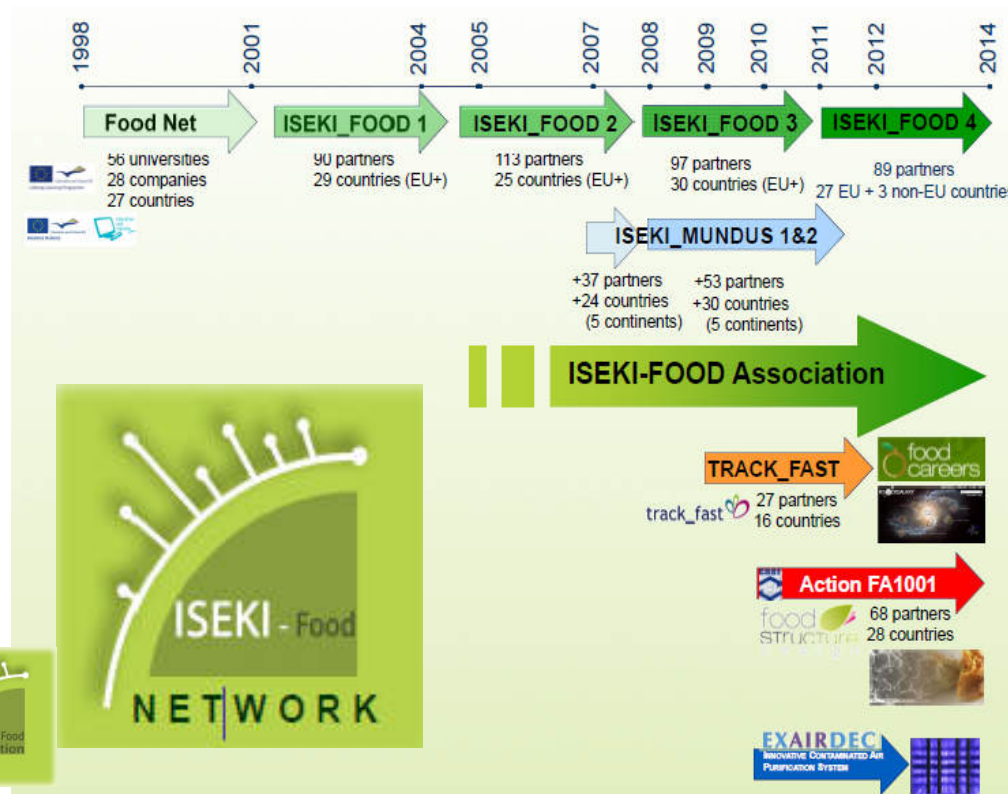
email: office@iseki-food.net

President: Richard Marshall

Vice-President: Paola Pittia

Past-President: Cristina L. Silva

IFA is an **independent European non-profit organisation**, founded in 2005 as an outcome of 10 years of Thematic Network activities for all stakeholders in the food supply chain with regard to education, research, legislation and communication.



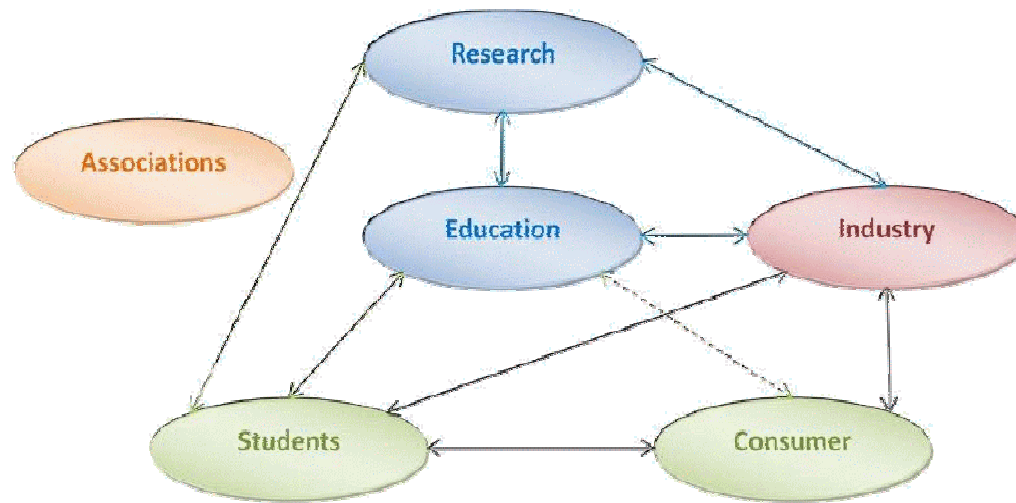
226 individual and 36 company members from 61 countries around the world

1 sub-section: Indonesia

is a platform for:



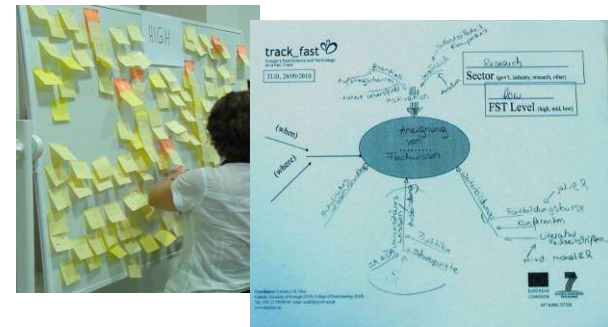
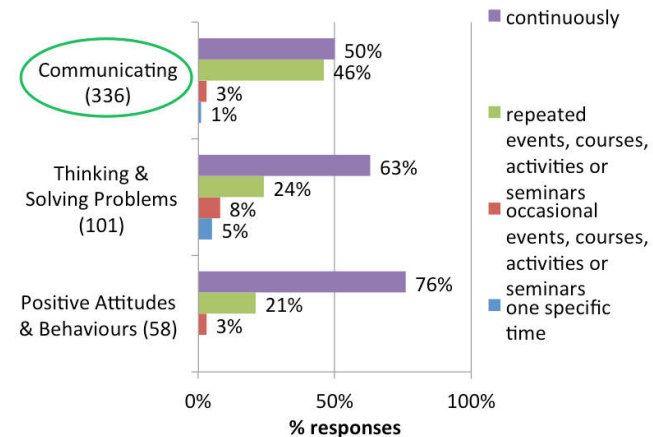
promoting synergies between **research, education and industry**



(New) skills to meet job market requirements

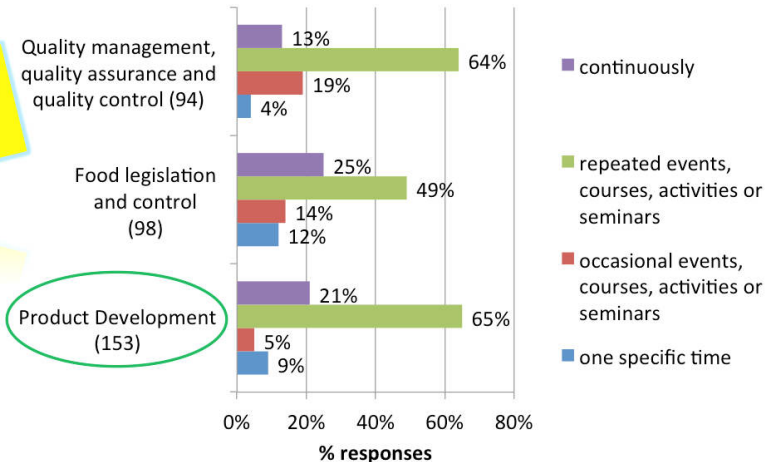


TOP 3 Soft Skills



- Which competences ?
- Where, when, how, how oft

TOP 3 Food Skills



Source: FP7 Track Fast project, 2012, Flynn et al., 2012

Current “hot” issues of the food chain

- Increasing population
- Globalisation (raw materials, market and production)
- Financial and economic crisis (EU, in particular)
- Food security
- Food safety
- Sustainable development and ecological integrity

while keeping and accomplishing



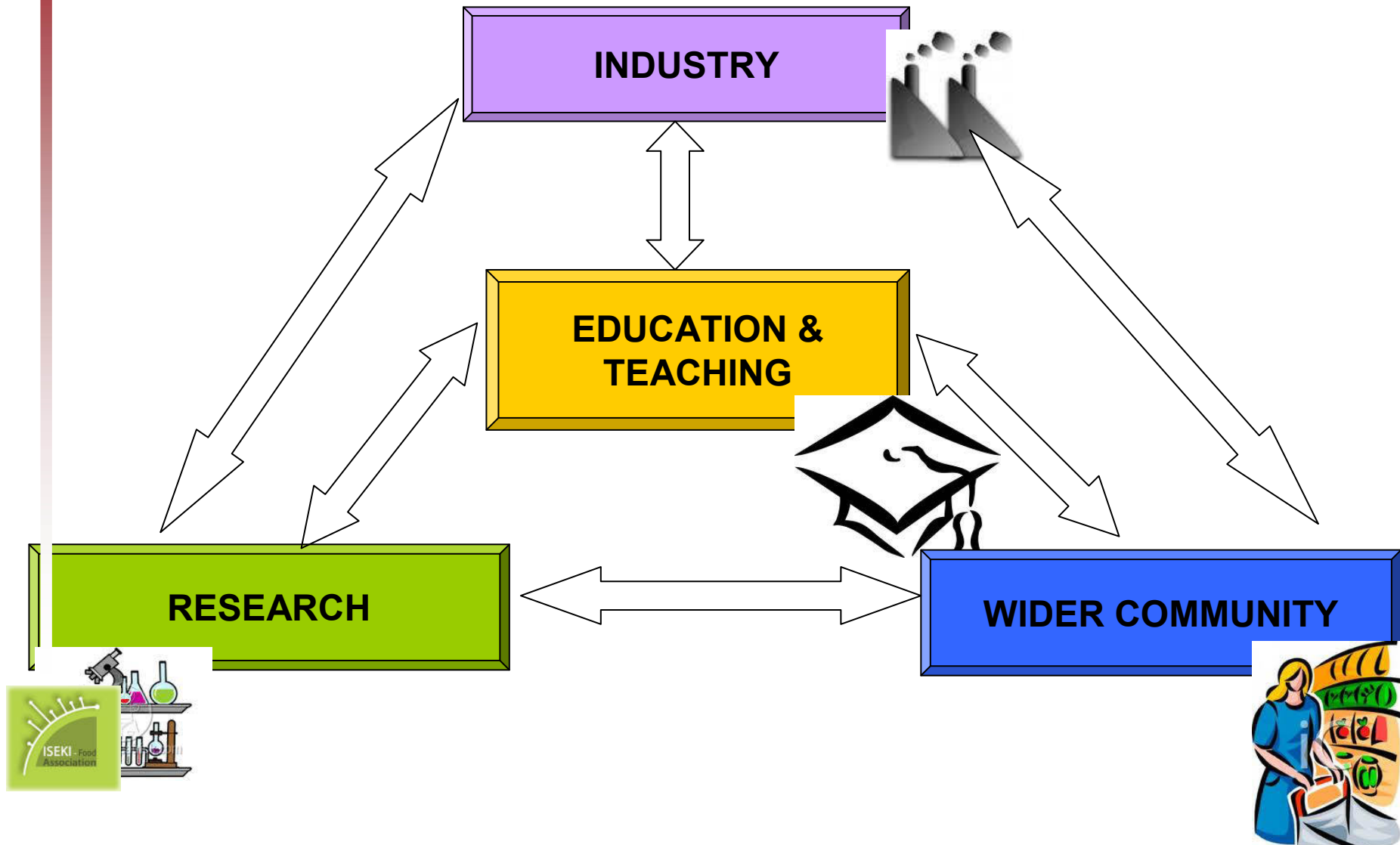
Quality and safety

Modernisation

Innovation, Diversification

**Sustainability, Environmental
impact**

EDUCATION/RESEARCH/INDUSTRY INTERFACES TOWARDS THE INNOVATION OF THE FOOD CHAIN



ISEKI_Food-4: Towards the innovation of the Food Chain through the modernisation of Food Studies (IFOOD4)

Erasmus Academic Network

51815-LLP1-2011-1-IT-ERAMUS-EW

1 October 2011- 30 September 2014

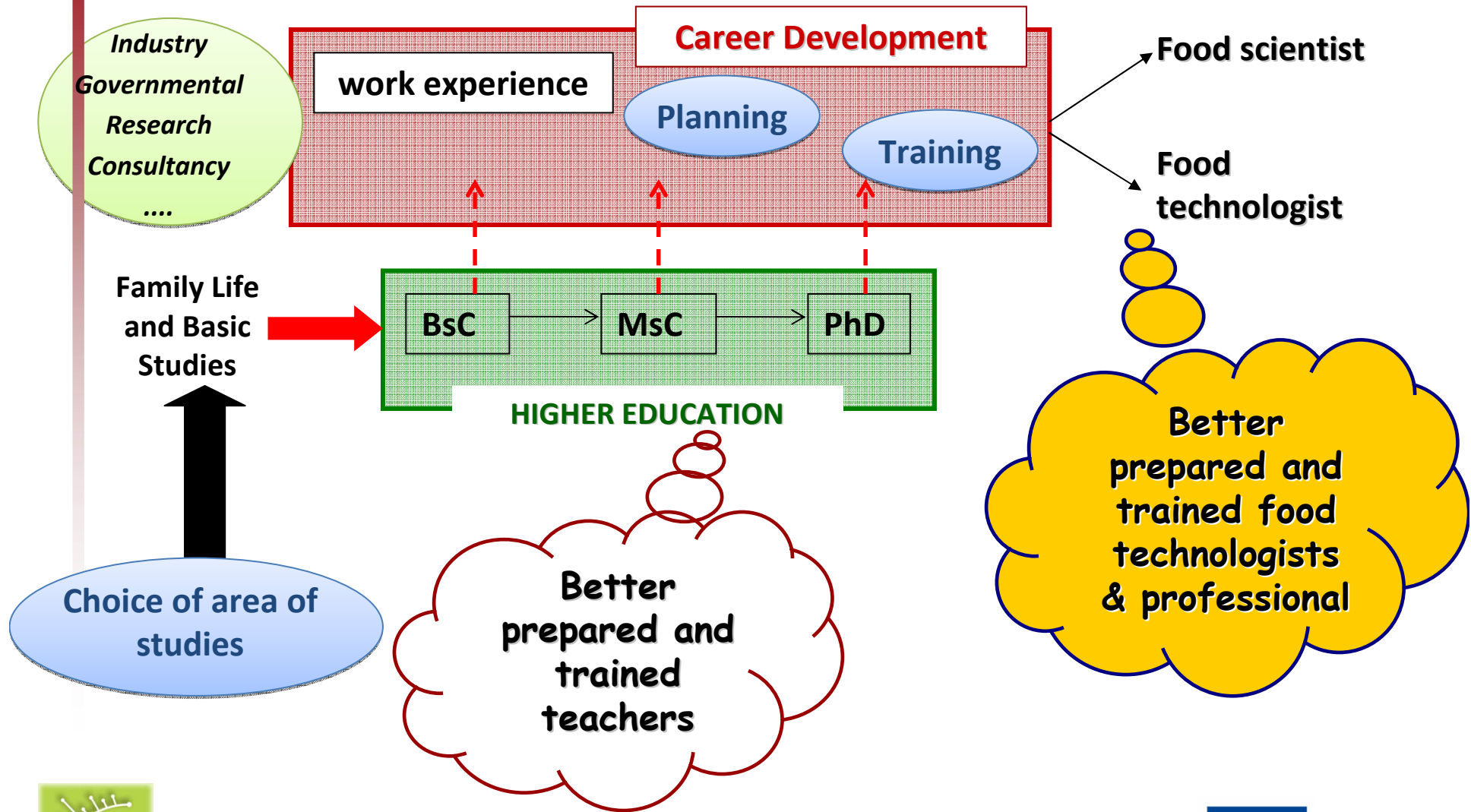
86 EU partner from 27 eligible countries

3 no EU partners

+ 42 associated partners from all over the world

www.iseki-food4.eu

Food professional training & career path



IFOOD 4 - Main objectives and expected outcomes

- ***Modernising and upgrading the education and training of Food studies***
- ***Implementing the labour market role of the third level of education (PhD programmes, in particular) in promoting the employability and entrepreneurship of the graduated FS&T and Food professional***
- ***Lecturing qualification of university teaching staff***



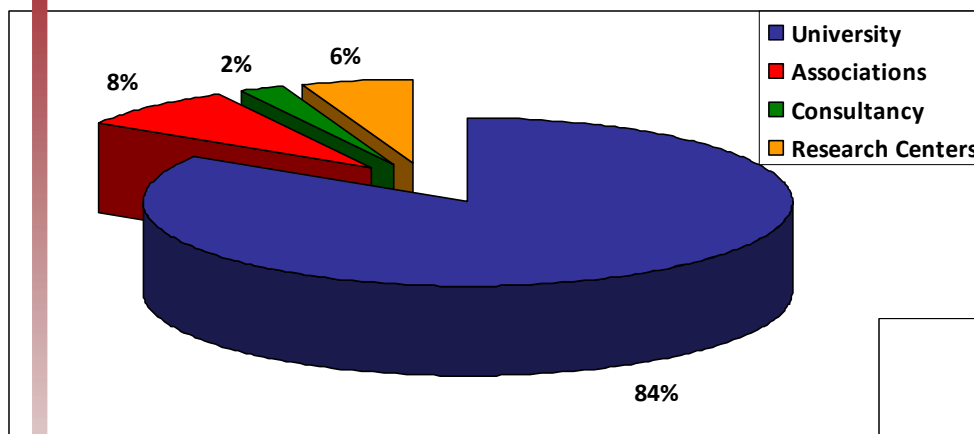
**Toolbox for modernisation and internationalisation
of curricula in Food studies
Innovative teaching tools**

Virtual platform for PhD students networking and training

Teaching staff framework and pilot summer school

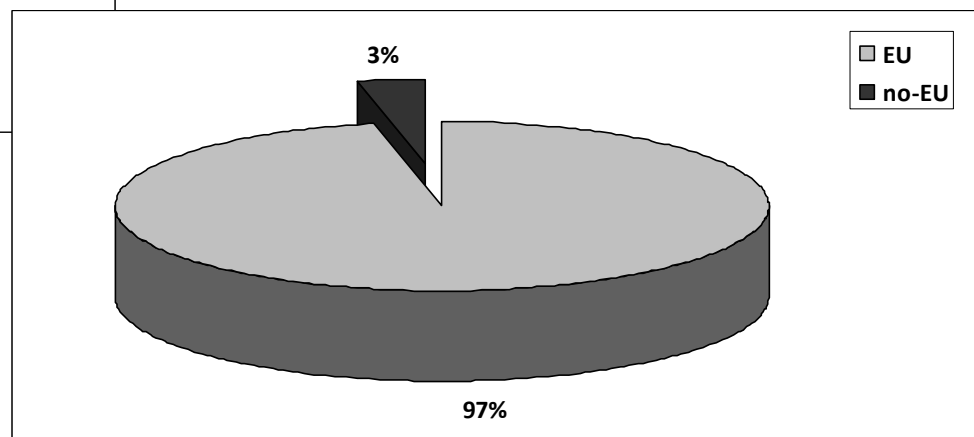


IFOOD4: network profile



Partners (officials):

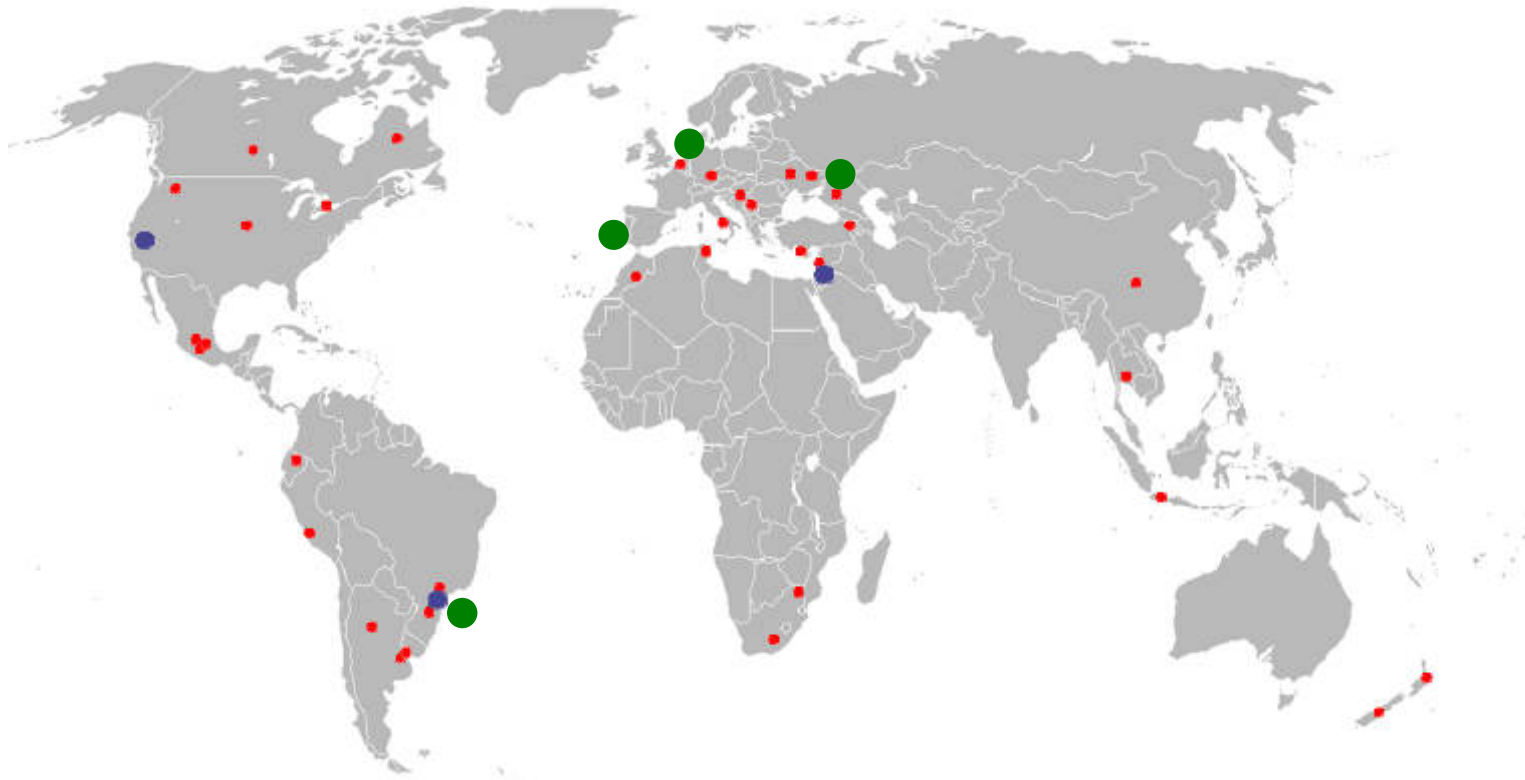
- In total: 89
- EU: 86
- No-EU: 3 (Israel, Brasil, United States)



Countries (official):

- In total: 30
- EU: 27
- No-EU: 3 (Israel, Brasil, United States)

IFOOD4: network - Associated partners



Associated partners:

-In total: 46

- EU: 7

-No-EU: 39

IFOOD4 - Work plan

8 Work Packages with different tasks and activities

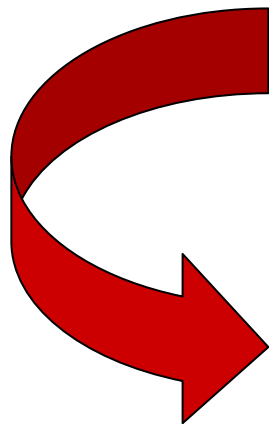
Management (WP8)

Implementation (WP3, WP4, WP5, WP6)

Exploitation (WP7)

Dissemination (WP 2)

Quality Project (WP 1)



WP1 – Project Quality Plan

WP2 - Project Dissemination

WP3 – New Skills for New Jobs

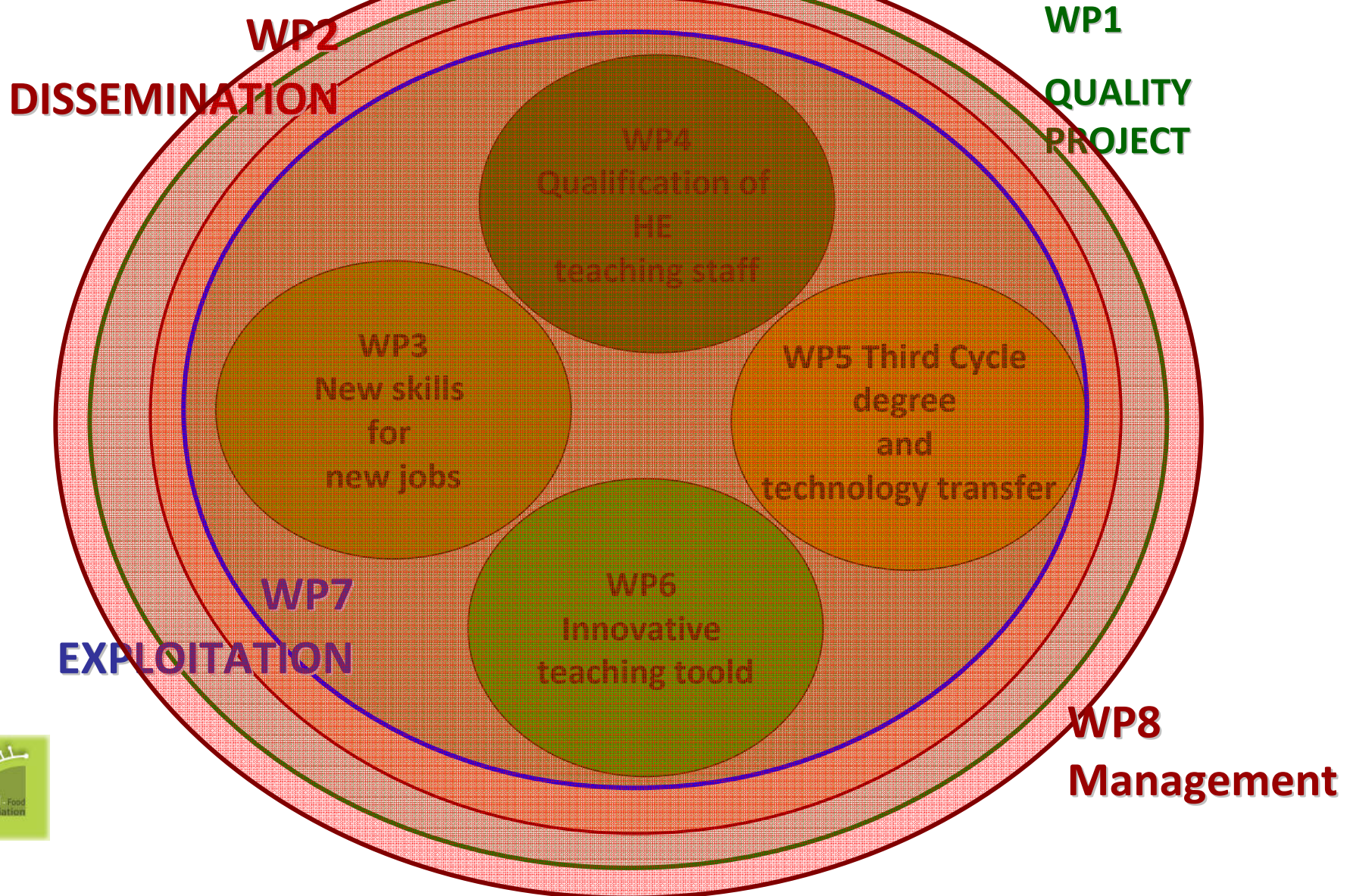
WP4 – Qualification of Higher Education Teaching Staff

WP5 – Third cycle degree and technology transfer

WP6 – Innovative Teaching Tools

WP7 – Exploitation

WP8 - Project Management



IFOOD4 – WP and expected outcomes

WP3 New skills for New jobs



Tools to implement and modernise Food Studies programmes and promote their internationalisation



Hard/technical and Personal skills (communication, team working abilities)

Teaching materials

Joint degrees



WP4
Qualification of HE
teaching staff



Qualification Frame for Higher Education Teaching Staff

- ❖ Development of educational material
- ❖ The recognition/validation of the learning modules
- ❖ Framework to offer a teaching qualification awarded by the IFA

WP5
**Third Cycle degree and
technology transfer**



- Virtual Platform for doctoral candidates to favour their networking and training

- **SURVEY (for needs)!**

- **RESULTS (later.....)**

IFOOD4 - Work plan

WP5 Third Cycle degree and technology transfer

- Virtual Platform (*under development*)
https://www.iseki-food.net/phd/about_us

ABOUT US

OBJECTIVES

CONTACT

Soft PhD skills related material

Relevant PhD articles

New for members

PhD Associations

Upcoming events

Forum



PhD students



WP5 Third Cycle degree and technology transfer

• PhD Newsletter



Page 1

Título del artículo interior

Este artículo puede incluir 150-200 palabras. Una ventaja de utilizar el boletín como herramienta para promocionarse es que puede reutilizar el contenido de otro material de marketing, como comunicados de prensa, estudios de mercado e informes. Quizá su principal objetivo sea distribuir un boletín para vender su pro-

ducto o servicio, pero la clave del éxito de un boletín es conseguir que sea útil para el público. Un buen método consiste en escribir sus propios artículos, o bien incluir un calendario de próximos eventos o una oferta especial. También puede consultar artículos o buscar artículos "de relleno" en el World Wide Web. Escri-

ba acerca de una variedad de temas, pero procure que los artículos sean breves. La mayor parte del contenido que incluya en el boletín lo puede utilizar también para el sitio Web. Microsoft Publisher ofrece una manera fácil de convertir el boletín en una publicación para el Web. Por tanto, cuando acabe de escribir el bo-



Dirección del trabajo principal
Línea 2 de dirección
Línea 3 de dirección
Línea 4 de dirección
Teléfono: 555-555-5555
Fax: 555-555-5555
Correo: alguien@example.com

Este es un lugar ideal para insertar unas líneas acerca de la organización. Puede incluir el propósito de la misma, su misión, la fecha de su fundación y una breve historia. También puede incluir una lista de los tipos de productos, servicios o programas que ofrece la organización, la zona en la que trabaja (por ejemplo oeste de EE.UU. o mercados europeos), así como un perfil de los tipos de clientes o miembros a los que atiende. Asimismo sería útil incluir un nombre de contacto para los lectores que deseen obtener más información acerca de la organización.

Escriba la consigna aquí.

Título del artículo interior

Este artículo puede incluir 100-150 palabras. El tema de los boletines es casi interminable. Puede incluir artículos sobre tecnologías actuales o innovaciones en su campo. Quizá desee mencionar las tendencias comerciales o económicas, así

como realizar predicciones. Si el boletín se distribuye internamente, puede comentar las mejoras que se van a llevar a cabo. Incluya cifras de los beneficios para mostrar el crecimiento de su negocio. Algunos boletines inclu-

yen una columna que se actualiza en cada edición; por ejemplo, los últimos libros publicados, una carta del presidente o un editorial. También puede mostrar el perfil de nuevos empleados, clientes o distribuidores.

Título del artículo de la página posterior

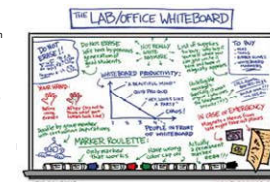
Este artículo puede incluir 175-225 palabras. Si el boletín es para plegarlo y enviarlo por correo, este artículo aparecerá en la parte posterior. Por tanto, es una buena idea que pueda leerse de un vistazo.

Un modo de llamar la atención del público es incluir una sección de preguntas y respuestas. Recopile preguntas que haya recibido desde la última edición o resuma algunas que se realicen con frecuencia acerca de su organización.

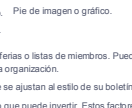
Una lista de los directores de la organización da un toque personal al boletín. Si la organización es pequeña, quizá

desee enumerar la lista de nombres de todos los empleados. Si tiene precios de productos o servicios estándar, puede in-

cluir una lista en este espacio. También puede hacer referencia a cualquier otro modo de comunicación que haya creado para su organización.

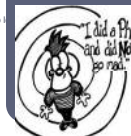


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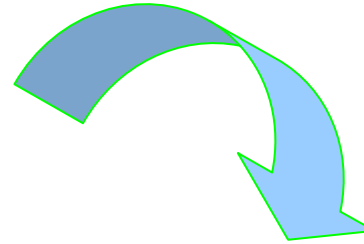


Pie de imagen o gráfico.

"Incluya aquí una frase o una cita del artículo para captar la atención del lector".



WP6 Innovative teaching tools



TARGET USERS

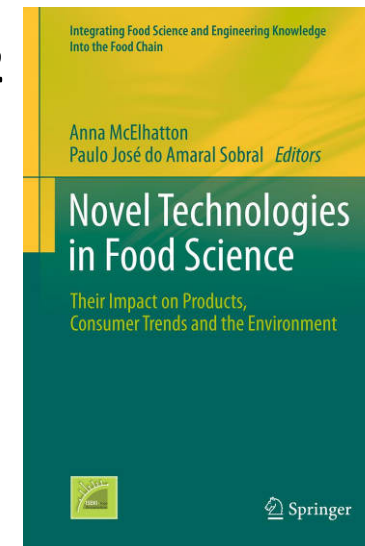
- *Students*
- *Teachers*
- *Professionals*

Series Editor Kristberg Kristbergsson

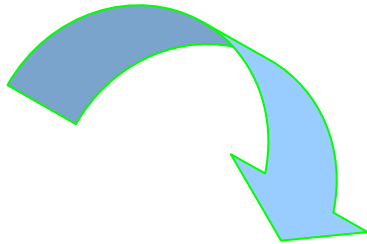


Integrating Safety and Environment Knowledge in Food towards European Sustainable Development

2012



**WP6
Innovative
teaching tools**



- TARGET USERS**
- *Students/PhD students*
 - *Teachers*
 - *Professionals*

Series Editor Kristberg Kristbergsson

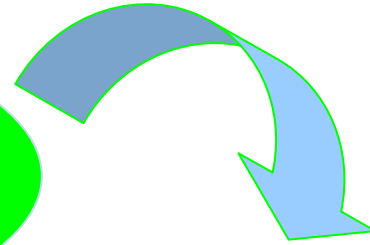


Under preparation.....

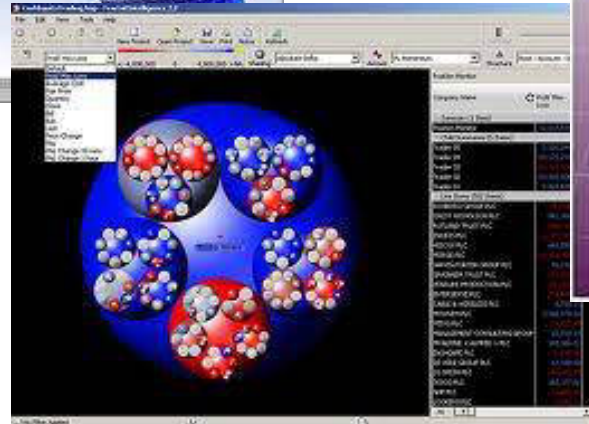
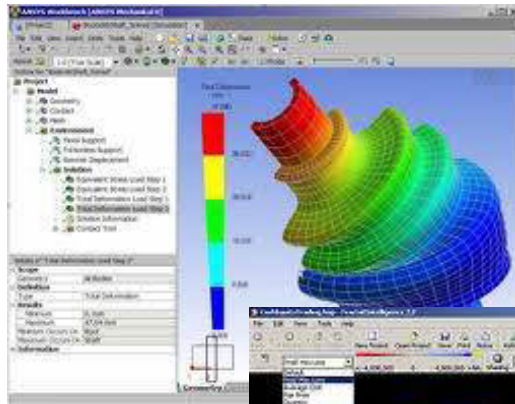
“Physical Chemistry for Food Scientists”

“Consumer driven development of food and health and wellbeing”

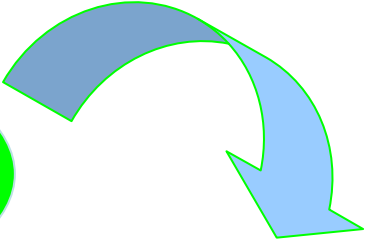
WP6
Innovative
teaching tools



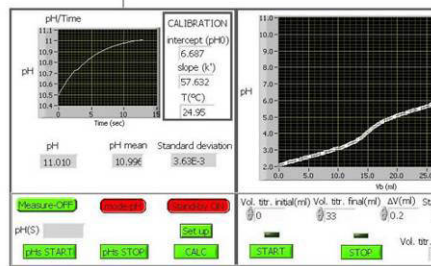
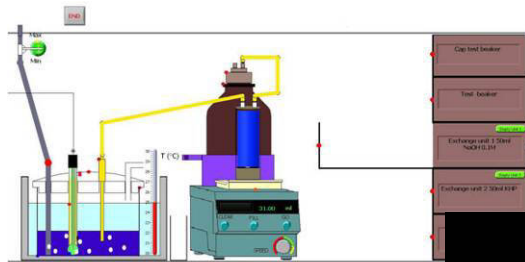
Teaching materials database



WP6 Innovative teaching tools



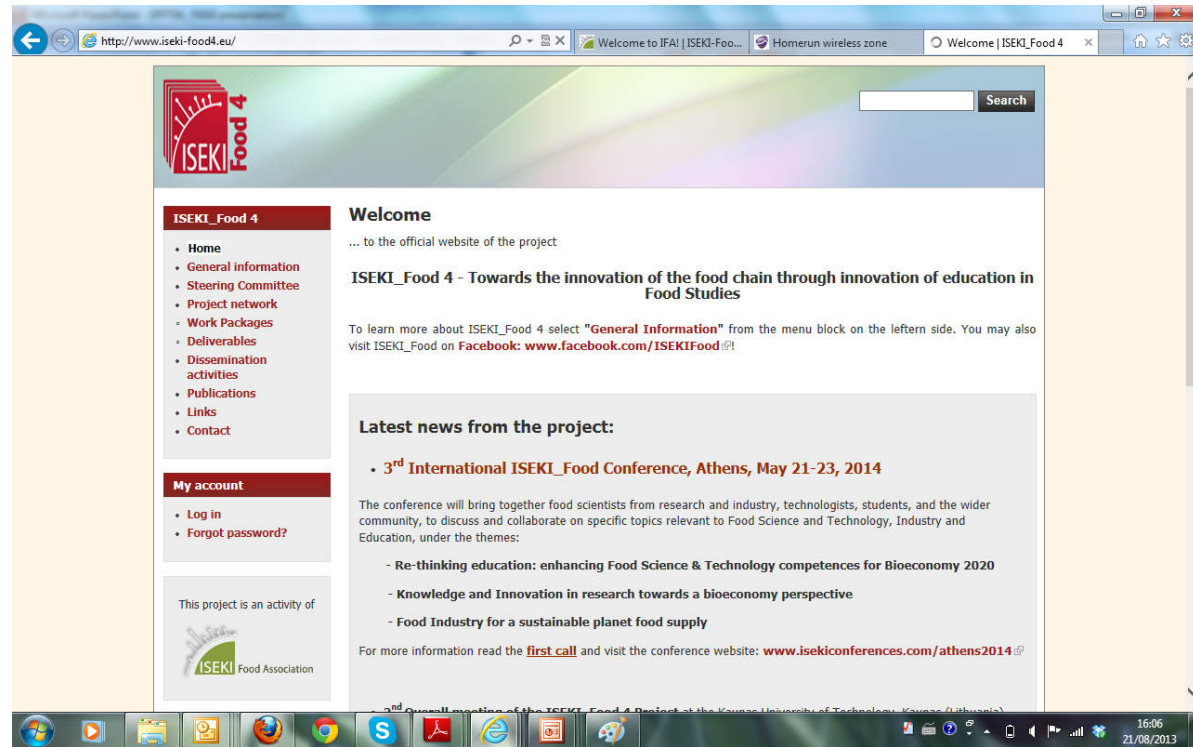
Virtual lab on food processing
("serious game" on fish
canning...under development)





IFOOD4 – Dissemination

PROJECT WEBISTE www.iseki-food4.eu



IFOOD4 – Dissemination

PROJECT NETWORK Newsletter (quarterly)

www.iseki-food4.eu

March 2012, Issue 2, 2012

- ISEKI Food Projects**
 - First meeting Paris
 - New Associated Partners
 - 1st Core Group meeting
 - ISEKI Food Symposium at RUFoST
 - TechnoTN Forum
- News from IFOOD4 Partners**
 - New book on Food Analysis
 - Symposium on Maillard reaction
- ISEKI Food Association**
 - News from the Association
 - EDIS call
 - New SIG on Bioactive Compounds
 - COST Action on Food Structure
- Training**
 - EAERB Courses
 - Summer School in Belgium
 - PhD vacancy in Malta
- Miscellaneous**
 - RIC for Food
 - Employability Conference Call
- Upcoming Events**
 - 29 new Events

Issue 1, 2012

- ISEKI Food Projects**
 - New ISEKI_Food 4
 - Previous Projects
- ISEKI Food Association**
 - Involvement of IFA in EU funded projects
 - Board constitution 2011–2014
 - Awards ISEKI_Food Academy Sept. 2011
 - OMAA – Conference
 - The Kyiv National University meeting
 - IFA is a founding member of ERASUS
- Miscellaneous**
 - George Kalantzopoulos 1936-2011
- Upcoming events**
 - 35 New events!

The ISEKI_Food-4 project
the 4th cycle of the successful ISEKI_Food projects

The ISEKI_Food-4 project (project number 518415-LP-1-2011-1-IT-ERASMUS-ENW, acronym IFOOD4) has started officially its activities on 1st October 2011, coordinated by Paola Fittà of the Faculty of Agriculture of the University of Teramo (Italy). This project, as the previous ones, is funded by the Executive Agency, Education, Culture, Audiovisual, under the Lifelong Learning Programme, Erasmus Thematic Networks (action C). The

June 2012, Issue 3, 2012

- ISEKI Food Projects**
 - 24th meeting
 - 2011 Year
- News from IFOOD4 Partners**
 - Bioactive food
 - A SIC Center near Ljubljana
 - Possibilities to Food systems
 - Congress on Traditional Food
- ISEKI Food Association**
 - 2011 Summary
 - 2nd Year of Networking
- Training**
 - Food Safety Lect. in Universities
 - 2nd Fellowship
- ISEKI Projects and funding opportunities**
 - INP4FOOD Project
 - ERASUS Project
 - COST Action F11002
 - 1st Joint Programming Call
- Miscellaneous**
 - 24th meeting
 - High Tech Innovation 2011
 - Strategic Site
- Upcoming Events**
 - 27 new Events

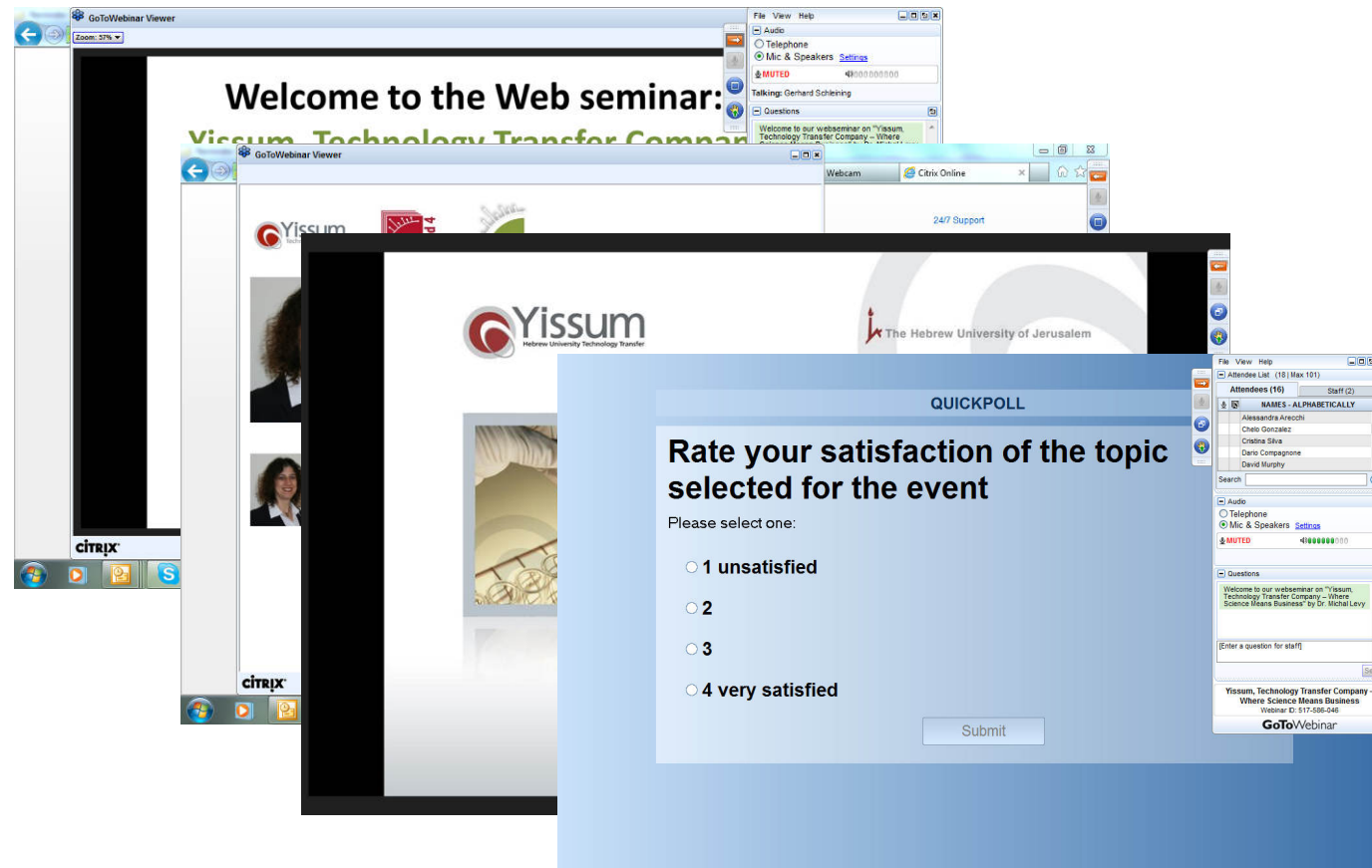
IFOOD4 – Dissemination

WORKSHOPS (organised in collaboration with project partners)

www.iseki-food4.eu

- o Understanding, measuring and predicting the shelf life of foods - Theory and Application (**Athens, Greece 2012**)*
- o 5th Bioencapsulation Training School for early stage researchers (**Nantes, France April 2013**)*
- o Risk Communication in the Food sector (4° Int. MoniQA conference, **Budapest, HU, February 2013**)*
- o **ISOPOW XII 2013** (Fiskebackskil, Sweden, August 2013)*
- o.....*

Webinars



The image displays a screenshot of a webinar interface. The main content area shows a welcome message: "Welcome to the Web seminar: Yissum Technology Transfer Company". Below this, there is a poll titled "QUICKPOLL" with the question "Rate your satisfaction of the topic selected for the event". The poll options are: "1 unsatisfied", "2", "3", and "4 very satisfied". A "Submit" button is located at the bottom of the poll. On the right side, there is a control panel with various options: "Audio" (Telephone, Mic & Speakers), "MUTED", "Talking: Gerard Schieling", "Questions", and an "Attendees List" showing names like Alexandra Anecchi, Chelo Gonzalez, Cristina Silva, Carlo Compagnone, and David Murphy. The interface also includes a "Webcam" section and a "Citrix Online" logo. The background features the Yissum logo and the text "The Hebrew University of Jerusalem".

Pilot Training school for teachers in FS&T

Starting in Sept 2013: call for registration open

Module calendar	2013			2014				
	9	10	11	1	2	3	4	5
Introduction to innovative teaching	▲							
Experiential learning applied to food laboratories and industrial stage	▲	▲						
Blended learning strategies		▲						
Developing a module in food studies with group, peer and self-assessment strategies		▲	▲					
Innovative teaching strategies for product development			▲	▲				
Virtual experiments in food science					▲			
Student centred learning, Problem Based Learning						▲		
Applied computer and modelling to food studies teaching and learning							▲	
Food Ethics and Professional Ethics								▲
Risk communication training using Role Playing teaching in Food Studies								▲
FORMATIVE ASSESSMENT		1	2					3
Face to face presentations in Athens and Summative assessment								▲

▲ - one week

* 19-20 May 2014, NTUA, Athens



With the support of




ISEKI Food-4 project
LLP Erasmus project 518415-LLP-1-2011-1-IT-ERASMUS-ENW
www.iseki-food4.eu

DATES AND LOCATIONS

Sept 2013-Apr 2014
<http://www.iseki-food.net/moodle/>


19-20 May 2014
Multimedia Teleteaching Rooms
National Technical University of Athens
<http://www.zenmapa.com/view?group=406914&v=23.777168&y=37.979434&z=4>



ISEKI_Food 4 - Towards the innovation of the food chain through innovation of education in Food Studies

PILOT TRAINING SCHOOL

Introduction to teaching and learning strategies applied to food studies
online course



ISEKI_Food-4 project
LLP Erasmus project 518415-LLP-1-2011-1-IT-ERASMUS-ENW
www.iseki-food4.eu

IFOOD4 - Exploitation

3° ISEKI_Food Conference (21-23 May 2013, Athens –GR)



An International “*open*” forum for all the stakeholders of the whole food chain (students, researchers, education scientists, Technologists, representative of government agencies, Industry representatives and trainers, Food consumers and Wider community....)



<http://www.isekiconferences.com/athens2014/>

IFOOD4 - Exploitation

International Journal of Food Studies

Open source, international peer-reviewed



The screenshot shows the homepage of the International Journal of Food Studies. The browser address bar displays the URL: <http://www.iseki-food-ejournal.com/ojs/index.php/e-journal>. The page features a navigation menu with links: HOME, ABOUT, LOG IN, REGISTER, SEARCH, CURRENT, ARCHIVES, ANNOUNCEMENTS, and ADVISORY BOARD. On the left side, there are three green boxes: 'Information' (For Readers, For Authors, For Librarians), 'Notifications' (View, Subscribe / Unsubscribe), and 'Font Size' (with up, down, and default icons). The main content area is titled 'International Journal of Food Studies' and is the official journal of the ISEKI-Food Association (IFA). It describes the journal as an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. The journal's focus is on improving the dissemination of Food Science and Technology knowledge between Education, Research and Industry stakeholders. Core topics range from raw materials, through food processing, including its effect on the environment, to food safety, nutrition and consumer acceptance. To enrich this forum the journal is also open to other food-related topics such as food policy and food anthropology. Original contributions relevant to the following topics will be considered for publication:

- Education methods, including Life Long Learning and e-learning;
- Research and application in academia, research, industry;
- Critical reviews of scientific literature by researchers, students, invited authors;
- Exchange of views and opinions of a scientific nature including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).

On the right side, there is a 'Submit Manuscript' button, a 'User' login section with fields for Username, Password, and a 'Remember me' checkbox, and a 'Journal Content' search section with a search input field and a dropdown menu set to 'All'. The Windows taskbar at the bottom shows the system clock as 22:12 on 14/04/2011.

www.iseki-food-ejournal.com/

Thank you for the kind attention



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