

## Abstract: The Future of Food Engineering: Education

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Food engineering education is on a crossroad due to the global food related challenges, the availability of new toolboxes, and the potential of new teaching tools as well as due to consumer and industry demands. On the other hand, students expectations also changed.

The required food engineering curricula upgrade will need the implementation of a higher degree of interdisciplinary, training towards food security/nutrition, environment, sustainability and social responsibility, skills essential for the European bioeconomy, and a better integration of food engineering, chemical and mechanical engineering and the creation of an improved innovation climate.

Problem solving approaches, better interaction with peer and the re-initiated mentor systems are additional issues to be considered, as well as alternative paths to or for improvement of existing pilot scale experiments. Modelling and systemic approaches are also required. Furthermore, increased possibilities for student mobility and long distance learning are required.

The presentation will explore a critical review of existing food engineering programs, review current activities under the ISEKI\_Food Association, such as ISEKI\_Food 4 or TRACKFAST projects recent results, towards modernization of food studies and/or careers.. Employers and employees perspectives for skills and future careers are also discussed. In addition suggestions for the role of universities for improved quality control, for better dissemination of research results and the need for assisting SME staff in improvement of technical and innovation skills will be discussed.