



Gerhard Schleining¹⁾, Reiner Svacinka¹⁾, Paola Pittia²⁾, Cristina L.M. Silva³⁾, Rui Costa⁴⁾, Peter Ho⁵⁾, Florence Dubois-Brissonnet⁶⁾, Susanne Braun⁷⁾, Pilar Morais⁸⁾, Sola Jaume⁹⁾, Mauricio Notarfonso¹⁰⁾, Julian Drausinger¹¹⁾, Christophe Cottillon¹²⁾



- 1) BOKU - UNIVERSITAET FUER BODENKULTUR WIEN (Austria)
- 2) UNIVERSITA DEGLI STUDI DI TERAMO (Italy)
- 3) UNIVERSIDADE CATÓLICA PORTUGUESA (Portugal)
- 4) INSTITUTO POLITÉCNICO DE COIMBRA (Portugal)
- 5) UNIVERSITY OF LEEDS (UK)
- 6) AGROPARISTECH (France)
- 7) UNIVERSITAET HOHENHEIM (Germany)
- 8) FRULACT - INGREDIENTES PARA A INDÚSTRIA DE LACTICÍNIOS SA (Portugal)
- 9) PASA - PREPARADOS ALIMENTICIOS SA (Spain)
- 10) SPES-GEIE - SPREAD EUROPEAN SAFETY GEIE (Italy)
- 11) LEBENSMITTELVERSUCHSANSTALT (Austria)
- 12) ACTIA (France)



OBJECTIVES

Higher Education (HE)

- tune food study programs based on the dynamics of research to equip the graduates with knowledge, competences and skills in order to **face future challenges** in their professional carrier
- involvement of **food professionals** in HE
- Guideline to establish a **joint industrial master**

achieved by work and training experiences and industrial placement, joint development of training material, joint academic/company tutoring and supervision, selected joint industry-university initiatives

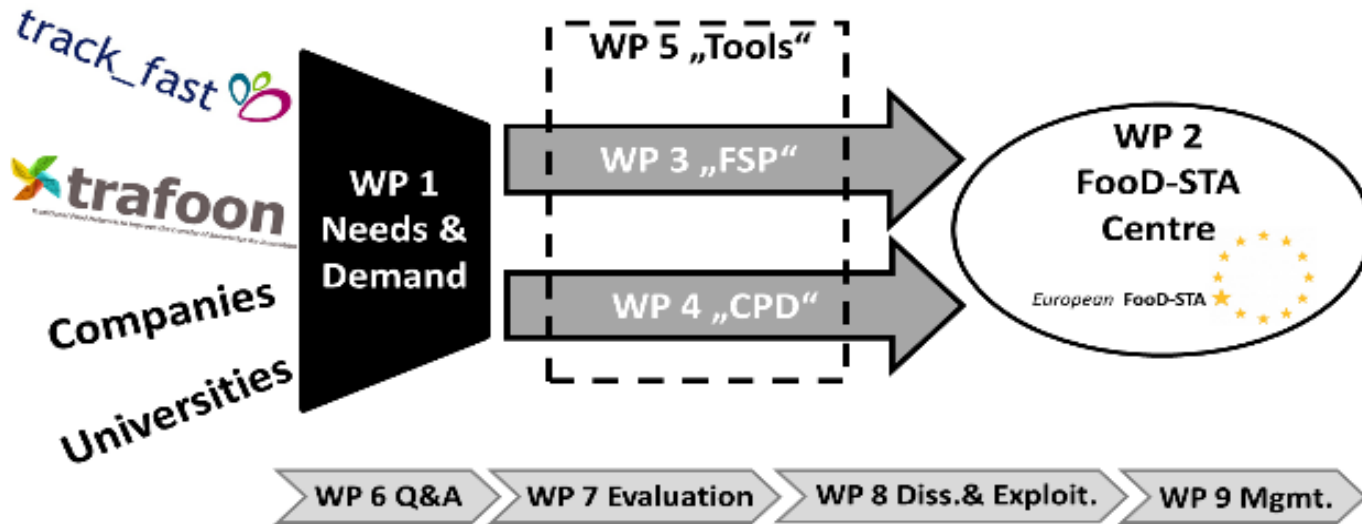
Continual Professional Development (CPD)

(<https://www.foodcareers.eu/>)

- to continuously improve knowledge, competences and skills of **employees in the food industry** and **university teachers** and trainers to meet changing requirements
- **internships** of teachers in companies to collect practical experiences
- **certification scheme** for CPD training

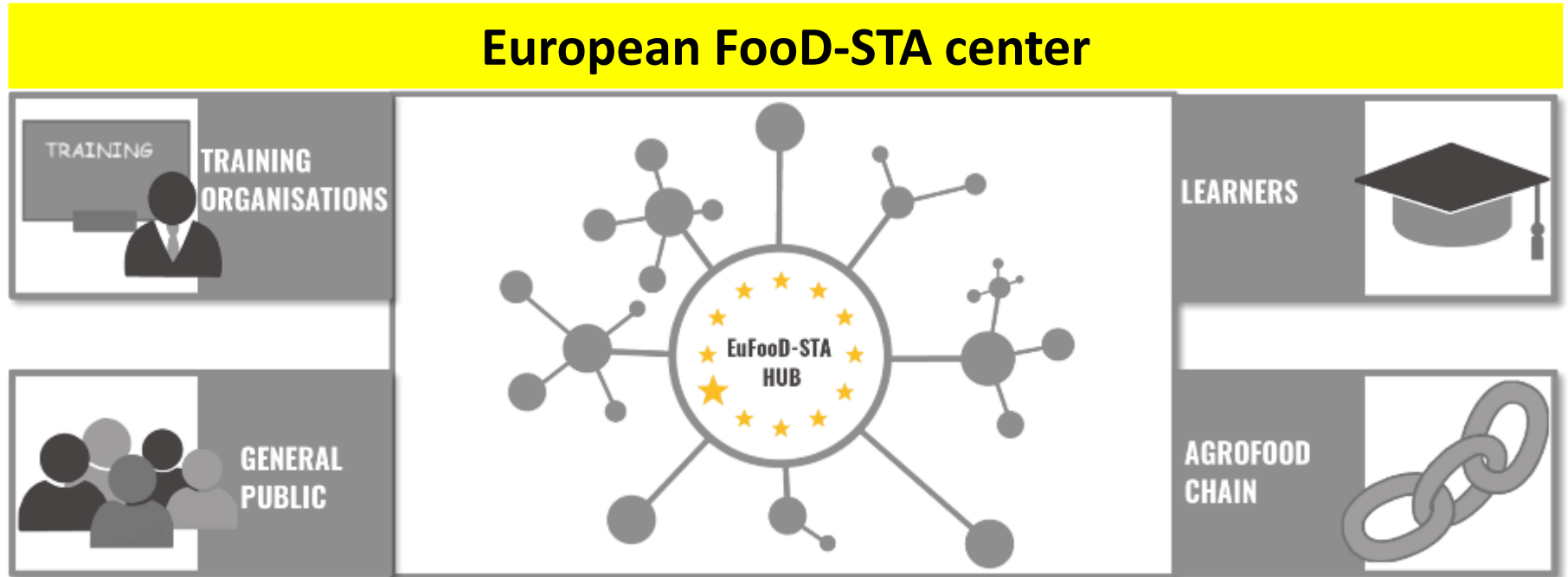


WORK PLAN



- permanent **needs collection system**
- **interactive mobility system** (internships on European level)
- an **online platform** with a **digital library** with new up-to-date **teaching materials** and best practices for applications of new **teaching methods**
- academic partners will make state of the art teaching available as **synergetic joint tools**
- providing **skills**, such as working in international and multi-disciplinary teams, **entrepreneurial skills** for international collaboration, communication and language skills

MAIN SUSTAINABLE OUTCOMES



an independent, self-sustainable, legal and organizational frame for international and sustainable collaborations between **industry** and **universities** in the food sector with an **academy** (LLL) and with **local contact points and training centers** in different countries, serving the needs of the food industry and the needs of educational and training organisations



4th ISEKI_FOOD CONFERENCE
Vienna
July 6-8, 2016

Responsible Research and Innovation
in the Food Value Chain

Bridging training and research for industry and the wider community

<http://www.isekiconferences.com>



4th ISEKI_FOOD CONFERENCE

PRECONFERENCE ACTIVITIES

- Training Workshop on a hot topic (to be defined, Food Waste recovery?)
- **Workshop on Collaborative research projects: IFA-SIGs**
- **PhD Workshop**

- CONFERENCE TOPICS:**
- **Education in Food Studies**
 - **Innovative Functionalities of Food**
 - **New technologies for Food Quality and Safety**
 - **Utilisation of Food by-products: technologies to reduce food waste**
 - **Nutritional aspects of food and food ingredients**
 - **Ethical Behaviour in the food supply chain (round table): Food Security, Food fraud, Food waste,**

NETWORKING AT POSTCONFERENCE TOURS (SAT, SUN)

- Lake Neusiedlersee + Wineries
- Vienna City Tour
- Mountains (cable car or walking)