

The Food-Studies & Training Alliance: bridging industry, academia and research

1/2015-04/2018 ... and beyond

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www.food-sta.eu

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Situation/Demand



- European Food sector: annual turnover of 1.000 Billion Euros
- 5 Mio people working in the food sector
- 300.000 companies
- ~ 95% are SMEs
- Productivity compared to other sectors is low
- Percentage of staff with a higher education is low
- Low innovation ranking
- Academic side: increase in publications related to food research
- Industry side: low transfer rate of scientific knowhow and innovation to the market

VISION

UNIVERSITIES

- Focus on research: Looking for fundamental mechanisms
- Publication

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

FooD-STA Network

European Food-STA Centre Members



food companies, universities, multiplier organisations. training providers



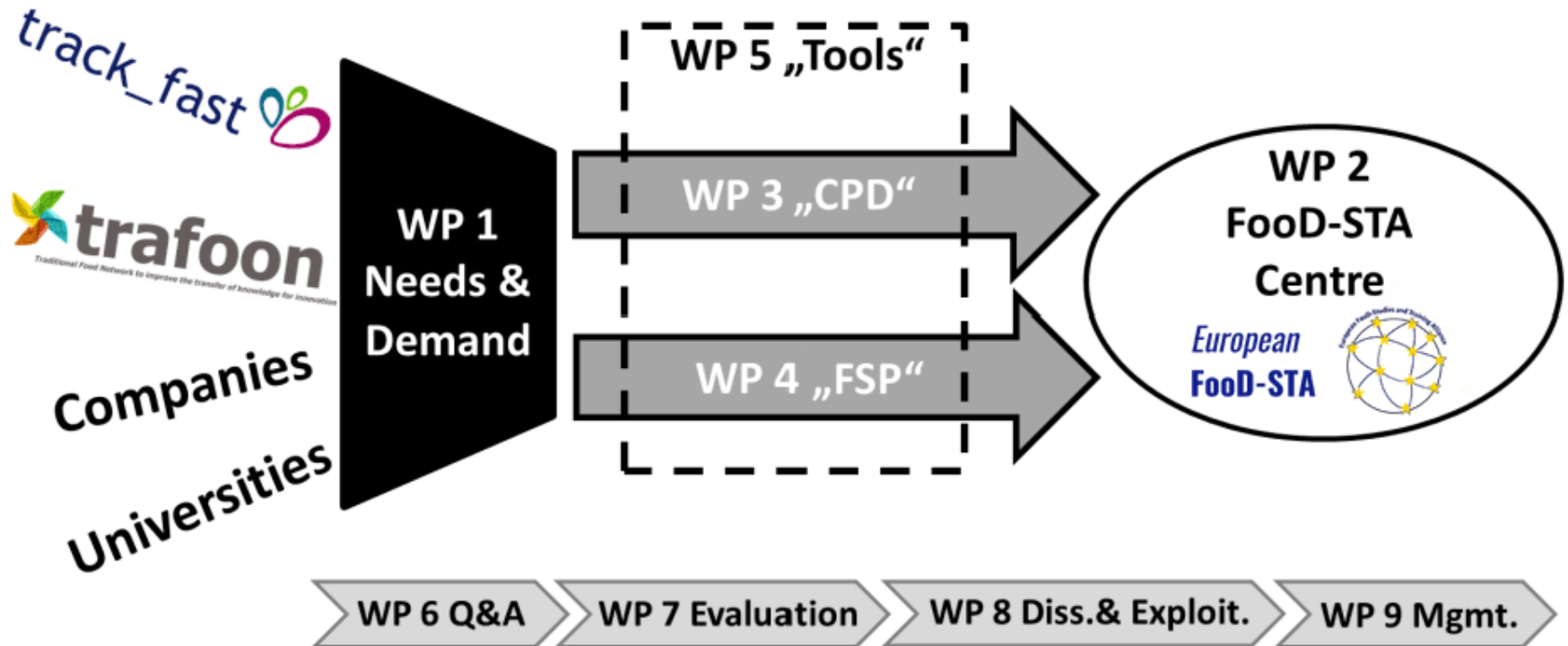
What is needed to be innovative



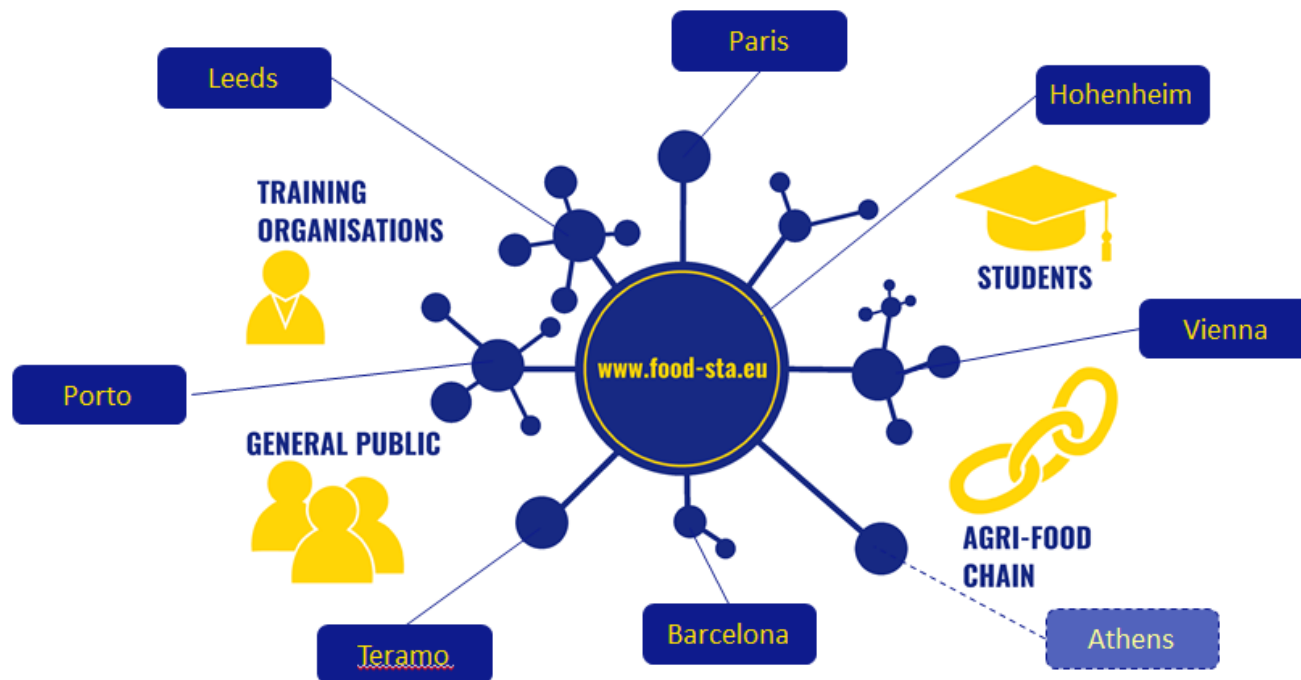
- knowledge of up-to-date/new technologies → needs sound **education** + **CPD** (continual professional development)
- Innovation goes far beyond R&D, across borders and across sectors → needs **mobility**
- multidisciplinary
• entrepreneurial mindset → needs **exposure to business environment** (students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

Food-STA needed to enhance the innovation capacity of the European Food Sector

Workplan



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)

Home / Food-STA Centre / CENTRAL HUB

Food-STA Centre Austria

News - Österreich

Learn and Earn mit KATANA

Hands-on Workshop: New ventures and business modeling, Vienna, Austria

Downloads Österreich

- Flyer
- Poster

Events Österreich

FFG-Akademie Webinar: KMU Förderprogramme, Services und EIC (European Innovation Council)

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German English

Food-STA Lokales Zentrum, Österreich

Innerhalb des EuFood-STA Projektes, nimmt die Universität für Bodenkultur Wien (BOKU) zusammen mit der Lebensmittelversuchsanstalt (LVA) den Sitz des österreichischen, lokalen Zentrums ein. Ziele des österreichischen, lokalen Zentrums sind:

- Einen engen Kontakt zu österreichischen Stakeholdern (Universitäten, Studenten, KMU, Industrie) im Lebensmittelbereich zu pflegen;
- Die Zusammenarbeit zwischen Industrie und Universitäten im Lebensmittelsektor zu unterstützen;
- Eine Online-Informationsplattform für österreichische Stakeholder zu etablieren und aktualisieren, welche Job- und Praktikumsangebote, News, Events und Lehrmaterial (Flyer, Broschüren, Videos, etc.) enthält;
- Das EuFood-STA Projekt der österreichischen Industrie und Universitäten gegenüber zu bewerben;
- Bedürfnisse von österreichischen Lebensmittelbetrieben zu sammeln.

Durch den direkten und kontinuierlichen Kontakt zu österreichischen Stakeholdern, gewährleistet das österreichische, lokale Zentrum den Austausch über momentane Prozesse und Bedürfnissen in der Lebensmittelindustrie.

Der österreichische, lokale Hub möchte Universitäten und Angestellte der Lebensmittelindustrie für kontinuierliche, professionelle Weiterbildung, Anpassung der Lehre an Universitäten und Zertifizierungssysteme für Unternehmen und Universitätsangehörige mobilisieren und ist für alle österreichischen Stakeholder des Lebensmittelsektors öffentlich zugänglich.

Kontaktieren Sie uns - gerne stehen wir zu Ihrer Verfügung!



Home / Food-STA Centre / CENTRAL HUB

Food-STA Centre Spain

Local Hub News - Spain

LH News Item 1 SP

Contact:



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Spanish English

Centro Food-STA España

En el marco del Proyecto EuFoodSTA, la Federación Española de Industrias de Alimentación y Bebidas - FIAB, es la entidad responsable del Centro Food-STA España; teniendo como apoyo a la Universidad de Hohenheim (UHOH) que canalizará la comunicación de todos los centros Food-STA nacionales, asegurando una transferencia rápida y eficiente de información, contenido y comunicación.

Objetivos del Centro Food-STA España:

- Desarrollar una red de interlocutores españoles (Academia: Estudiantes, Pymes, Empresas, etc.) en el sector alimentario y darles apoyo en su interacción y colaboración en las actividades de formación a nivel nacional e internacional de acuerdo a las necesidades actuales de conocimientos y capacidades y a las necesarias modernas competencias profesionales.
- Apoyar la colaboración entre Industria y Academia en el sector alimentario español (B2U: Negocio a Universidad y U2B - Universidad a Negocio) en el desarrollo de una Educación Superior y actividades de formación conjuntas.
- Establecer y mantener actualizada una plataforma informativa online para el público objetivo español con información sobre los períodos de prácticas, ayudas y ofertas de trabajo, eventos relevantes y material informativo (folletos, videos, etc.)
- Promocionar el proyecto EuFood-STA en la industria y academia española.
- Recabar las necesidades/demandas de formación de las empresas del sector alimentario en España y convertirlas en actividades a desarrollar en colaboración con todos los socios del Centro Food-STA España así como con los socios del resto de Centros nacionales Food-STA.

Mediante el contacto directo y continuo con los interlocutores españoles, el Centro Food-STA España asegurará la transferencia de conocimiento y la actualización de los procesos en el marco del proyecto. El Centro Food-STA España movilizará a la Academia así como al personal de la Industria en España para la formación CPD, el diseño de programas de estudios y los esquemas de certificación del personal de la Empresa y la Universidad.

El Centro Food-STA España se abre de manera gratuita (<https://www.food-sta.eu/efsc-member/register>) a todos los interlocutores españoles del sector alimentario interesados en compartir estos objetivos y contribuir en las actividades de la plataforma virtual Food-STA.

Si está interesado, no dude en contactar con nosotros!

What does the EuFooD-STA Centre offer?

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**



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

for industry (SMEs) and universities

- Finding **experts** and **partners** for implementing new technologies (multidisciplinary)

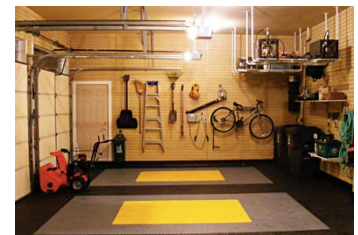


- Providing **resources**:
 - pilot plant
 - laboratories
 - templates for CA, contracts: use of facilities, research including IPR, ...


- 1 contact point
- **expert database**



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



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



ISEKI Food Association

Home Experts database Digital Library

User login

Username *

Password *

Create new account
Request new password

Log in


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	Sector Select All	Expertise <input type="text"/>	Methods <input type="text"/>
<input type="checkbox"/> Quality & Safety	<input type="checkbox"/> Fish	Services <input type="text"/>	Equipment <input type="text"/>
<input type="checkbox"/> Entrepreneurship	<input type="checkbox"/> Fruits & Vegetables		<input type="button" value="Apply"/>
<input type="checkbox"/> Primary Production	<input type="checkbox"/> Grains		
<input type="checkbox"/> Processing	<input type="checkbox"/> Meat		
<input type="checkbox"/> Hygienic Design	<input type="checkbox"/> Poultry & Eggs		
<input type="checkbox"/> Labelling	<input type="checkbox"/> Oil & Fat		
<input type="checkbox"/> Marketing	<input type="checkbox"/> Dairy		

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

AT UNIVERSITY

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



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

AT INDUSTRY

- factory visits
- Internships of students on **EU level**
 - **Internships of teachers (job shadowing)**



WORKSHOPS

**university teachers
train
food professionals**

**food professionals
train
university teachers**



**Seminar on: Characterizing
antimicrobial efficiency more
quickly**

FRULACT staff

**Seminar on: R&D and Innovation
Management System**

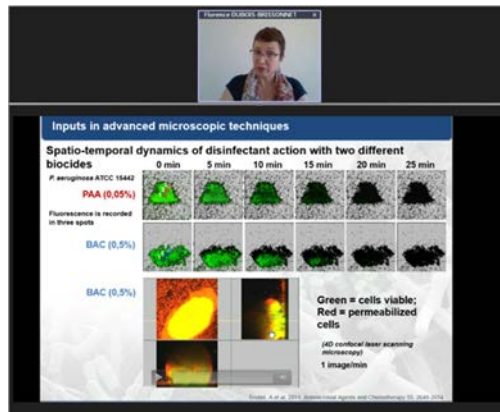
teachers & researchers

TRAINING PLATFORM

workshops



webinars



online demonstrations

presentation and recordings can
be viewed at

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


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 improved?)

flash presentations (youtube)

E-LEARNING PLATFORM

IFA E-learning

Online users

Main menu

ISEKI Food Association

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						

FooD-STA e-learning

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)

CPD (Continual Professional Development)



The screenshot shows the homepage of the Foodcareers website. The header features the 'foodcareers' logo on the left and the 'ISEKI Food Association' logo on the right. Below the header is a navigation bar with links: Home, About, Members, Networks, Profession development, Contact, and Login. The main content area includes a large image of four smiling professionals and the text: 'foodcareers', 'European network for continual professional training and career development for the Food Professional', and 'Enhance your career!'. At the bottom, there is a green bar with the text 'About Foodcareers' and a yellow bar with the URL 'https://www.foodcareers.eu'.

foodcareers

ISEKI Food Association

Home About Members Networks Profession development Contact Login

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)



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 **Food Quality and Safety** Technician/Supervisor/Manager
- Certified **Product Development** Technician/Supervisor/Manager

BROKERAGE SYSTEM

Home

Job offers Database

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

- ☐ Meat products
- ☐ Fish products
- ☐ Fruits and vegetables
- ☐ Oils and fats
- ☐ Dairy products
- ☐ Bakery and pasta products
- ☐ Animal feed
- ☐ Alcoholic beverages
- ☐ Non alcoholic beverages
- ☐ Confectionary

Type of organisation

- ☐ Company
- ☐ University
- ☐ Research institution
- ☐ Association
- ☐ Other

Country

Afghanistan
Aland Islands
Albania
Algeria
American Samoa
Andorra
Angola
Anguilla

Apply

Jobtitle	Institution Name	Country	Expiration date
PhD Thesis Project: INTRINSICALLY DISORDERED PROTEINS AT INTERFACES	Aix Marseille Université	France	9 Apr 2018
Wissenschaftliches Projektmanagement Lebensmittelverschwendung	KErn - Kompetenzzentrum für Ernährung	Germany	10 Apr 2018
PhD position in metabolomics and nutritional sciences	Wageningen University and Agroscope	Netherlands	20 Apr 2018
PhD position within Seafood Science and Technology	Norwegian University of Science and Technology (NTNU)	Norway	24 Apr 2018

BROKERAGE SYSTEM



[Home](#)

Job offers Database

[Home](#)

Job Applications

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

Apply

Title	Edu. degree / name of study	Desired position	Preferred country of employment
Job application #1557	Masters of Science in Food Identity	Food Sector	Anywhere in Europe
Job application #1551	MSc. in Food Quality, Safety and Technology (currently studying) BSc. in Food Science and Technology BSc. in Veterinary Science	Research and Develop Technician	Spain

“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
-

final **Virtual workshop “FoodFactory-4Us”**, an open event and internationally disseminated:

-> **Award.**





Challenges



- What were the challenges?
- What was difficult?

Challenges



- Delay of project start
- Organisation of project meetings
- Change of priorities of companies
- Representative needs analysis
- Change of name or legal status of partners
- Organisation of internships for university staff
- Application of flat rates
- How to deal with lazy partners
- Communicate with project officer
- Use the EU-Logo always according to the rules

Challenges



- Contract Amendments
- Quality control: quality of processes, outputs, responsible persons, deadlines
- Track time reporting
- Keep what you promise (DoW, Deliverables)
- Attract and actively involve industry partners

Advices



- General advices

Advices



START:

- Never do it for the money
- Publicly funded projects are always an investment
- They are an opportunity
- Frame
- Reputation

Advices



PLANNING:

- Sound and proven demand
- Clear objectives
- “SMART” – Specific, measurable, accepted, realistic, timely
- Logical activities
- Clear methodology

Advices



PLANNING:

- Partners: advantages and disadvantages
- Clear roles
- Related budget
- Your expectations vs their expectations
- Capacities
- Behavior

Advices



Implementation:

- Impact – worth 1 Mio Euros?
- Short vs long term
- Sustainability
- Budget limitations
- Documentation
- Communication