

EUFOOD-STA: EUROPEAN FOOD STUDIES & TRAINING ALLIANCE

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Open Symposium

Prepared by: Rui Costa (IPC)

Contributors: Concha Ávila (FIAB), Gerhard Schleining (BOKU)

Delivery date: M40

Dissemination Level		
PU	Public	x
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary:

The Open Symposium took place in the big international food fair Alimentaria 2018, in Barcelona, on April 17th. The results of the project were summarised in three presentations for approximately 100 participants.

The symposium was held in the same session other two European projects related to the food industry, finalized with a round table with contributors from the three projects.

The main stakeholders invited were national governments, EU Commission, Industrial and Professional Associations and European networks. The Press was also invited to disseminate the results to the general public.



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Project Coordinator:

GERHARD SCHLEINING | BOKU – Universitaet fuer Bodenkultur Wien | office@food-sta.eu

1 Plan of the Open Symposium

The Open Symposium (OS) was initially planned to be held in Brussels, in the University Business forum, to communicate the results of the project and discuss sustainability of its outcomes. Main stakeholders to be invited would be national governments, EU Commission, Industrial and Professional Associations and European networks. Dissemination through was also planned to disseminate the results to the public.

At the end of the project it became evident that a synergy with the UB forum wouldn't be possible and a different alternative was chosen.

Through FIAB, a project member, it was possible to plan a cooperative symposium with other European projects on food, in the big food fair, Alimentaria 2018, in Barcelona. Alimentaria 2018 includes a fair of food products, food processing and hospitality equipment, with simultaneous dissemination and working scientific, innovation and business events. The area of the fair was 100,000m², counted with 150,000 visitors, and 4,500 exhibiting companies, with more than 150 activities of knowledge and debate.

One of these activities of knowledge and debate was the Open Symposium of EuFooD-STA, Foodlab and Food4Growth, titled INTERNATIONAL CONFERENCE ON ENTREPRENEURSHIP, held for 2 hours on the 17th of April. Speakers from EACEA were invited to open the symposium but their fully booked agenda did not allow to participate.

A EuFooD-STA leaflet was distributed to symposium participants and to visitors that passed by the entrance of the auditorium.

2 Agenda of the Open Symposium

17 April 2018

16:00-18:00 INTERNATIONAL CONFERENCE ON ENTREPRENEURSHIP Room Auditorium – Hall 3 – Alimentaria Hub

Presenter: Dr. Francisco Javier Casado. Project Manager Hohenheim Research Center for Bioeconomy

16:00-16:10 Welcome-Commission Representative: University Business Forum¹

16:10-16:40 General presentation FooD-STA Project

¹ The invited Commission representatives could not come.



- The Food-Studies & Training Alliance: bridging industry, academia and research. G. SCHLEINING (BOKU, AT).
- Strategies to promote entrepreneurship at student and graduate level. P. PITTIA (UNIVERSITY OF TERAMO, IT).
- International certification of professionals and courses in the food sector. R. COSTA (IPC, PT).

16:40-17:10 FoodLab

- “What would I have gained using FOODLAB Tools for my business”. B. PLISSON (ICI & LA).
- The Foodlab Program. X. MARTINEZ-MONZO (UPV).
- “How I developed a new product using the FOODLAB outcomes”. J. MANSOA (CARINSA).
- Testimonial from the Vake-IT. Ecotrophelia Spain 2017 Winners Team

17:10-17:30 Food4Growth

- How to communicate innovation in Food: the F4G challenge. D. ROSSI (SFC).
- F4G Training Model : Flipped and Co-Working Lab. R. BERRUTO (UNITO).
- New skills for Food Technician and Technologist: the F4G experience. M. CONTEL (OPGA).
- “Innovation in the Brewing sector and problems of social acceptability”. ITS Parma, Birra Menabrea representative.
- “Innovation in prepared food: an idea for gazpacho”. IRTA representative.

17:30-18:00 Round Table «VIRTUAL incubator to promote the innovation and the entrepreneurship for food chain» Chairman: Daniele Rossi, Food for Growth Project Coordinator

- Gerhard Schleining, FOOD-STA Project Coordinator.
- Vanessa Martinez, President and General Manager of Grupo CARINSA.
- Dominique Ladeveze, Chairman ECOTROPHELIA.
- Maurizio Notarfonso, Management of EU funded projects & Young Entrepreneurs secretariat, FEDERALIMENTARE.
- Pilar Morais, Head of the Innovation Management and Intelligence Department, Frulact.

3 Summary of EuFood-STA presentations



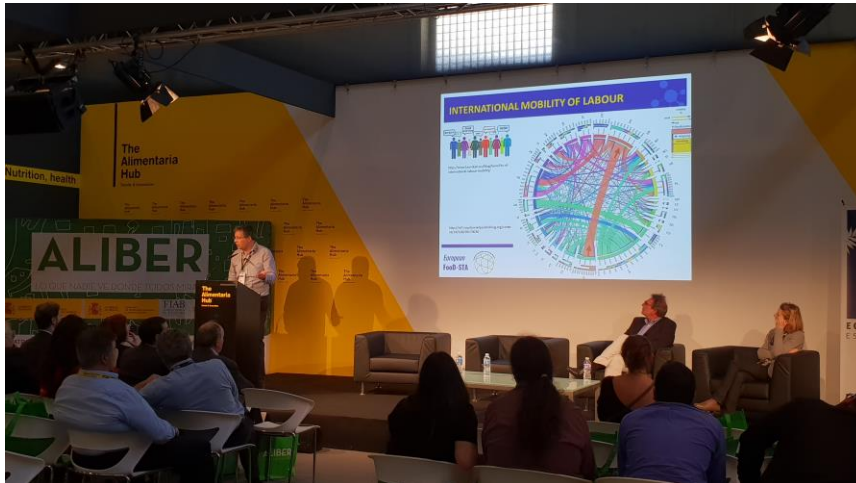
GERHARD SCHELINING (BOKU)

GS gave an overview of the project: its vision, its achievements, highlighting the outcomes that will be exploited after the project by IFA (Annex I).



PAOLA PITTIA (UT)

PP gave an overview of strategies to promote entrepreneurship at student and graduate level, with particular focus on EuFood-STA related activities (Annex II).



RUI COSTA (IPC)

RC presented the certification schemes for food courses and for food professional at international level further developed and testes during the project, stressing the need of these certification to facilitate international mobility of professionals (Annex III).



Round table (from the right to the left): GERHARD SCHLEINING (BOKU) AND PILAR MORAIS (Frulact)

A round table was moderated by Daniele Rossi (SPES) with representatives from the three projects, where it was discussed the future of innovation in the food industry.



Roll-up of EuFood-STA

4 Outreach in the press and social networks

The OS was included in the ALIBER program, organized by FIAB, an EuFood-STA project member. The ALIBER program had a strong impact in the press as reported by FIAB press agency.

The following reports were published:

EFEAGROOBJETIVO DE LA INDUSTRIA ALIMENTARIA: EXPORTAR MÁS A ASIA

<https://www.efeagro.com/especiales/exportar-asia-alimentaria/>

FOODRETAIL.ESFIAB PROMUEVE MÁS DE 2.400 REUNIONES EN ALIMENTARIA

http://www.foodretail.es/fabricantes/fiab-balance-alimentaria-2018_0_1210378978.html

REVISTA ALIMENTARIAALIBER 2018: “LO QUE NADIE VE DONDE TODOS MIRAN”

<http://www.revistaalimentaria.es/vernoticia.php?noticia=aliber-2018-lo-que-nadie-ve-donde-todos-miran>

REVISTA ALIMENTARIALAS EMPRESAS DEL SECTOR INNOVAN DURANTE TODA SU TRAYECTORIA

<http://www.revistaalimentaria.es/vernoticia.php?noticia=las-empresas-del-sector-innovan-durante-toda-su-trayectoria>

EL ECONOMISTA.ESFIAB ENTREGA LOS PREMIOS ECOTROPHELIA ESPAÑA 2018

<http://www.economista.es/espana/noticias/9081293/04/18/Fiab-entrega-los-Premios-Ecotrophelia-Espana-2018.html>

LA VANGUARDIALA PLATAFORMA DE INNOVACIÓN "FOOD FOR LIFE" CONTARÁ CON UNA FILIAL EN MÉXICO

<http://www.lavanguardia.com/vida/20180418/442700792773/la-plataforma-de-innovacion-food-for-life-contara-con-una-filial-en-mexico.html>

CINCO DÍAS PÁG. 17EL ENFOQUE AL SHOW DE ALIMENTARIA IMPULSA SU DIMENSIÓN INTERNACIONALVersión Texto

<https://acceso360.acceso.com/fiab/es-ES/?mod=TrackingPressViewer&task=default&external=1&companyNewsId=487126973&newsDate=1524002400&sig=d75a403cd06feb64598e341ae8f20685ba69a1938e12304c39650aa6352ee391>

The International Conference was published in FIAB and ALIBER website, in Food for Life-Spain:

Publication in FIAB (after conference of 16th April)



<http://fiab.es/la-industria-de-alimentacion-y-bebidas-apuesta-en-alimentaria-2018-por-la-innovacion-como-generador-de-riqueza-y-futuro/>

Publication in ALIBER website

<http://aliber.es/programa/>

<http://aliber.es/programa-ampliado-aliber-2018-17-de-abril-de-2018/>

Publication in FoodForLIFE Spain

http://foodforlife-spain.es/?s=ALIBER&post_type=post

In social networks, the impacts for all ALIBER programm were the following:

- TOTAL TWEETS: 2.329
- PARTICIPANTS ONLINE: 332
- TOTAL VIEWS: 8.318.879

Some screenshots of social networks can be found In the Annex IV.

Annex I – Presentation by Gerhard Schleining

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

1/2015-04/2018
Gerhard Schleining

BOKU-Univ. of Natural Resources and Life Sciences Vienna, Austria
ISEKI-Food Association, Austria

ALIMENTARIA 2018, 17 APRIL 2018, Barcelona

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 supports mobility and CPD of food professionals and trainers

ISEKI-FOOD ASSOCIATION (IFA) AND PROJECTS

Timeline from 1997 to 2018 showing various projects and milestones.

IFA is >19 years dealing with education and training in the food sector

What is needed to enhance Europe's innovation capacity

INNOVATION

- access to expertise of up-to-date/new technologies
- multidisciplinary

Food-STA supports accessibility to experts and partners on EU-wide level

regional cooperations: Clusters, Competence centres

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

eFSC (EuFood-Sta Centre)

Network diagram showing connections between various stakeholders: LEADS, PARTS, TRAINING ORGANISATIONS, GENERAL PUBLIC, STUDENTS, ACADEMIA, FOOD FOR CHANGE, ARAVO, PARTS, and ACADEMIA.

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.

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

for industry (SMEs) and universities

- Finding **experts** and **partners** for implementing new technologies (multidisciplinary)
 - 1 contact point
 - expert database
- Providing **resources**:
 - pilot plant
 - laboratories
 - templates for CA, contracts; use of facilities, research including IPR, ...
- "Garage": protected environment to develop and test new developments




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**




eFSC (EuFood-STA Centre)

The overall aim is to **enhance Europe's innovation capacity**

The specific aims are to:

- innovate education** for **students** targeted towards needs of the **industry** thus increasing their **employability**, coordinate **internships** at European level
- facilitate** innovative **continual professional development** (CPD) and **training** of certified quality for **industry staff** (science and technology skills) and **teachers and trainers** (industry-oriented professional skills)
- facilitate** the **co-creation of knowledge** by the **academic & the business world** for the benefit of both




TRAINING PLATFORM

workshops	webinars	online courses
		HYGIENIC DESIGN A 5-day online course
	online demonstrations	flash presentations (youtube)
	presentation and recordings can be viewed at http://www.food-sta.eu/webinars.cfm	



Food-STA Network european Food-STA Centre Members



food companies, universities, multiplier organisations, training providers




apply at <https://www.food-sta.eu/>



WORKSHOPS

university teachers train food professionals		food professionals train university teachers
Seminar on: Characterizing antimicrobial efficiency more quickly		Seminar on: R&D and Innovation Management System
FRULACT staff		teachers & researchers



WORKSHOPS

European Food-STA food professionals train university teachers

"Hands-on Training on Baking Technology"
CPD certified Workshop, Vienna, 21-23 November 2017

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CPD (Continual Professional Development)

European Food-STA

E-LEARNING PLATFORM

European Food-STA

CPD (Continual Professional Development)

foodcareers 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 Technologist/Supervisor/Manager
- Certified Product Development Technologist/Supervisor/Manager

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MOBILITY PLATFORM

EuFood-STA Mobility Database

- Internships
- short term scientific missions

<https://www.food-sta.eu/mobility>

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BROKERAGE SYSTEM

Job offers Database

You want to advertise an open position in your organisation on the Food-STA website, please send us an email to off@food-sta.eu.
Following minimum criteria apply:

- Job title
- Brief job description
- Experience
- Contact person/department
- A free guided format PDF with further information if available

You may narrow your search by selecting the appropriate fields and clicking on 'Apply'.

Food sector	Type of organisation	Country	Apply
Meat products	Company	Algeria	
Fish products	University	Algeria	
Fruits and vegetables	Research institution	Algeria	
Oils and fats	Association	Algeria	
Dairy products	Other	Algeria	
Bakery and pasta products		Algeria	
Animal feed		Algeria	
Alcoholic beverages		Algeria	
Non-alcoholic beverages		Algeria	
Confectionery		Algeria	

Job title	Institution Name	Country	Expiration date
PhD Thesis Project: ANTICARCINOGENIC PROPERTIES OF HYPERICUM	Ag. Maroussi University	France	9 May 2018
Microbial Food Preservation and Food Safety	Shree Jagadgururambhadracharya University	Germany	14 Apr 2018
PhD position in microbiology and nutritional science	Radboud University and Wageningen	Netherlands	22 Apr 2018
PhD position in Food Safety and Quality	Neomaque University of Science and Technology	Algeria	03 May 2018

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BROKERAGE SYSTEM

Job offers Database

Job Applications

Only show entries where preferred country of employment is:

File **File, degree / course of study** **Field / position** **Preferred country of employment**

File	File, degree / course of study	Field / position	Preferred country of employment
application: MSc in Food Quality and Technology (currently studying) (EU) (15107)	MSc in Food Quality, Safety and Technology (currently studying) (EU) (15107)	Food Sector	Anywhere in Europe
application: Food Science and Technology (MSc in Veterinary Science) (15101)	MSc in Food Science and Technology (MSc in Veterinary Science)	Research and Devolop Technol...	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
- ...

Workshop of 8th Foodnet by Berlin
ability for the Development of a
Technological Studies and Courses
and the...
Part of the team
ONE TEAM, ONE SPIRIT

final **Virtual workshop "FoodFactory-4US"**, an open event and internationally disseminated:
-> Award.



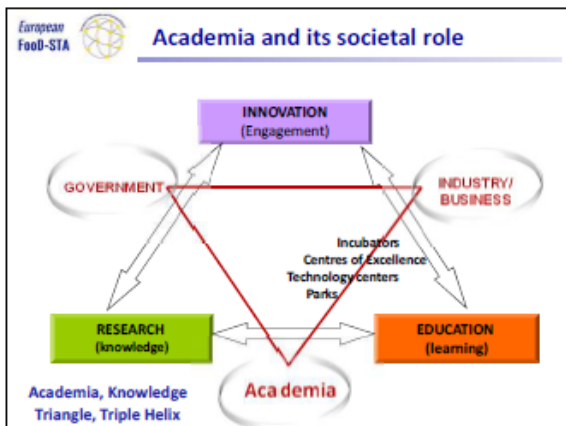
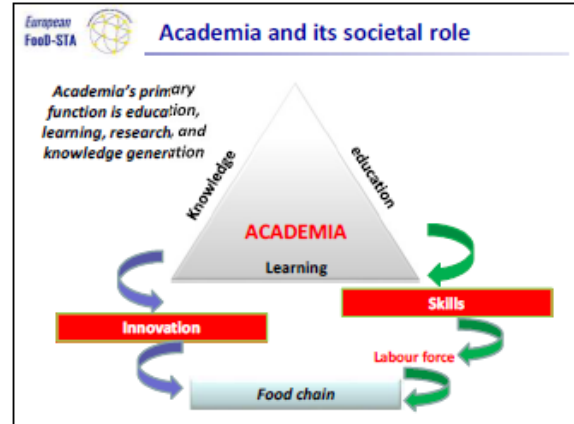
Annex II – Presentation by Paola Pittia

European Food-STA European Food-Studies and Training Alliance Erasmus+

Strategies to promote entrepreneurship at student and graduate level

Paola Pittia
¹ University of Teramo, Teramo, Italy
² ISEKI-Food Association, Vienna, Austria

ALIMENTARIA 2018, 17 APRIL 2018, Barcelona (ES)



Academia: missions

EDUCATION

- transfer of knowledge
- development of skills and abilities of the future generation of workforce by meeting the expectations of job market and society

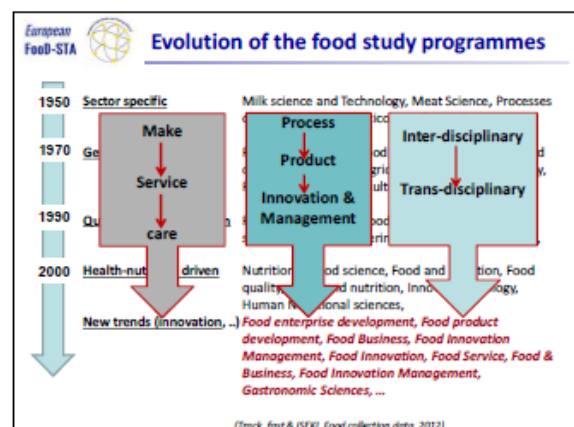
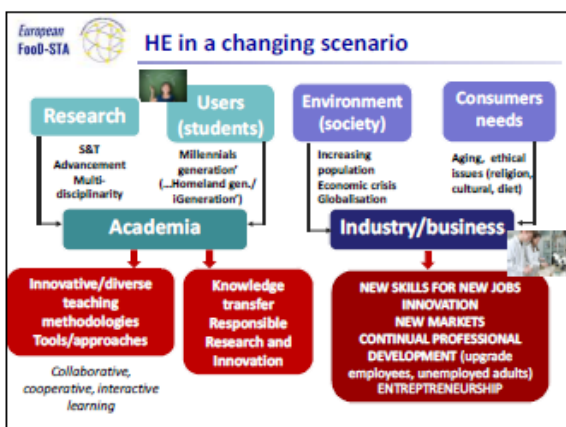
RESEARCH

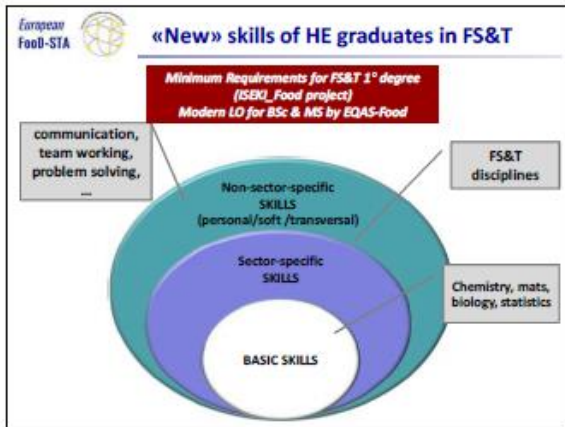
- Generation of knowledge
- Transfer

THIRD MISSION

application and exploitation of knowledge to the benefit of the social, cultural and economic development of our society by delivering more productive relationships between HE institutions and the public and private sectors, other agencies and local communities

Entrepreneurial universities





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«New» skills of HE graduates in FS&T

New concept of skills....
Changing world – changing skills

Classical	New social/educational framework
Knowledge is information i.e. know, facts, what	Knowledge is capacity for action, i.e. know-how
Workers apply the existing knowledge	Workers contribute to knowledge production (creative thinking)
Skills are practical abilities or technical knowledge for a particular job	Skills are a more wide concept and include team-work, problem solving, networked thinking, communication skills



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Academia - actions

Curriculum changes – innovation
- moderisation (Erasmus TN – ISEKI_Food-4)

- Soft skills... *Where? How?*
 - Change the teaching approaches
 - Integration in existing «professional» disciplines (food product design and management, HACCP, Food chemistry, new processing technologies
 - Compulsory Industrial/professional placement

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Academia- actions

Curriculum changes – innovation
- moderisation (Erasmus TN – ISEKI_Food-4)

- Update/upgrade content, **new disciplines** ...driven by industry and society needs
 - Food product design
 - Novel technologies
 - LCA
 - Risk and crisis management
 - Legislation
 - Pa...

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The EU-FOOD-STA approaches

New tools for students and graduates

Based on the needs collected from food industry....

- An e-learning platform
- On-line courses (Open innovation, entrepreneurship in food industry, ...)
- Digital library
- Webinars

<https://www.food-sta.eu/training>

European Food-STA **The EU-FOOD-STA approaches**

New tools for students and graduates

International students teams competition «FoodFactory-4-Us»

1° edition: 2017
2° edition 2018

FoodFactory-4-Us - Introduction

Welcome to FoodFactory-4-Us - International students competition game!

FoodFactory-4-Us
International students competition game!

<https://www.food-sta.eu/foodfactory-4-us-introduction>

European Food-STA **The EU-FOOD-STA approaches**

New tools for students and graduates

International students teams competition «FoodFactory-4-Us» (target/topic oriented)

1° edition: 2017 (15 teams)
2° edition 2018 (11 teams)

PRODUCTION AND CRYSTALLIZATION OF PRODUCTION OF CHOCOLATE BLENDED

FoodFactory-4-Us

<https://www.food-sta.eu/foodfactory-4-us-introduction>

European Food-STA **The ASKFOOD project**

Alliance for Skills and Knowledge to Widen Food Sector-related Open Innovation, Optimization and Development ASKFOOD

(ERASMUS+ KA project 2018-2020)

AIMS:

- Upgrade and modernization of training and educational methodologies.
- To leverage of innovation and entrepreneurial mindset of the future generation of HE graduates.
- Improvement academia-industry and stakeholders interplay in a Quintuple Helix innovation model at EU and international level.
- to create a permanent knowledge alliance between businesses and HEIs in the food-related sectors

www.askfood.eu (In construction)

European Food-STA

Thank you all for the kind attention

«There is nothing more insane than doing the same thing over and over again and expecting a different results» A. Einstein

ISEKI_Food 2018
A 2018 ISEKI_Food 2018 logo
The Food Science Research & Innovation Challenge for Students, Research and Industry
Web: www.iseki-food.net/

...follow us on FB!

Annex III – Presentation by Rui Costa

European Food-STA European Food-Studies and Training Alliance Erasmus+

INTERNATIONAL CERTIFICATION OF PROFESSIONALS AND COURSES IN THE FOOD SECTOR

Rui Costa
ruicosta@esac.pt
Politécnico de Coimbra, Portugal
ISEKI Food Association, Austria

ALIMENTARIA 2019, 17 APRIL 2019, Barcelona

INITIAL HIGHLIGHTS

Certification of courses and of persons can give a contribution to the improvement of the food sector

International certification can facilitate cross national mobility of professionals

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Food chain

INPUT → PRODUCTION → PROCESSING & DISTRIBUTION → MARKETING → CONSUMER

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Certification of what?

training: Degrees, Short courses

systems: Food safety, Environmental, etc.

persons: Professional competence

things: Food products

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What is certification?

a **voluntary** process by which a **non-governmental organisation** awards recognition, for a specific time period, to an individual or a product/service after verifying that **predefined criteria** have been met

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Purpose of certification?

1 • **overcome a general distrust** by consumers, of the quality of the service or product

COURSES

- Trust in institutions by students
- Acceptance of graduates by employers

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Purpose of certification?

2 • instrument **to recognize knowledge and skills** by a professional within a certain profession

PERSONS

- i. Recognition of competence by employers
- ii. Recognition of prior learning/work based learning

WHY ?

Same job profile with different education

<p>EDUCATION</p> <ol style="list-style-type: none"> 1. Food Technology/Engineering 2. Chemistry 3. Biology 4. Agriculture 5. Chemical Engineering 6. Pharmacy 7. Nutrition ... 	<p>WORK EXPERIENCE</p> <p>...</p>	<p>JOB PROFILE</p> <p>Food Product Development Technologist (example)</p>
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Purpose of certification?

Advantage of promoting the **sense of community within the profession**

INTERNATIONAL MOBILITY OF LABOUR

<https://www.learnto.org.uk/benefits-of-international-labour-mobility/>

<http://ind.cerisyloshypublishing.org/issue/10/14/124/2013-10100/>

WHY ?

Skills mismatch

Migration and mismatch of skills
2nd prize of EU Big Data Hackathon 2017
EUROSTAT-ESCO

1. Countries with specific skills in excess (job applications)
2. Countries with shortage of specific skills (job vacancy ads)

WHY ?

Skills mismatch

Jan 2018

Policy challenges for tackling skill mismatch refers the **limited and segmented inter- and intra-EU mobility** "including recognition of qualifications across borders and establishment of professional rights in different occupations and countries".

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CERTIFICATION OF PROFESSIONALS

Food industry professionals

Manager
Food technologist
Operator
Accountant
Maintenance mechanic

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Food professionals

- Food Technologist
- Food Engineer
- Food Operator
- Food Quality Manager
- Food Product Developer
- Food Chemist
- Food Ingredient Sales
- Food Analysis Technician
- etc.

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ESCO European Skills, Competences, qualifications and Occupations

ESCO is now available in Arabic

العربية

CHOOSE THE ESCO CLASSIFICATION

Occupations

2942 occupations

The occupations refer to one of the three spheres of ESCO. It comprises the occupational structure in ESCO. It takes into account relationships between them, resources as well as mappings to the International Standard Classification of Occupations (ISCO) in order to structure the occupations.

Each occupation concept contains one profession, one job and one location of main professional activity and another term in each of the ESCO languages.

Each occupation also comes with an occupational profile. The profile could be an encapsulation of the occupation or the list of occupations, which were one profession. Furthermore, they list the knowledge, skills and competences that represent considered resource terminology for this occupation on a European scale.

In ESCO, each occupation is assigned to a specific one ESCO-4 digit code. ESCO-4 digit reference is used as a reference structure for the occupations (pre-ESCO-48 provides the full four digits for the occupational title, ESCO).

food technologist

DESCRIPTION

Food technologists develop processes for manufacturing foodstuffs and related products based on chemical, physical, and biological principles and technology. They design and plan layouts or equipment, oversee staff, manage or monitor, and improve food technologies in food production processes.

Also called:

- Food technology expert
- Food tech specialist
- Food tech expert
- Food technology specialist

RELEVANT SKILLS

To use it and how this occupation is regulated in EU Member States, EEA countries or Switzerland please consult the Regulated Professions Database of the Commission Regulated Professions Database: <https://ec.europa.eu/euro-iss/regulated-professions/>

RELATED OCCUPATIONS

- Food technologist

Associated jobs and occupations:

- FOOD TECHNOLOGIST
- FOOD ANALYST
- FOOD QUALITY MANAGER
- FOOD SAFETY MANAGER
- FOOD TECHNICIAN

IFA job profile certification

1. Food Quality & Safety Technologist
2. Food Product Development Technologist

European FooD-STA

IFA job profile certification

Requirements

Technician	A degree in FST or food-related area plus 2 years of working experience in the selected area (Q&S or Product Development). Demand in working experience will be lower for higher university qualifications and higher for non-food related degrees or no higher education.
Supervisor	A degree in FST or food-related area plus 4 years working experience in the selected area (Q&S or Product Development), one of the years in supervision activities. Demand in working experience will be lower for higher university qualifications and higher for non-food related degrees or no higher education.
Manager	A degree in FST or food-related area plus 8 years working experience in the selected area (Q&S or Product Development), two of the years in management activities. Demand in working experience will be lower for higher university qualifications and higher for non-food related degrees or no higher education.

European FooD-STA

IFA job profile certification

Documentation

- Authenticated **identity card** or passport (first pages).
- **All the merits, proved** through the validated documents described in Annex II. A template is provided for professional experience (see Annex III).
- **Alignment table** with competences and experience/knowledge

European FooD-STA

IFA job profile certification

alignment table

EQF level	LO	Evidence of LO
3	A - Knowledge Theoretical and/or factual Understand how to maintain personal hygiene standards in food manufacture	...fill here...

European FooD-STA

IFA job profile certification

Assessment

- 1 national expert
- 1 international expert

European FooD-STA

European FooD-STA European Food Studies and Training Alliance

CERTIFICATION OF COURSES



EASPA - European Alliance for Subject Specific and Professional Accreditation and Quality Assurance

ISEKI - International Society for Education in Food Science and Technology

EUROPEAN QUALITY ASSURANCE STUDY PROGRAMMES IN FOOD SCIENCE AND TECHNOLOGY

CERTIFICATION OF QUALITY PROGRAMMES

EQAS-Food Award vs EQAS-Food Certificate

Award	Certificate
<ul style="list-style-type: none"> for BSc and MSc related with Food Science and Technology Coherence of programme, adequacy of resources and quality assurance Defined learning outcomes Applicants are universities 	<ul style="list-style-type: none"> For short courses Coherence of programme, adequacy of resources and quality assurance Applicants are usually training associations

European Food-STA logo and Erasmus+ logo.

International FST associations doing certification

	Job profiles	Education	Training
IFA	x	x	x
IFST	x	x	x
IFT	x	x	

European Food-STA logo and Erasmus+ logo.

?

What is the difference to other labels, such as IFT?

EQAS-Food Award follows the European Standards and Guidelines for Quality Assurance in Higher Education.

These include a number of orientations for internal quality assurance, e.g.:

- requirements for design and approval of programmes,
- implementation of student-centred learning and
- for external quality assurance (e.g., requirements for the selection of experts).

European Food-STA logo and Erasmus+ logo.

Thank you for your attention !

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Alimentaria 2018



Annex IV - Screenshots of social networks

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2,329
Total tweets

0% Retweets 85% Replies 13% Links/Images

332 People that participated 8,318,879 Impressions of the analyzed terms

TWEETS TIMELINE
2018/03/27 12:04 - 2018/04/22 22:43

MOST ACTIVE CONTRIBUTORS
BY NUMBER OF TWEETS

@romancea	@Food4AllEUPN	@AgroQualidad	@elFAS	@InstitutoCyma
248	235	126	119	119

MOST POPULAR CONTRIBUTORS
BY NUMBER OF FOLLOWERS

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