FoodFactory-4-Us - International Students Competition
2nd EDITION

Final Virtual workshop & Awards Ceremony

7° June 2018
<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>10:00-10:20</td>
<td>Opening and Welcome</td>
</tr>
<tr>
<td></td>
<td>Paola Pittia (FoodFactory-4-Us)</td>
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<tr>
<td>10:20-12:40</td>
<td>Projects teams presentations (7)</td>
</tr>
<tr>
<td>12:40-13:00</td>
<td>Awards nomination</td>
</tr>
<tr>
<td></td>
<td>Gerhard Schleining (IFA) and Luciano Piergiovanni (GSICA)</td>
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<tr>
<td></td>
<td>Closure</td>
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</tbody>
</table>
General info on GTM

General info about the Gotomeeting tool (how to use)

**Line Friis Lindner (BOKU, ISEKI-Food Association)**

- minimize panel
- full screen
- raise hand
- mute/unmute micro
- post question

- All micros are muted
- Session will be recorded
The overall aim of the “EuFooD-STA Centre” is to enhance Europe’s innovation capacity:

- Innovative education for students targeted towards needs of the industry, thus increasing their employability, coordinate internships at European level.

- Facilitation of 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).

- Exchange, sharing, co-creation and of knowledge, to understand the academic and the company world for the benefit of both worlds.
The "EuFood-STA Centre" is an independent platform with physical hubs in different regions for international and sustainable collaborations between industry academia and other key stakeholders in the food sector.
eFSC: TRAINING

- Workshops
- Webinars
- Online courses
- Online demonstrations
- Flash presentations (youtube)

www.food-sta.eu
eFSC: CPD (Continual Professional Development)

https://www.foodcareers.eu

- 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

www.food-sta.eu
Objectives:
1. The improvement of practical knowledge and abilities in solving real processing-and food industry-related problems is essential for students in Food Science and Technology and Food related studies to meet the requirements of the professional skills by the job market
   - communication skills
   - team working
   - problem solving
   - ...

2. To favour the interaction among students from various universities, from different countries ... all over the world
FoodFactory-4-Us - International students competition game (2\textsuperscript{nd} edition)

2\textsuperscript{nd} edition thematic objectives:

Strategies and actions aimed to enhance the shelf-life of foods, including:
- formulation changes,
- innovative processing,
- biopreservation,
- use of innovative packaging,
- distribution and logistics.

Project focused on the identification, design and development of solutions and ideas relevant for food industry with specific action on improvement and innovation of food processing as well as quality and safety of foods.
FF-4-Us General info

SPONSORS

ISEKI-FOOD ASSOCIATION-IFA

www.iseki-food.net
ISEKI-Food Association

Platform and networking organization aimed to promote synergies between research, education and industry via a diverse series of activities and actions

Quality Improvement of Higher Education on Food Studies

Bridging Education with Research and Industry/Business
ISEKI-Food Association

Quality Improvement of Higher Education on Food Studies

- Workshops
- E-learning/online courses
- Training materials
- Online presentations
- Webinars
- Flash presentations (youtube)
ISEKI-Food Association

Bridging Education with Research and Industry/Business

- **Forum/conferences**
  - Int. ISEKI_Food Conference (5°, Hoheinheim-DE, July 2018)
  - Virtual conferences

- **Transfer of Knowledge**
  - Int. Journal of Food Studies (IJFS)
  - 8 Special Interest Groups (SIG’s)
  - Webinars
  - ISEKI-Food-SPRINGER Book Series

- **Platforms for collection of skills needs**

- **Certification platform for food professionals (FoodCareers)**

- **Projects**
SPONSORS

ISEKI-FOOD ASSOCIATION-IFA
www.iseki-food.net

Italian Scientific Group of Food Packaging (GSICA,
www.gsica.net/en)
Italian Scientific Group of Food Packaging, is a cultural association which collects researchers in the Food Packaging field, motivated by the wish to share their own experience

- **Mission**
- To encourage the growth and diffusion of a food packaging scientific culture;
- To skilfully represent the Italian research in international contexts;
- To allow a fruitful exchange between public and private research;
- To create aggregation among whoever faces scientific problems in the field of food packaging;
- To contribute to the progress of knowledge in this specific area of applied research.
GSICA, Gruppo Scientifico Italiano di Confezionamento Alimentare

www.gsica.net/en

- **Working area**
  - Analysis, testing, certification
  - Consulting, auditing
  - Design, communication
  - Food company
  - Production of packaging machines and equipment
  - Production of packaging materials (raw materials and converting)
  - Public institute, associations
  - Research and teaching

Neaples, 17-20 June 2019
FF-4-us General info

**FoodFactory-4-Us - International students competition game (2\textsuperscript{nd} edition)**

**Scientific Committee:**
Florence Dubois-Brissonnet (AGROPARISTECH-FR),
Cristina L.M. Silva (Catholic Univ. Portugal-PT),
Gerhard Schleining (IFA-AT & BOKU-AT),
Luciano Piergiovanni (GSICA & Univ. Milan-IT),
Christophe Cotillon (ACTIA-FR),
Paola Pittia (IFA-AT & Univ. Teramo-IT)
Evaluation board

Made of a team of independent experts from industry, university and food associations

Evaluation team:

• Representative of the ISEKI-Food Association & University
• Representative of GSICA
• Representative of Food Industry association (ACTIA-FR)
• Representative of food Industry

They evaluate:
- Report (remote)
- ppt presentation (remote)
- Virtual workshop presentation
**FF-4-Us General info**

**FoodFactory-4-Us - International students competition game (2\textsuperscript{nd} edition)**

**Timing and steps**

- **Registration**: 20\textdegree Jan 2018
- **Acceptance**: 4\textdegree Feb 2018
- **Teams project activity**: March 26: Svacinka
- **Report and ppt submission**: 14\textdegree MAY
- **Virtual workshop**: May, 7\textdegree: Piergiovanni
- **Winner announcement**: April 23: Pittia
- **Winner announcement**: 7\textdegree June 2018
12 teams registered

EU: IT (2)
    FR (2)
    IE (1)
    SE/NL (1)
    CY (1)

No-EU: UA (3)
    Nigeria (1)
    SA (1)
7 teams submitted reports

EU: IT (1)  
CY (1)  
SE/NL (1)  

No-EU: UA (3)  
SA (1)
"Making Cheesecake the PM way – A basic introduction to Project Management" (by Rainer Svacinka, foodintegritystudio, Austria)  
27 March 2018

"Shelf-life and packaging: what should be take into account to develop innovative high quality foods?" (by Prof. Luciano Piergiovanni, University of Milan, Italy),  
7th May, 2:00 pm

"BIOPLASTICS for food packaging: better biobased or biodegradable ?" (presenter: Prof. Luciano Piergiovanni, University of Milan, Italy)  
11 June, 9:00 am  
https://www.food-sta.eu/bioplastics
and now... it is your time...

Impact of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack

Team: Csaba Szekeres P, Mahadeo T and Opuso OO
Department of Food Science and Technology, School of Agriculture University of Venda
Private Bag X1000, Thohoyandou, 0910, Limpopo province, South Africa.

Innovative Solutions to Extend Shelf Life of Button Mushrooms

Team - Imagineers
Chunyi Yan
Onkar Pratik
Sera Susan Jacob
Gérault-Landry Eggemont
Refere: Dr. Lars Nilsson, Lund University

Use of natural potential of non-typical species of wheat to extend the freshness of pastry

Tutor: Khvostenko K.
Team members: Fateeva A., Morgunova J., Mushacheva A.

Food Factory-4-Us
2nd International students competition game
Strategies and actions aimed to the enhancement of the shelf-life of foods

Project Title:
SET-UP OF BIOTECHNOLOGICAL PROTOCOLS TO REDUCE VEGETABLE WASTE

Team: FERMENT3Doc
May-June 2018
<table>
<thead>
<tr>
<th>Time</th>
<th>Session Title</th>
<th>Abstract</th>
</tr>
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<tbody>
<tr>
<td>10:20-10:40</td>
<td>Fresh Wind of Food Changes from the Black Sea</td>
<td>Application of barrier technologies in extending the shelf life of meat products by I. Larionov, L. Melnyk, V. Hevryk, A. Tropets, <em>Odessa Nat. Academy Food Technol.</em> (UA)</td>
</tr>
<tr>
<td>10:40-11:00</td>
<td>Fat-caky</td>
<td>Impact of fibre incorporation and processing conditions on the development of a low-fat, high-fibre snack by Oluwatoyin Onipe, T. Mokhele, M. Sevake, <em>Univ. Venda</em> (SA)</td>
</tr>
<tr>
<td>11:00-11:20</td>
<td>Smart pastry</td>
<td>Use of natural potential of non-typical species of wheat to extend the freshness of pastry. By A. Fateeva, Y. Morhunova, H. Mushachova, <em>Odessa Nat. Academy Food Technol.</em> (UA)</td>
</tr>
<tr>
<td>11:20-11:40</td>
<td>HealthyCrunchies</td>
<td>The natural ways of oxidative rancidity prevention in low-moisture content bakery products By A. Onishchuk, V. Holovniak, K. Savenko, <em>Odessa Nat. Academy Food Technol.</em> (UA)</td>
</tr>
<tr>
<td>11:40-12:00</td>
<td>FermenteDoc</td>
<td>Set up of biotechnological protocols to reduce vegetable waste By M. Verni, C. Schiavone, M. Costantini, <em>Università di Bari Aldo Moro</em> (IT)</td>
</tr>
<tr>
<td>12:00-12:20</td>
<td>FOODCY</td>
<td>Strengthening and promoting short food supply chains and local food systems. By C. Menelaos, A. Zinonas, E. Styliana, A. Kyriakou, <em>Cyprus Univ. of Technology</em> (CY)</td>
</tr>
<tr>
<td>12:20-12:40</td>
<td>Imagineers</td>
<td>Innovative Solutions to Extend Shelf Life of Button Mushrooms By O. Pratik, Chunyi Yan, S. S. Jacob, G. Landry, Univ. Lund &amp; Wageningen</td>
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and now...it is your time..