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## EuFood-STA - connecting universities and businesses (B2U)

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This fourth EuFood-STA Newsletter presents a series of **recommendations** for deeper university-business cooperation. Immediately following, you can learn about the **EuFood-STA Brokerage System** including a job offer database and a job application database. Targeted at the industry, students and teachers, you can find a list of the next series of **webinars** taking place before Christmas. The **company profile** in this newsletter features the consortium member GB Foods.

The EuFood-STA team wishes you a fruitful reading and a Merry Christmas!

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### University-Business cooperation: Outcomes and recommendations

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#### **Permanent training needs monitoring system**

Due to the fast changing economy, the skills required to employees of the food and drink industry are continuously changing. EuFood-STA makes available to food companies a permanent training needs monitoring system. It can be filled at any time and is available in 7 languages.

See more at

[https://www.food-sta.eu/needs\\_monitoring\\_intro](https://www.food-sta.eu/needs_monitoring_intro)

#### **Food industry must improve its image in society**

It is necessary to identify problems and misconceptions associated with the sector's poor image in each country and disseminate what in reality means effectively to work in the food industry sector and the career opportunities that it provides.

See more at [https://www.food-sta.eu/sites/default/files/wp\\_deliverables/D1.2.pdf](https://www.food-sta.eu/sites/default/files/wp_deliverables/D1.2.pdf)

#### **Employers have to test different forms of recruitment**

To overcome recruitment difficulties highlighted by several parties (industry experts, employers, etc.), in particular for higher roles/positions, employers have to test different forms of recruitment. For example increasing use of social media or improving career guidance.

See more at [https://www.food-sta.eu/sites/default/files/wp\\_deliverables/D1.2.pdf](https://www.food-sta.eu/sites/default/files/wp_deliverables/D1.2.pdf)

#### **Identification of good practices of innovation in teaching and learning**

European academy is called to transform its practices to more student-centered activities. In a report, EuFood-STA summarizes student-centred approaches to learning, including examples, to promote best practices to be adopted in food studies. See more at [https://www.food-sta.eu/sites/default/files/wp\\_deliverables/D5.1.pdf](https://www.food-sta.eu/sites/default/files/wp_deliverables/D5.1.pdf)



### News

#### Brokerage System – Job offers and job applications

EuFood-STA recently launched its Brokerage System which includes two databases:

- (1) a **job offer database** with all types of jobs in the food sector (industry, academia, etc.), and
- (2) a **job application database** where skilled graduates can present their expertise in the food sector and availability.

Take a look at <https://www.food-sta.eu/brokerage-select>

#### FoodFactory4Us – International Student Competition Game

EuFood-STA has launched its first call for an international students competition game with teams from different universities of European and non-European countries to compete on finding the best solutions on one specific process – and/or food-industry- related problem.

In a virtual workshop in March 2017, all teams will present their project and the winning team will be chosen. You can read more about the conditions here: <https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game>

### Next webinars

#### "Emerging microbiological hazards bring new challenges to food safety", 17 November 2016 at 16:00 CET.

Presented by Florence Dubois-Brissonnet (Professor of Microbiology and Food Safety in the Department of Food Science and Technology of the University AgroParisTech, France), this webinar provides a thorough overview of different drivers of changes that may induce emergence of new microbiological risks and which may affect the microbiological food safety. Different emergence factors will be presented with illustrative examples: changes of the microorganisms themselves, changes in the microbial environment, and changes in host sensitivity. The webinar will conclude with some insights of the future challenges to microbial food safety: development of rapid and quantitative methods as early warning systems, improvement in methods for detection and identification of pathogens, and model development.

#### "Biofilms in food industry: structure, function and control strategies", 24 November 2016 at 16:00 CET.

Presented by Romain Briandet (director at the

French Micalis INRA AgroParisTech joint unit), this webinar will deal with the detection of natural biofilms and what they look like under the microscope; how to mimic industrial biofilms in the lab and what can we learn from them on pathogens persistency on surface; and deciphering biofilm mechanisms of tolerance/resistance to propose innovative control strategies.

#### "Analysis of chemical trace contaminants in foods: performance and limits", 15 December 2016 at 16:00 CET.

Presented by Valérie Camel (Professor of Analytical Chemistry and Food Safety in the Department of Food Science and Technology of AgroParisTech, France), this webinar will focus on the challenges for the analysis of trace chemical contaminants in complex food matrices; the main steps required to succeed in analyzing chemical contaminants in foodstuffs; performance criteria to assess the quality of the analytical result; and difficulties encountered that may hinder the analysis or bias the result. On <https://www.food-sta.eu/webinars-view> you can find more information about upcoming and past webinars. Registration is free of charge!



## Events

As co-organiser of the International Conference on "Food innovation stakes & business competitiveness at a European level: the key to success for business-university partnerships", held in Paris 18 October 2016, EuFood-STA contributed to the discussion on the university-business interface together with industry representatives, university teachers and other stakeholders such as technical centres, incubators and entrepreneurs themselves. For more information, see <https://foodinnovationstakes.com/>

EuFood-STA Consortium Members are actively engaging and contributing to various events at the regional, national and international level presenting the outcomes of EuFood-STA. You can keep-up-to date on <https://www.food-sta.eu/events-view>

## Company Profile: GBfoods



GBfoods is a multi-local group with almost 80 years of history. Our mission: "Enjoying together around good food" defines the essence of GBfoods, the group that brings together the multi-local essence and the entrepreneurial and innovative spirit that has accompanied the various companies and local brands that have shaped it since its creation. Today, with a turnover of 627 million euros and a team of 1.800 employees, the Group is present with its daily meal products in Spain, Italy, Netherlands, Russia, CIS Republics, in 28 countries in Africa and the Middle East, as well as in the United States, through prestigious brands such as Gallina Blanca, Star, Jumbo and Grand'Italia.

Its innovative character, local recipes, commitment to optimal nutrition, and social responsibility within the communities where it operates, are the keys to its success. Innovation is, without any doubt, the engine of GBfoods' growth. The Group strategy has been based on constant research and innovation in order to provide culinary solutions tailored to consumers' needs in all the countries in which it operates.

As a Group, GBfoods is aware of the important role that food plays in health. In order to promote healthy habits and improve the nutritional profile, in 2007, the Group created the Nutrition and Health Platform to improve the nutritional profile of all their products. This has resulted in reducing the salt content of all the group's products by 1,296 tons, improving fat profiles by eliminating hydrogenated fat from all its products and incorporating 707 tons of extra virgin olive oil.

As a partner of the EuFood-STA project, GBfoods has learned and benefited from:

- Access to a multidisciplinary expert network of European Universities and Research & Technology Centers, in order to ensure that they are updated with the latest food research, science and technological developments and with the possibility to co-participate in food research projects.
- The identification and collection of the current and future demands in the areas of training, knowledge and skills of professional teams dedicated to the food industry.
- The possibility to train and learn new research skills and techniques.
- The opportunity to present food related case studies and challenges and receive new insights, inputs and guidance from an expert and interdisciplinary group.

# European Food-STA



## Newsletter #4 November 2016

### EuFood-STA Consortium

Food  
companies



Universities



Multiplier  
organisations  
and training  
providers



• Associated partners

eFSC  
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