



EuFood-STA - connecting universities and businesses (B2U)

EuFood-STA continues to promote fruitful events on UB cooperation! Check this and many other news in this sixth newsletter: virtual conference on entrepreneurship; an improved Digital Library; an Experts' Database and more online.

The EuFood-STA team wishes you a fruitful reading!

News

Virtual conference "Sharing experiences about entrepreneurship" 9 November 2017

Contributions to the on-line conference "Sharing experiences about entrepreneurship" are open.

This conference will be organized in cooperation between EuFood-STA and FoodLab - both Erasmus+ Knowledge Alliance projects.

Speakers who have an entrepreneurship experience and who could accept to share with us the challenges or difficulties they have faced, who could tell their success stories or failures are welcome. The aim of this conference is to help young students who want to launch their own business.

ABSTRACT SUBMISSION: Deadline: 15 October 2017 by email to office@food-sta.eu

You can find the full programme and instructions on how to register by visiting <https://www.food-sta.eu/experiences-entrepreneurship>

EuFood-STA Centre is developing a Digital Library for the food sector

Under the EuFood-STA Centre (<https://www.food-sta.eu>), a Digital Library is being developed. This consists of a collection of online materials available in a web-based database that offers digital material for the food sector. It contains already the actualized content of two other databases (ISEKI-Food Association "IFA" and TRAFON - Traditional Food Network), the webinars developed under the EuFood-STA project as well as other significant materials such as tutorials, eBooks,

Audios, and Videos. In sum, this database has already approximately 1 225 records.

Visit this database on: <https://db.iseki-food.net/digital-library/output>

Take the opportunity to be involved and contribute to this database by filling the form available in the following link: <https://db.iseki-food.net/node/add/digitallibrary>

We thank you in advance for your kind participation, and if any questions, please contact Cristina L.M. Silva through the e-mail clsilva@porto.ucp.pt.

More recommendations for university-business collaborations

In a survey carried out among representatives of the European food and drink industry- mainly SMEs - the educational and training needs and demands were scrutinized. Based on the findings, a set of recommendations were identified that will serve as a solid basis for the further work and proceedings of EuFood-STA:

- *The benefits of social dialogue*
Social dialogue between employers and employees can help to foster good industrial relations in the workplace and help in designing effective solutions to training and skills issues.
- *Plan succession in your company*
Employers need to redesign work roles in order to avoid concerns about the repetitive and uninteresting nature of some roles in the FDMP sector.

See more at https://www.food-sta.eu/sites/default/files/wp_deliverables/D1.2.pdf



EuFood-STA local hubs

The EuFood-STA Centre (eFSC) has implemented 8 EuFood-STA local contact hubs in Austria, France, Germany, Greece, Italy, Portugal, Spain and United Kingdom. Please find more information at https://www.food-sta.eu/efsc_centre_hub.

The local hubs offer a close contact to stakeholders at the national level offering events, news, an online platform for job offers, and training materials (such as leaflets, videos).



The Centre offers a number of useful tools located at <https://www.food-sta.eu/>:

- Continuous needs monitoring system
- Mobility database
- Job database
- Database of innovative and successful collaboration between academia and food industry
- Database of innovative teaching methods
- Experts Database
- Database of organisations
- Training platform
- E-learning courses

- Webinars
- Digital Library
- Continuous Professional Development platform (foodcareers)

If you are interested in becoming eFSC-member, please read more at <https://www.food-sta.eu/food-sta-centre-membership-info>.

Membership is free of charge!

Share your expertise in the Experts Database

Looking for expertise?

EuFood-STA and IFA have developed the Experts Database – a searchable database of 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

Are you an expert within the food sector? Then all you need is to create a new account and then you can set up an expert profile on <https://db.iseki-food.net/database/expert>

This database will be available to companies looking for experts to solve their food research issues.

We thank you in advance for your kind participation, and if any questions, please contact Line Lindner (line.lindner@boku.ac.at)



Events

Webinars

EuFood-STA offers a series of highly interesting and topical webinars. Participation is free of charge and you can easily register through the registration link listed on each webinar on <https://www.food-sta.eu/events-view>.

Upcoming webinars:

- "Food Additives - Regulation (EC) N° 1333/2008 on Food Additives" (10 October 2017 at 3:30 PM CEST).
- "Nutritional and Health Claims - Regulation (EC) N° 1924/2006 on nutrition and health claims made on foods" (12 October 2017 at 3:30 PM CEST).
- "Integrative predictive modelling for food safety and quality – Tools and applications" (24 October 2017 at 3.00 PM CEST).

Did you miss any of the previous webinars? No problem, you can view the recordings and download the presentations of all past webinars by clicking the webinar of your choice in the table "Past webinars" and check the scheduled webinars on <https://www.food-sta.eu/webinars-view>

You can also watch all recorded materials (videos, webinars, online workshops, etc.) on our YouTube channel at <https://www.youtube.com/channel/UC-zYsCKACSKx-HfGOfy77YQ/videos>

Workshops

"Hands-on training on baking technology" 20-22 November 2017, Vienna, Austria

Together with the project partner ISEKI Food Association (IFA) and the International Association for Cereal Science and Technology (ICC), EuFood-STA is offering a tailor-made IFA-certified workshop "Hands-on training on baking technology" for a limited number of persons, who are teaching cereal technology.

This is an initiative of the Food-STA project to involve industry in teaching, especially to train the teachers. The training will be conducted in English, half a day at the Department of Food Science and Technology at the University of Natural Resources and Life Sciences Vienna (BOKU) and then two days at the training lab of the company STAMAG in Vienna, Austria.

For more information about this workshop, see <https://www.food-sta.eu/bakingtechnology>

"Foodintegritystudio Entrepreneurship priME CUP"

The 2-day workshop Foodintegritystudio Entrepreneurship priME CUP - organised by Foodintegritystudio together with the University of Natural Resources and Life Sciences Vienna (BOKU) and EuFood-STA (in German) - will deal with essential aspects related to entrepreneurship such as simulation games on competition; entrepreneurship; management-, team - and presentation skills. Check out the programme and see how to register at <https://www.food-sta.eu/foodintegritystudio>

Upcoming events

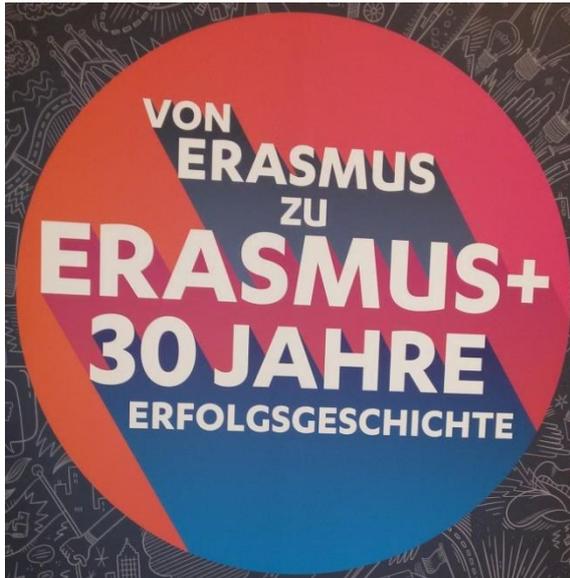
EuFood-STA @ Alimentaria 2018

EuFood-STA will organise an International Conference 17 April 2018 together with other Erasmus+ projects at the Alimentaria 2018 (from 16-18 April 2018) in Barcelona, Spain. We will continuously update <https://www.food-sta.eu/InternationalConferenceAlimentaria> with news about this event.



Erasmus+ Higher Education Seminar on Cooperation with Partner Countries

EuFooD-STA at the **Erasmus+ Higher Education Seminar on Cooperation with Partner Countries**, Vienna, 20 September 2017



Organised by the Austrian National Agency Erasmus+ Education (OeAD-GmbH), the focus of the seminar was international cooperation opportunities and specifically cooperation between programme and partner countries where also National Erasmus+ Offices of Albania, Armenia and Jordan were present. Gerhard Schleining – Coordinator of EuFooD-STA – had been invited to present EuFooD-STA as an example of a Knowledge Alliance project. In his presentation, Gerhard Schleining focussed on sharing experiences in the implementation

of the project and on the outcomes and results. In a parallel workshop, participants had the opportunity to ask specific questions related to the implementation of the project.

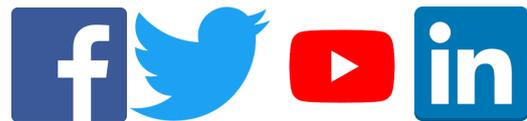
New eFSC-members

We are happy to welcome the new eFSC members:

- IFST - Institute of Food Science + Technology, UK
- Alexander Technological Educational Institute, Department of Food Technology, Greece
- AnaVita Naturkost GmbH, Germany
- Natural Food Additives G.P, Greece
- University of Murcia, Spain
- CEBAS-CSIC - Centro de Edafología y Biología Aplicada del Segura, Spain
- Ici&Là – legume industry

Follow EuFooD-STA!

We continuously post news on our social media channels:





Company Profile: Ici&Là

Ici&Là is a young French company that provides leguminous crops based gourmet products. Rich in proteins, the Ici & Là range of products is a clever alternative to meat, currently distributed via organic shops and catering services.



Ici & Là
LÉGUMINEUSES ET INNOVATIONS

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

- Access to a multidisciplinary expert network of European Universities and Research & Technology Centers, to stay updated on latest strategic scientific and technological issues
- 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.

See more at <http://www.icietla-food.fr/> and <http://www.lebouchervert.fr/>

European Food-STA



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EuFood-STA Consortium Food companies



Universities



Multiplier organisations and training providers



eFSC members

