



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

EuFooD-STA continues to develop and implement innovative tools and events for the promotion of university business collaboration! Check this and many other news in this seventh newsletter. The EuFooD-STA team wishes you a fruitful reading!

### News

#### EuFooD-STA @ ALIMENTARIA 2018

EuFooD-STA is organising its final international conference at the [ALIMENTARIA 2018](#) – the international food, drinks and food service trade show – in Barcelona, Spain, 17 April 2018.

Together with the two other Erasmus+ projects - [FoodLab](#) and [Food4Growth](#) - the three projects will present some of the final outcomes of the projects with specific focus on virtual tools for international university-business cooperation.

In a Round Table discussion, representatives from universities, associations and the food business sector will discuss the promotion of innovation and entrepreneurship in the food chain.

The International Conference will take place as part of the [ALIBER 2018](#) programme - the reference event in the innovation of the food sector, developed by the R + D + i department of FIAB, in Alimentaria. Participation is open to anyone with an entrance badge to the fair.

The programme of the International Conference can be found on <https://www.food-sta.eu/InternationalConferenceAlimentaria>



#### Virtual tools for international university-business cooperation

During the course of the project, the EuFooD-STA partners have developed an innovative virtual platform of open access tools:

##### Digital Library for the food sector



The Digital Library consists of a collection of online materials available in a web-based database that offers digital material for the food sector. It contains the webinars developed under the EuFooD-STA project as well as other significant materials such as tutorials, eBooks, Audios, and Videos and the actualized content of two other databases (ISEKI-Food Association “IFA” and TRAFOON - Traditional Food Network). 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>



### E-Learning platform

As part of the implementation of a novel training approach, several e-learning courses have been developed and integrated into the ISEKI Food Association e-learning platform. Four of the developed e-learning courses are running until the end of March 2018:

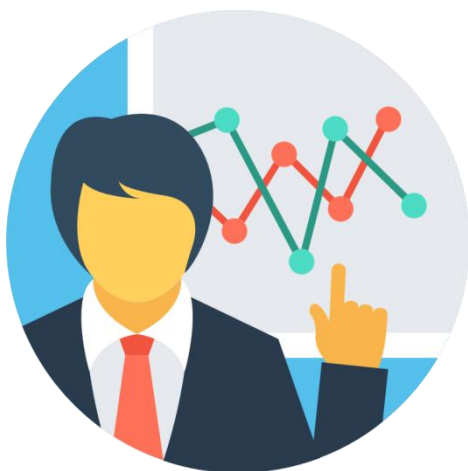
- Open innovation
- Food safety in the catering sector
- Entrepreneurship in the food industry
- Business model generation and validation

For further information, please see: <https://www.food-sta.eu/e-learning-courses>

### Webinars

Throughout the duration of the project, 26 webinars have been held on topics ranging from innovation in the food processing sector; legislative compliance, optimisation of production, hygiene, quality, new product development, and organisation and planning skills. All webinars have been recorded and can be found in the [Digital Library](#) or on the [EuFood-STA YouTube channel](#).

### Experts Database



EuFood-STA and the ISEKI-Food Association 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 do is to create a new account and then you can set up an expert profile.

### FoodFactory-4-Us

Currently, the 2<sup>nd</sup> edition of the popular international student competition game FoodFactory-4-Us is running.



This 2nd edition of the students' competition is focused on projects dealing with strategies and actions aimed to the enhancement of the shelf-life of foods. Project proposals dealing with formulation changes, innovative processing, bio preservation, use of innovative packaging, as well as innovations in distribution and logistics.

At this point, February 2018, the competition is ongoing. Before the teams will submit their project presentation and report 1st May 2018, the work process will be supported by webinars on topics related to project management and packaging materials. End of May 2018, all projects will be presented at the FoodFactory-4-Us Virtual Workshop and the 2 winning teams will be awarded. To follow the competition, please go to <https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game-edition2018>



### Brokerage System: job offers and job application



The [Brokerage System](#) is a platform for graduates and the industry from the food sector acting as a contact base providing information about offered job opportunities on the one side, and available graduates (expertise) on the other side.

The brokerage system includes two databases: (1) a job offer database with all type of job 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.

### Mobility database



The [Mobility Database](#) is a platform for students and food industry/universities staff.

The Mobility System acts as a contact base to inform and facilitate the exchange of students and staff between food industry and universities (internships, short term scientific missions (STSM)) in Europe.

### 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:

- National governments and other partners should improve the quality of labour market forecasts and achieve a standard of quality for all Member States. The sharing of good practices should be encouraged and facilitated.
- Avoid that training is considered a cost and provide arguments, studies, data showing that training is an investment (exactly as innovation) that can bring real benefits and financial business to the company.

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)

### Virtual conference “Sharing experiences about entrepreneurship”

A virtual conference for entrepreneur students “Sharing experiences about entrepreneurship” was organized on 9th November 2017 in collaboration with the FoodLab project (<https://www.food-sta.eu/experiences-entrepreneurship>). The aim of this conference was to collect testimonials from young business creations. By presenting their success stories and failures, the challenges or difficulties they have faced while launching their businesses, eight young speakers shared their experience with attendees and notably with young entrepreneur students who aim to launch their own business. The recording of this conference is available through the link <https://www.food-sta.eu/experiences-entrepreneurship>.



## The Hellenic Technology Platform 'Food for Life'

### The Hellenic TP 'Food for Life'

In 2009, the Hellenic Technology Platform "Food for Life" was established under the management of the Federation of Hellenic Food Industries (SEVT). Since its establishment, the HTP "Food for Life" has brought together the main stakeholders of the food sector namely; food and related industries, academia and research community with the aim of working together to define the Hellenic research priorities of the food sector.

The vision of the HTP "Food for Life" is to achieve an effective integration of strategically-focused, national, concerted research in the field of food and nutrition science as well as consumer sciences and food chain management, that will deliver innovative and improved food products and processes for, and to, national, regional and global markets in line with consumer needs and expectations. Such targeted activities will promote the competitiveness of the Hellenic Food Industry based on economic growth, innovation, technology transfer, sustainable food production and consumer's confidence.

#### ***The Hellenic Technology Platform "Food for Life":***

- Provides vision for national renaissance.
- Provides an effective and sustained interaction among all stakeholders, promote increased R&D expenditure among its members.
- Identifies research needs and priorities for the sector.
- Develops proposals for the better coordination of the research activities.
- Increases multidisciplinary / cross-sector education and researchers' mobility.
- Increases R&D strategy and its funding.
- Ensures research funds are allocated to applied research with significant financial impact.
- Ensures increased confidence in the food supply chain among Greek consumers.

#### ***The Hellenic Platform:***

- has developed a pool of scientists and Industries' experts (Scientific Network)
- has found 4 scientific working groups, each consisting of recognized experts from industry, academia and research institutions with a proven scientific track record.
- has developed a Research and Innovation Agenda which is constantly updated.
- organizes the Brokerage Events through which the Greek research and academic community is bringing together with industry representatives in order to present scientific results that can be applied to food industry and to identify new and emerging possibilities in research collaboration.
- Contributes to the identification of the research priorities for the National Funding Programmes
- Provides proposals and recommendation to the policy makers for the improvement of the research and innovation system.

SEVT is partner of the EuFood-STA consortium.



### EuFood-STA Consortium Food companies



### Universities



### Multiplier organisations and training providers



### eFSC members

