

Abstract for the Virtual Conference

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Title: The University of Hohenheim: Overview on Research, Training and Food Study Programms

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The current profile of the University of Hohenheim is unique due to the combination of its three faculties (Agricultural as well as Natural and Business, Economics and Social Sciences). Today, the University of Hohenheim is an internationally oriented campus University focused on cooperation and research. “Food Processing” is one of the main research focus areas at the University. The production of safe and stable food or nutrient formulas demands the production of extensive knowledge in the following areas: (1) Interrelations between ingredients of foodstuffs and microorganisms or enzymes, (2) Interaction of ingredients with and in the complex food matrix and (3) Development and establishment of adequate technological processes

Research activities in the fields of food science, biotechnology and food chemistry are well established at the Faculty of Natural Sciences due to the various and continuously evolving departments affiliated with these disciplines. Excellent experimental stations and state of the art laboratories are the foundation of our research. We are engaged in successful and intense cooperations with research institutions, as well as food companies and their suppliers.

The Bachelor's and Master's programmes are up-to-date and practice-oriented in their teaching and research. The B.Sc. programme “Food Science and Biotechnology” is an interdisciplinary course of study in the life sciences. It deals with the scientific methods necessary to develop technological processes for producing foodstuffs and healthcare products. Students of the programme are introduced first of all to the relevant basics of natural and engineering sciences. The programme is designed to prepare students for a future career in the food sector and for conducting basic and applied research. Graduates can make significant and sound contributions to new developments in food science and food technology as well as industrial biotechnology.

Since 1999, the University of Hohenheim has been offering different Master's programmes. The offer is continuously being extended, so that a wide range of subjects, corresponding to current developments in science and society, can be provided. Example of Master's programmes are:

Bioeconomy, Clinical Nutrition, Environmental Protection & Agricultural Food Production, Food Chemistry, Food Microbiology and Biotechnology, Food Science and Engineering, Molecular Nutritional Science, and Organic Agriculture and Food Systems.

Since the first of April 2015, the Hohenheim Research Center for Bioeconomy establishes this interdisciplinary topic in a targeted and sustainable way at the University. Across all faculties, the center works on the primary research topics of Bioeconomy. It actively supports the procurement and execution of national and international collaborative projects at the University's faculties and institutes. The Hohenheim Research Center for Bioeconomy contributes to the University's national and international profile in the future-oriented topic Bioeconomy. The research center includes the University in important national and international committees and initiatives and connects it with key actors. It takes on the coordination of international network projects and platforms.

The University of Hohenheim is currently working in numerous European projects. One of them is the EU FP7 TRAF00N project of which we are the coordinator. The project has set sail in November 2013 to establish a knowledge transfer network with a focus on food products made of grains, fish, fruits, vegetables and mushrooms to support traditional food producing Small and Medium Enterprises (SMEs). The TRAF00N network interlinks researchers, knowledge transfer agents, and SME associations in 14 European countries to foster sustainable innovation and entrepreneurship in the sector of traditional foods for the benefit of the regions of Europe and the European consumer.