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Deliverable **D4.3**

**Report on university-industry educational and training initiatives**

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**Contributors:** BOKU, all partners and Associated Partners

**Delivery date:** M24

Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	
<p><b>Summary:</b></p> <p>This deliverable describes a series of activities regarding university-industry educational and training initiatives developed within WP4. Specifications of the Learning outcomes, contents and target groups are included in D4.5.</p> <p>This report includes:</p> <ul style="list-style-type: none"> <li>• the implementation of a database for the collection of institutional industry-academia joint activities</li> <li>• the planning of selected activities for the project like the "FoodFactory-4-Us" competition</li> <li>• a report on tailored visits and internships.</li> </ul>		



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## 1. Introduction

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The main aim of WP4 is to harmonise, improve and modernize Food study programmes with respect to the industry-oriented professional skills. Moreover, a series of activities will be addressed to integrate science and technology skills into industry and to develop a guideline for the implementation of a joint “Industrial Master” curriculum.

This implies a series of actions that include the identification, selection, setting, design and development of educational and training activities with a novel training approach to food processing and engineering education by integration of education, research and innovation will be developed in a close industry-academia collaboration.

Task 4.2 and 4.3 will be properly designed in terms of contents and learning outcomes based on the results of the initial survey carried in WP1. A close interaction with WP5 for the development of technology-enhanced teaching tools and materials (e-learning, webinars, virtual industry tours) as well as WP3 with whom some activities could/would be shared is expected.

The WP4 activities will be jointly developed by representatives of the industry and universities partners of the project consortium and are targeted to students, HE teachers and industry professionals.

Specifications (learning outcomes, evaluation criteria for accreditation, layout and planning of the activities) of activities have been described in D4.5.

This deliverable reports and summarizes some of the activities that have been planned and implemented up to December 2016.



## 2. Food Factory-4-Us

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### 2.1 Selected training activities for students by industry/company experts, professionals as guest teachers/trainers

A series of training activities and tools have been identified by the project partners and are reported below:

- Classes /seminars
- Specific modules of the curricula
- Webinars
- Short training courses also carried out by using e-tools (web-conferencing software).

Besides the training activities that will be specifically designed and implemented within the EuFoodSTA project, with the aim to give a proper value also to initiatives that could meet the LO defined within the EuFoodSTA project organised and supported by the fund of the partner institutions, the project consortium agreed to include also the latter ones when their specifications fulfil the project requirements.

Thus, the list of training activities includes

(a) activities designed and developed both within the project, supported by the EU FooD-STA funds and by the involvement of the project partners

(b) activities organised by project partners but with own institutional/company funds. In particular:

**Group (a):** a list of seminars/webinars have been already planned within WP3, targeted to students, teachers and food professionals, and will be given by industry representatives and/or researchers on topics meeting the needs specified in D4.2. These activities will be developed also in collaboration with WP5.

The full list of the webinars for students and teachers is reported in D 4.5, Annex I. The specifications of these activities are reported in D3.3. as, due to the common Learning Outcomes but with different target groups, they have been developed in collaboration with WP3.



Until M24 two webinars have been organized and delivered by project partners.

subject	format							Target groups		Delivery date	Institution	name	link	
	flash presentations	webinars	demonstrations	e-learning course	workshop	placements of students	placements of teachers	Tailored visits	teacher					students
<i>Evaluation and optimization of antimicrobial efficiency (preservatives/disinfectants)</i>		X						X	X	EN/ FR	21/06/2016	AgroParisTech	Florence Dubois-Brissonnet	<a href="https://www.food-sta.eu/node/155">https://www.food-sta.eu/node/155</a> <a href="mailto:florence.dubois@agroparistech.fr">mailto:florence.dubois@agroparistech.fr</a>
<i>Sugars in foods: not only sweeteners</i>		X			X			X	X	EN	07/06/2016	UNITE	Paola Pittia	<a href="https://www.food-sta.eu/node/156">https://www.food-sta.eu/node/156</a>

**Group (b):** classes/seminars, specific modules of the curricula, webinars, and of short training courses also carried out by using e-tools given by industry/company representatives organised by project partners with own funds (in-house made) meeting the Learning Outcomes specified in D4.2 will be collected and listed. Collection is ongoing until the end of the project. The aim of this activity is to have a state-of-the-art of what already is developed in our institutions/companies having as learning outcome the improvement of the technical, professional and personal skills and competences of the students in Food Studies.

An Excel file has been developed in GoogleDrive to collect all the activities that the partner institutions (both universities, companies, multipliers) are developing as joint activities between academia&industry and self-supported during the Eu Food-STA project time that have to be included so the file will be regularly updated.

Annex 1: letter sent to partners

Annex 2: scheme of the Database for training activities collection



The list of the activities collected up to Oct 2016 are reported in Table 1 below.

**Table 1.** List of the activities collected up to Oct 2016

European Food-STA		<b>Food Factory-4-Us</b> Teaching/training activities for students based on industrial expertises /practical cases Database of existing /planned training activities for HE students @ FOODSTA project institutions									
Partner	Country	City	Type of activity*	Date	Duration	Speaker(s)/ actor(s)**	Discipline/area	Title	description	Target level	
			Module in a teaching courses/discipline (M)								
			Seminar (S)							1st	
			Workshop (WS)				Industry/company/professional experts			2nd	
			webinars (We)				Academic teacher			3rd	
			Other (O) (specify)								
University of Teramo	Italy	Teramo	WS	19/04/2016	3 h	Company trainer/expert + Academic teacher	Food engineering	Food engineering virtualisation	Workshop organised in collaboration with a software company (COMSO) dealing with simulation and virtualisation of food	2nd, 3rd level	
University of Teramo	Italy	Teramo	S	30/05/2016	2 h	Company trainer/expert - Food Technologist	Food formulation	Confectionery: formulation and processing	Seminar delivered by a food technologist working in the factory close to Teramo belonging to a multinational company	2nd and 3rd level	
ESB-UCP	Portugal	Porto	W	18/03/16	4 h	Filipa Horta - Company expert	Food Nutrition	Culinary solutions for children	Workshop organised in collaboration with Nutricia - Advance Medical Nutrition	2nd	
ESB-UCP	Portugal	Porto	W	08/04/16	4 h	Company expert	Food Innovation	Certification and innovation	Workshop organised in collaboration with Frulac	2nd	
ESB-UCP	Portugal	Porto	S	aprile 2016	2h	Company expert	Dietetics	Pediatric nutrition	collaboration with Nutricia -	1st	
ESB-UCP	Portugal	Porto	S	13/05/16	1 h	Ana Leonor Perdigão - Company expert	Innovation, research	Trends in infant feeding: market	Seminar organised in collaboration with Nestlé - leading Nutrition, Health and Wellness Company	2nd	
ESB-UCP	Portugal	Porto	S	20/05/16	4 h	Nelson Duarte - Company expert	Safety in food chain	Pest control in food industry	Seminar organised in collaboration with a company (Rentokil) expert in pest control, extermination and deratization	2nd	
ESB-UCP	Portugal	Porto	S	maggio 2016	2h	Company expert	Dietetics	Presentation of dehydrated food	Seminar organised in collaboration with Bfoods - Natural and Healthy Nutrition	1st	
ESB-UCP	Portugal	Porto	S	17/06/16	2 h	Ricardo Lacerda - Company expert	Innovation with food	Emerging market ingredients	Seminar organised in collaboration with a company Nutripar - Food Knowledge supplies ingredients and services to the food industry	2nd	
ESB-UCP	Portugal	Porto	S	15/07/16	8 h	Company experts	Modern distribution	Modern distribution	Seminar organised in collaboration with a company - Sonae - to evaluate different perspectives in the retail industry	2nd	
AgroParisTech	France	Massy	S	ottobre 2016	1,5h	Expert from companies	Food Microbiology	Microbial transformation for B	experience from industrial experts	2nd (Eng.2A=master1)	
AgroParisTech	France	Massy	S	gennaio 2016	3h	Professor	Food safety	Food microbiology	HACCP case study on a specific industrial process	2nd (Eng.2A) master1	
AgroParisTech	France	Massy	S	gennaio 2016	1,5h	Expert from companies (Softprot)	Food Quality	Quality of food products	experience from industrial experts	2nd (Eng.2A=master1)	
AgroParisTech	France	Paris	S	ottobre 2016	3h	Professor	Food safety	Risk analysis	HACCP case study on a specific industrial process	2nd (Eng.2A) master1	
AgroParisTech	France	Massy	M	gennaio 2016	23h	Expert from companies (Tereos)	Food processing	Management and maintenance	case studies and sharing experiences from industrial experts	2nd (Eng.3A=master2)	
AgroParisTech	France	Massy	M	gennaio 2016	30h	Expert from companies (Nestle)	Management in food	Operational marketing and distribution	case studies and sharing experiences from industrial experts	2nd (Eng.3A=master2)	
AgroParisTech	France	Massy	S	gennaio 2016	3h	Expert from companies (Mane)	Food Science	Flavour formulation and interaction	experience from industrial experts	2nd (Eng.3A=master2)	

The list of training initiatives organized by the partner institutions in collaboration with industry representatives and professionals includes mainly seminars on specific hot topics, followed by workshops with different contributions and longer training modules.

The entire and final list of activities of group (a) and (b) will be delivered at the end of the project with the updated version of the deliverable (D4.4)



## 2.2 Case studies of joint university-industry training activities

This activity includes the following:

1. collection of already existing joint university-industry training activities
2. innovative “European” FoodSTA joint university-industry training activities

1. collection of already existing joint university-industry training activities carried out within the study programme (e.g. Master degrees, specialization masters, PhDs, etc.) or in other academic supported environment (e.g.: student’s teams national and EU competitions eg. Ecotrophelia, food-labs, ...).

A call (**Annex I**) was sent to all Food-STA project partners for the collection of existing training activities developed by the partners. An Excel file was prepared to collect study programmes of the Food-STA partners that include official collaboration between academia and industry. The collection will last the entire duration of the project.

The scheme is reported in **Annex II**.

2. innovative “European” FoodSTA joint university-industry training activities. This include all the activities promoted and supported by the project and, in particular, the “virtual student’s competition”. In this case at the 3<sup>rd</sup> EU Food-STA meeting (July 2016, Vienna) it was defined the detailed structure, topics, conditions and strategy for the launch, including the title and rules for participation and instructions for the students’ teams.

In particular, it was decided the following:

**Title:** FoodFactory-4-Us

**Location:** virtual and a specific webpage under the [www.food-sta.eu](http://www.food-sta.eu) project website was set (<https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game>)

**Competition strategy:** different teams will present and develop projects with the same topic so the teams will work in an interdisciplinary but competitive framework.

**Topic:** In this case, in order to avoid overlapping with other existing competitions (e.g. Ecotrophelia), it was decided to focus the competition on projects that are aimed to



identify, design and develop 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. The industry and academia partners (Frulact, Nestlè, GBFoods, ACTIA, Federalimentare) of the project have been involved to collect some suggestions to upload in the website as examples for the student's teams.

**Timing:**

- 15th October till 15th November: registration of the teams
- 20th November: acceptance of the teams and approval of the projects topics
- 28th February 2017: submission of the project presentation and report
- March 2017: Final presentation of all the projects at the FoodFactory-4-Us- & Virtual workshop the results of the teams in presence of industry and multiplayer representatives and nomination of the best 1st FoodFactory-4-Us team

**Scientific organizing team:** Florence Dubois-Brissonnet (AgroParisTech), Cristina L.M. Silva (UCP), Gerhard Schleining (BOKU), Paola Pittia (UNITE)

**Instructions:** specific rules were defined and uploaded at the specific website. To protect projects developed also in collaboration with companies, a specific document was prepared and made available to the participants.

Launch of the call for projects: All partners received by email the message below:

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Dear FoodSTA partner,  
as announced at the last Paris meeting, we are ready to welcome registrations for the "FoodFactory-4-Us - International students competition game".  
Information and registrations are available at the following link

<https://www.food-sta.eu/FoodFactory-4-Us-International-students-competition-game#>

Deadline for registration: 15th November

Feel free to disseminate the information about this game open to university academic teams to your students as well as to colleagues of your university and/or from other universities all over the world.

For more information, please contact Paola Pittia, [ppittia@unite.it](mailto:ppittia@unite.it)

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Each partner was asked to disseminate the student's competition in his/her university and in other universities of the same country and to any other university potentially interested.





In addition, a leaflet was prepared (Annex IV) and disseminated via email to the over 9000 contacts of the ISEKI-Food Association distribution list and messages as news were sent to other organisations and universities.

**Evaluation board:** The Scientific committee will be involved in the acceptance of the teams that will apply to the competition based on the title, objectives and aims submitted upon registration. To evaluate the final ppt and reports of the teams the Scientific Board will involve industry representatives. At least 4 people will be included in the final evaluation board.

Additional activities: two virtual meetings have been planned to (i) present the student's competition and the EU Food-STA project; (ii) introduce all the teams of the competition, (ii) to highlight any issue in their project development.

### 3. Industry-university joint practical training initiative

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Under this section, tailored educational and in-factory training activities jointly designed between the industry and the partners' universities including the industrial placement of students and HE teachers are listed.

Due to budget restrictions and in order to allow the best contribution of the project partners (students, teachers, industry representatives) also under this framework will be considered:

- ⊖ activities that are supported by other initiatives (e.g. Erasmus+ students, staff exchange) or self-supported fitting with the specific learning outcomes selected in the EU-FoodSTA project.
- ⊖ Activities & trainings specifically developed within the project with the support of either project funds/endorsement or institutional/private funds.

It was decided to include activities referred to and having as target:

- HE students (all degree levels)
- Teachers, lecturers of HE institutions
- Industry representatives both charged for trainings, tutoring and supervision of HE students and coordinators of joint HE/industry projects having educational and professionalization purposes.



### 3.1 Tailored visits

to food factories, labs, research institutes for professional purposes

Target: students, teachers, industry representatives

A syllabus, rules and forms to be filled in (Form B + Form B-report) are reported in D4.5, Annex II). The collection of the visits carried out by the HE and industry representatives is ongoing.

### 3.2 Internships

It is referred to any activity that imply the development of specific on-place training activities within a specific plan including research, educational or training objectives.

Target: students, teachers, industry representatives

A syllabus, rules and forms to be filled in (Form C + Form C-report) are reported in D4.5, Annex II.

### 3.3 Academia-industry courses

All universities of the project consortium were invited to promote the setting and implementation of joint academia-industry training initiatives for Higher Education students, where not yet existing.

The University of Teramo (IT), initially planned to organize a joint specialization course for graduated students on “Development and Management of Innovation” in collaboration with another Italian University (University of Salerno) and the Innovation Center of Food Industries of the Abruzzo Region. However, due to administrative issues arisen during the organization, while an agreement was already defined and an initial draft of the programme (1 semester, 60 ECTS) was stopped and abandoned.

The University of Teramo, however, willing to contribute to implement joint initiatives, in collaboration with the International Master degree programme in Food Science and Technology and the PhD study programme in Food Science designed and impended an optional module (4 ECTS) aimed to improve the skills on New Product Development 2<sup>nd</sup> level and PhD students. It will be delivered as an Intensive study module made of face-to-face classes and seminars given by academia representative of different disciplines, industry



representatives and professionals, complemented by a project that students' teams will carry out in collaboration with food industries.

**Learning outcomes**

- Technical/sector specific skills: food innovation, food product design, management and business
- Transversal/soft skills: problem solving, communication, entrepreneurship, critical thinking

**Duration:** one semester, included the project development and presentation

**Place:** Teramo (University of Teramo)

**Timing:** Registration/enrollment: January 2017; start and development: February - June 2017

### 3.4 “Training the trainer” module

The first edition of this module was designed and developed within the Erasmus TN project network ISEKI\_Food 4 ([www.iseki-food4.eu](http://www.iseki-food4.eu)) with a positive impact on the participants held from December 2013 till May 2014 with the participation of 15 lecturers from all over the world. The ISEKI\_Food association gave the availability to organize a second edition of this training course in collaboration with the EU Food-STA project that will take care of the practical aspects. The contents of this second edition will be improved in order to meet the LO identified within the EuFoodSTA project. This module will have a blended teaching approach (10 modules by distance/e-learning + related activities + 1 practical session. The 2<sup>nd</sup> edition will be likely proposed with low/no costs for the partners of the project at the beginning of 2017.

**Learning outcomes**

- Technical/sector specific skills: innovative teaching methods, educational approaches (blended, student-centred), ethical issues
- Transversal/soft skills: problem solving, communication, critical thinking

**Duration:** intensive training programme 3 months + 1-day final examination/evaluation

**Place:** virtual (moodle e-learning platform ISEKI-Food Association platform) + 1-2 days final evaluation workshop.

**Timing:** Registration/enrollment: December 2015-January 2017; start and development: January - June 2017.



### 3.5 Other training initiatives for teachers and trainees

The EU-FoodSTA project has promoted the development of training activities for teachers and young scientist interested to enhance the skills and competences on practical aspects of food sciences and technology in collaboration with industries and any association or project that can either support or sponsor their organization.

During the development of the project up to December 2016, the contacts with some partners lead to the organization of the following trainings:

- CPD CERTIFIED Training on "R&D and Innovation Management System – Frulact as an example" (<https://www.food-sta.eu/node/130>) Target: teachers
- CPD CERTIFIED Training "Characterizing antimicrobial efficiency more quickly and more efficiently in foods or food environments" (30<sup>th</sup> March 2016) (<https://www.food-sta.eu/node/129>)
- Joint Trafoon-FoodSTA Training workshop on Entrepreneurship (Vienna, July 2016), (CPD CERTIFIED)in collaboration with BOKU, the EU H2020 Trafoon project and the ISEKI-Food Association ([https://www.food-sta.eu/event\\_2016-7-05\\_entrepreneurship](https://www.food-sta.eu/event_2016-7-05_entrepreneurship))



## 4. ANNEX I: call to partners about Task 4.3 activities with database instructions

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WP4 (coordinator: UNITE, Paola Pittia)

**TASK 4.3: DEVELOPMENT AND IMPLEMENTATION OF SELECTED JOINT INDUSTRY-UNIVERSITY EDUCATIONAL AND TRAINING INITIATIVES FOR STUDENTS, TEACHERS AND INDUSTRY PROFESSIONALS**

**Task 4.3.1. Food Factory-4-Us**

**ACTIVITY: 1a. COLLECTION OF TRAINING ACTIVITIES DEVELOPED BY THE PARTNER INSTITUTIONS AND COMPANIES**

The aim of this activity is to have a state of the art of what already is developed in our institutions/companies having as learning outcome the improvement of the technical, professional and personal skills and competences of the students in Food Studies.

In the Google Sheet that has been developed in Google Drive all the activities that the partner institutions (both universities, companies, multipliers) develop already as joint activities between academia&industry and self-supported should be included. These include:

- Classes /seminars
- Specific modules of the curricula
- Webinars,
- short training courses, also carried out by using e-tools (web-conferencing software).

To complete the Google Sheet please follow the following instructions:

Log in to your Google Account (<https://myaccount.google.com>). If you do not already have a Google Account, please set one up under the same link as above. With a Google Account you have access to Google Drive which is the folder that holds files and folders.

You will have received an invitation to join the Food-STA Google Drive Folder which you can access here: <https://drive.google.com/drive/folders/0BxKSEca-8eAyVxqOFBqV2pVSTQ>

Under WP4 Task 4.3, you will find the Google Sheet “collection of current industry-focused teaching activities”. Click on the sheet which will then open in a new tab in Drive. You can now enter text in the Sheet. To save your changes in the Sheet, you need to click outside of the cell you're typing, Google Drive will then automatically save any changes. When you have finished entering your text, just close the tab where the Google Sheet has opened and you will return to your GoogleDrive.

You will receive this email as starting activity and all partners are invited to include the activities carried out since January 2016 as well as those that will be developed.





## 6. ANNEX III: Database for existing joint training initiatives in the consortium

Excel file, saved and shared in Dropbox

European FooD-STA		<i>Industry-university joint practical training initiative</i> Database of existing/institutional practical, in-factory training initiatives in FooD-STA HE partner institutions											
<b>Type of activity:</b>													
Internship													
Joint project development for final dissertation/Master thesis (on industry case studies)													
Joint University-Industry study programmes: 1st level, 2nd level, PhD, post-graduation													
Other (please describe)													
Internships in food industry							Joint training projects		Joint HE-Industry programmes				Other
Partner	Country	Study programme	Duration	ECTS	n. students (average-range/year)	Compulsory/voluntary	Study programme	n. students (average-range/year)	Degree programme	Type	n. students	duration (years)	
e.g. University of Teramo	Italy	2nd level/Master	1 month	4	25	compulsory (from 2015-2016)							
e.g. University of Teramo	Italy						2nd level/Master in Food Science and Technology	2-4					
e.g. University of Teramo	Italy								Industrial PhD in Food Science	PhD	2 (planned every year)	3	



## 7. ANNEX IV: FoodFactory-4-Us: call



### FoodFactory-4-Us - International students competition game

#### Call for students team registration from Universities

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 in order to meet the current requirements of the professional skills by the job market.

The Erasmus+ European Food-STA project opens a call for an international Students competition game with teams from different universities of European and non-European countries will compete on finding the best solutions on one specific process – and/or food-industry- related problem.

***We are looking for teams of students in Food Science and Technology and Food related study programmes that will work on a 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.***

#### WHY:

- each team of students will work on a real food industry-based problem and thereby they will improve specific knowledge and competences
- students will also improve and enhance the cooperation between them and the awareness of the importance and benefits of team working in a competitive environment.
- The evaluation of the project will be carried out by food industry and/or food associations that in collaboration with academics will evaluate the projects based on the best professional abilities in problem-solving and team working
- Virtual environment for sharing knowledge and improvement of skills between students and teachers at European and international level.

**WHO:** the project is addressed to teams made of Master and PhD students in food science and technology and any other food-related study programme. An academic teacher/lecturer could/would be involved as tutor. See more details in the Instructions box.

#### AWARD

- Each team and student will receive a letter/certificate of participation to the **FoodFactory-4-Us competition game**.
- The winner team will receive the corresponding certificate as winners. In addition the students of the winner team will receive:
  - An award of 200 Euro and 1-year registration membership of IFA (each member)
  - One book of the Springer - ISEKI\_Food book Series
  - Free entrance 18<sup>th</sup> ISEKI conference

#### DEADLINES:

- **15<sup>th</sup> October till 15<sup>th</sup> November:** registration of the teams (to Paola Pittia, [ppittia@unite.it](mailto:ppittia@unite.it))
- **20<sup>th</sup> November:** acceptance of the teams and approval of the projects topics
- **28<sup>th</sup> February 2017: submission of the project presentation and report**
- **March 2017 (date to be decided):** Final presentation of all the projects at the **FoodFactory-4-Us- Virtual workshop** the results of the teams in presence of industry and multiplayer representatives and nomination of the best 1<sup>st</sup> **FoodFactory-4-Us team**





**Scientific organizing team:** Florence Dubois-Brissonnet, Cristina L.M. Silva, Gerhard Schleining, Paola Pittia

**More info about the Eu FoodSTA project:** [www.food-sta.eu](http://www.food-sta.eu)

**For more info about the competition game, contact:** Paola Pittia ([ppittia@unite.it](mailto:ppittia@unite.it))

### **INSTRUCTIONS**

#### **Teams**

Teams of students apply on voluntary basis; registration is free of charge. They could be made of 3-to-5 (min-to-max) students, preferentially Master students in Food Studies but for each team max 1 PhD student could be involved. Teams could belong also to universities of associate partners. One tutor (teacher, researcher, post-doc) could be involved (extra member) with the role to support and advise the team; but he/she cannot lead the team work.

#### **Project topic**

The teams are invited to present a project aimed to identify solutions, design and develop ideas, tools and actions aimed to solve a real industry-based issue and or an aspect/topic whose results may be of interest for the food industry and/or the food chain. Themes/topics that could be included are among others, are the following: safety and quality (improvement); product/process (included packaging) optimization and innovation; stability/shelf-life; logistics and distribution, sustainability.

All the registered teams will work independently on the development of the target issue.

The topic will not compulsory involve practical work in lab and should be focused on finding the best solution that could meet the food companies expectations in terms of health and safety risks, improvement of economic value, quality enhancement of the products, sustainability.

A mid-term virtual meeting will be organised with tutors and teams coordinators as check-point and discussion on specific issues.

The teams will submit by the fixed dead line a report of max 4 pages and a ppt presentation of max 20 slides. A form for the report will be provided to the registered teams. The ppt presentation will be also presented at the final *Virtual workshop "FoodFactory-4Us"*, an open event and internationally disseminated.

Reports and presentations have to be submitted to Paola Pittia, [ppittia@unite.it](mailto:ppittia@unite.it)



## 8. ANNEX V: FoodFactory-4-Us Non-Disclosure Agreement

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### NON-DISCLOSURE AGREEMENT

By signing this document, I agree and confirm that any information provided in the frame of the applications of the

**FoodFactory-4-Us - International students competition game  
initiated by the Erasmus+ European Food-STA project**

will ONLY be used to perform the related assessment work for the competition.

In my role as an assessor for the above mentioned competition, I will perform my activities to the best of my knowledge and belief. Any data and information provided will be treated with full confidentiality. The information will not be provided to any third party, not be used for any other purpose and not be published.

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Full Name

---

Organisation/Institution

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Place and date

---

Signature