The ISEKI networks and the ISEKI Food Association

Rui Costa
ISEKI4, IFA
Other ISEKI network!
Objectives for the development of a network of Universities in the Food area

The history of the ISEKI_Food projects....

Integrating Safety and Environment Knowledge In Food towards European Sustainable Development

Integrating Food Science and Engineering Knowledge Into the Food Chain

Augusto Medina
SPI, Portugal
(1988)

Elisabeth Dumoulin
Agroparistech, France
(10/98 – 09/01)

Cristina Silva
ESB-UCP, Portugal
(2002 - 2005)

Paola Pittia
UNITE, Italy
(2005 - 2008)

(2005 - 2008)

ISEKI - Food 2

ISEKI - Food 3

ISEKI - Food 4

(2008 – 2011)

(2011 – 2014)
....and today


97 partners/30 countries 89 partners/27 countries

37 partners/24 countries 53 partners/30 countries

Internationalisation
Suistainability and Exploitation
Innovation
The internationalisation of the ISEKI network

Main objectives of the ISEKI_Mundus projects:

• To foster the internationalization and enhance the quality of the European Higher Education Food Studies

• To promote good communication and understanding between European countries and the rest of the world

• To extent worldwide the work undergoing through the ERASMUS Thematic Network ISEKI_Food
The ISEKI_Food Association

www.iseki-food.net

Secretariat:
c/o Department of Food Science and Technology
Muthgasse 18, A-1190 Vienna, Austria
tel: +43-1-47654-6294, fax: +43-1-47654-6289
email: office@iseki-food.net
WHAT IS ISEKI-FOOD ASSOCIATION?

IFA is an independent European non-profit organisation, founded in 2005 as an outcome of 10 years of Thematic Network activities for all stakeholders in the food supply chain with regard to education, research, legislation and communication.
AIMS OF THE ASSOCIATION

• tuning and accreditation of food study programmes
• developing teaching materials and teaching methods
• promoting synergies between research, education and industry
• development of a virtual community of experts for communicating with the general public
• establishing of a framework of agreements among partners, fostering the mobility of students and staff stimulating the development of joint projects
STRUCTURE OF THE ASSOCIATION

Individual Members  GENERAL ASSEMBLY  Company Members

National Representatives

SIG1: Food Structure  SIG2: Bionanotechnology  SIG3: R&E Programmes

Special Interest Groups (SIGs)

ADVISORY COMMITTEE

BOARD
President
Vice President
+ 7 members

IFAS-TEAMS
Public Relation  Quality Assurance  Training  Research-Education-Industry

IFAS ACADEMY

SECRETARIAT
Auditors

IFAS SUBSESSIONS

www.iseki-food.net
Welcome to IFA!

The ISEKI-Food Association (IFA) is an independent European non-profit organisation, established in 2005 by university institutions, research institutes, companies and associations related to food, coming from all over the world. IFA has been granted consultative status with UNIDO in December 2010 and is founding member of EASPA (Nov. 2011, Statutes).

To see more specific information for different categories of stakeholders in the food area click on one of the following icons:

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The EQAS Food Award: ISEKI's European Quality Accreditation System for Food Studies Programmes accredits high quality first and second cycle food studies programmes of any higher education system, European or International. For more information click here.

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Visit ISEKI-Food on FACEBOOK
INNOVATIVE TEACHING MATERIALS DATABASE

Innovative teaching materials relevant to Food Science and Technology have been collated through web searches and contact with experts in various countries. The collection includes videos, animations, databases, Excel spreadsheets, calculators, converters, books and simulators available in various languages such as English, Portuguese, Turkish, French and Spanish.

The material is free to access and is presented as a searchable database accessible via www.iseki-food.net/view_teaching_materials where material can be located through the use of keywords in the languages indicated on the site.

Topics are varied and include:

- Applied Biochemistry
- Biochemical Engineering and Fermentation
- Cereal Technology
- Dairy Science and Technology
- Environmental Engineering
- Fish Technology
- Food Analysis
- Food Chemistry
- Food Microbiology
- Food Safety
- Meat Science and Technology
- Nutrition
- Oil Technology
- Packaging
- Thermodynamics
- Transport Phenomena and Unit Operations
- Vegetable and Fruit Technology

To date, more than 500 documents have been uploaded to the database which is maintained and updated regularly, and includes reviewer and user opinions.

Food4us WEBSITE AND INTERACTIVE GAME

Food4us is a website containing reference teaching materials in food-related subjects aimed at high school students, teachers and consumers. Resources include an edutainment game about food product development, entitled Food4us, which has been designed to capture a day in the life of a food scientist working in industry. To keep the player engaged in the game, a budget is assigned to each task and the level of complexity in product development increases as the student acquires knowledge via the use of information pop-ups.

This game was developed based on the fact that the interest of teenagers to audio-visual media is growing exponentially and that electronic games are their main source of entertainment. Visit www.food4us.eu to check out our teaching resources and to register to play Food4us!!!
Teaching tools databases (www.iseki-food.net)

- A database containing a series of teaching materials (ppt, pdf, animations, calculations, weblinks, ...) categorised under selected food areas (e.g. food processing, food analysis, etc...) to support teachers in teaching as well as the preparation of teaching materials.
The SPRINGER ISEKI_Food Series books

THE ISEKI-FOOD BOOK SERIES

Volume 1  FOOD SAFETY: A PRACTICAL AND CASE STUDY APPROACH
Edited by Anna McElhatton and Richard Marshall

Volume 2  ODORS IN THE FOOD INDUSTRY
Edited by Xavier Nicolay

Volume 3  UTILIZATION OF BY-PRODUCTS AND TREATMENT OF WASTE IN THE FOOD INDUSTRY
Edited by Vasso Oreopoulou and Winfried Russ

Volume 4  PREDICTIVE MODELING AND RISK ASSESSMENT
Edited by Rui Costa and Kristberg Kristbergsson

Volume 5  EXPERIMENTS IN UNIT OPERATIONS AND PROCESSING OF FOODS
Edited by Maria Margarida Cortez Vieira and Peter Ho

Volume 6  CASE STUDIES IN FOOD SAFETY AND ENVIRONMENTAL HEALTH
Edited by Maria Margarida Cortez Vieira and Peter Ho

Volume 7  NOVEL TECHNOLOGIES IN FOOD SCIENCE: THEIR IMPACT ON PRODUCTS, CONSUMER TRENDS AND THE ENVIRONMENT
Edited by Anna McElhatton, Paola Sobral

Volume 8  FOOD PROCESSING
Edited by Kristberg Kristbergsson and Semih Ötes

Volume 9  APPLIED STATISTICS FOR FOOD AND BIOTECHNOLOGY
Edited by Gerhard Schleining, Peter Ho and Savoaro Mannino

ISEKI FOOD AND ISEKI FOOD 2  / MUNDUS PUBLICATIONS

ISEKI FOOD 3 / MUNDUS 2 PUBLICATIONS

The ISEKI-Food books will be continued with a Trilogy on Traditional Foods to be written and published as volumes 10, 11 and 12 in the series. The working titles for the books are:

- Traditional Foods: General and Consumer Aspects
- Modernization of Traditional Food Processes and Products
- Functional Properties of Traditional Foods

The scope of the three books will be such that Traditional Foods; General and Consumer Aspects will focus on general descriptions of traditional foods and topics related to consumers and sensory aspects.

Modernization of Traditional Food Processes and Products will be devoted to recent changes and modernizations that may have been made in the processing of traditional foods focusing on the processing and engineering aspects of the processes.

Functional Properties of Traditional Foods will be devoted to functional and biochemical aspects of traditional foods and the beneficial effects of bioactive components that may be found in some traditional foods.

Editorial board:
Anna McElhatton, Furru Erdogdu, Jorge Oliveira, Kristberg Kristbergsson, Mustapha Missbah El Idrissi, Paulo Sobral and Semih Ötes

To learn more about the ISEKI-Food Book Series visit the homepage of Springer Publishers:
www.springer.com
e-learning courses
(www.iseki-food.net)

Learning outcomes
Evaluation system (self-, teacher lead)
ECTS

TARGET USERS
• HE Students (BSc, Master)
Webinars & webconferencing

Web-based online seminars on specific hot topics developed in collaboration with experts and scientists

TARGET USERS
• HE Students (BSc, Master, PhD)
• Teachers
• Professionals
....The future:

Pilot Virtual labs on food processing topics

Under planning:

Yogurt processing &
Bread making
The Platform for cooperation and international mobility (PICAM)

PICAM_FOOD

Platform for International Cooperation And Mobility in the field of Food

STUDENT MOBILITY EXPERIENCES

Are you a student thinking about undertaking a mobility experience? If so, take a look at our database of reviews compiled by students returning from mobility experiences. These reviews rate overall experience and include important information on living costs such as food, accommodation and transportation to help you plan your future.

PICAM_Food is a web-based platform developed for students, academics and food industry professionals to promote international cooperation and mobility in the field of Food Studies.

MOBILITY INSTITUTIONS INFORMATION DATABASE

Whether you are a student or an academic staff member planning mobility, or an institution looking for international cooperation, you can find key information in the mobility institutions database. Search by country, discipline and/or language for more specific information.

Visit our website to learn more about the PICAM_Food platform and to access this leaflet in other languages.

https://www.iseki-food.net/picam
The “Food4us” game

www.food4us.eu/
The ISEKI_Food Conference Series

www.isekiconferences.com

To promote constructive dialogue and collaboration on relevant topics on: Food Science and Technology Industry and Education

An International “open” forum for all the stakeholders of the whole food chain (students, researchers, education scientists, Technologists, Representative of government agencies, Industry representatives and trainers, Food consumers and Wider community)

3° Int. ISEKI_Food 2014 (Greece)
International Journal of Food Studies

The *International Journal of Food Studies* (IJFS), a journal of the ISEKI_Food Association, is an international peer-reviewed open-access journal featuring scientific articles on the world of Food in Education, Research and Industry. This journal is a forum created specifically to improve the dissemination of Food Science and Technology knowledge between Education, Research and Industry stakeholders. Core topics range from raw materials, through food processing, including its effect on the environment, to food safety, nutrition and consumer acceptance. To enrich this forum the journal is also open to other food-related topics such as food policy and food anthropology.

Original contributions relevant to the following topics will be considered for publication:

- **Education** methods, including Life Long Learning and e-learning;
- **Research and application** in academia, research, Industry;
- **Critical reviews of scientific literature** by researchers, students, invited authors;
- **Exchange of views and opinions of a scientific nature** including testimonies on career experiences in Food Industry/Research/Education (required skills, challenges and successes).

www.iseki-food-ejournal.com/
The EQAS-Food Award

EUROPEAN QUALITY ASSURANCE FOR FOOD STUDIES PROGRAMMES IN FOOD SCIENCE AND TECHNOLOGY
ISEKI_Food-4: Towards the innovation of the Food Chain through the modernisation of Food Studies

IFOOD4

Lifelong Learning Programme, call 2011 EAC/49/10, Lifelong Learning Programme (LLP) (2010/C 290/06)

Erasmus Academic Network

51815-LLP1-2011-1-IT-ERAMUS-EW

1 October 2011 - 30 September 2014

Coordinator (partner, institution):

Paola Pittia,

University of Teramo, Faculty of Agriculture/Department of Food Science
Main objectives and target groups of the ISEKI_Food projects
Objectives & activities of the ISEKI_Food projects

- Lecturing qualification of university teaching staff
- Qualification framework
- Training activities and pilot Summer School for teachers in FS&T (2014)
The ISEKI_Food network

..to you for the kind attention!