



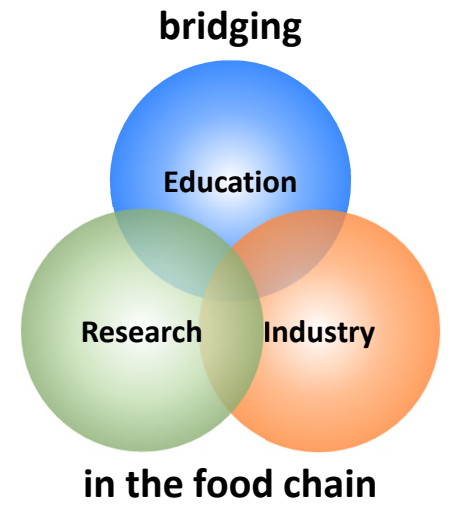
ISEKI Food Association

European Association for
Integrating Food **S**cience and **E**ngineering **K**nowledge **I**nto the
Food Chain

Independent
European
non-profit
organisation



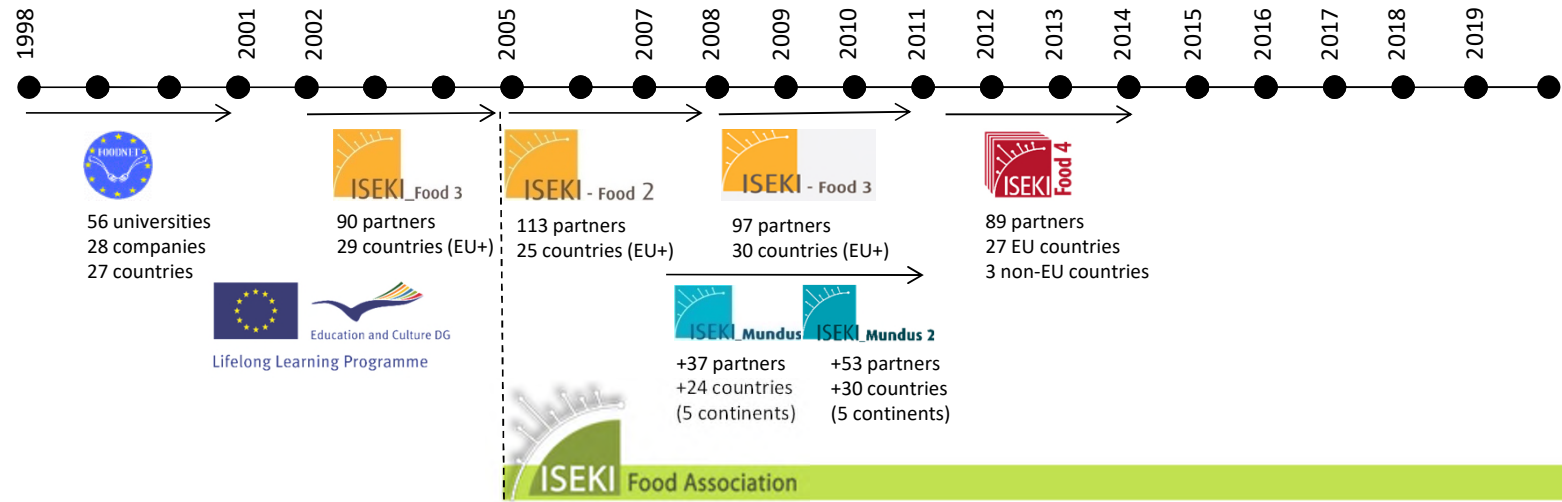
What is
Food Association





Food Association

Development of ISEKI-Food



People

BOARD



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Rui Costa, Vice president



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IT Management



Gunter Greil

Project Management



Foteini
Chrysanthopoulou



Katherine
Flynn



Line
Friis Lindner



**Food Structure
&
Bio nanotechnology**



**Scientific
Networking**



**Virtualization in
Food Engineering**

*Open to all
interested people!*



Traditional Food



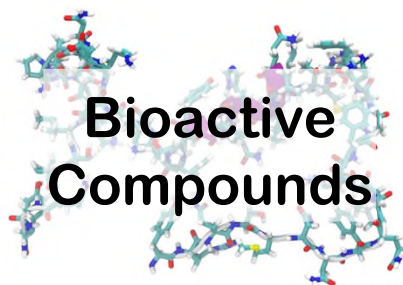
**Special
Interest
Groups**
ISEKI - Food



**Post Harvest
Handling**



Education



**Bioactive
Compounds**



Food Waste Recovery



ISEKI Food Association is expanding also in South East Asia!



SEA-ABT
South East Asia Academy for Beverage Technology

Tentative Curriculum of Graduate Diploma in Beverage Technology*

Degree : Graduate Diploma in Beverage Technology & Management from Kasetsart University

Curriculum structure

Seminar	2 credits
Required course	23 credits
Total Not less than	25 credits

Language Thai and English

Admission

Applicant must have minimum degree in (a) or (b)
 (a) Bachelor of Science in food science, product development, biotechnology, chemistry, microbiology, or related fields
 (b) Bachelor of Engineer in food engineering, chemical engineering, environmental engineering or related fields

Program review

1 st Semester	Credit**
Non Alcoholic Beverage Technology	2 (2-0-4)
Target Marketing in Beverage Industry	2 (2-0-4)
Supply chain management for beverage industry	2 (2-0-4)
Beverage chemistry and microbiology	2 (2-0-4)
Food law and regulation	1 (1-0-2)
Practical LAB in beverage industry	1 (0-1-2)
Seminar	1 (1-0-0)
Total	11

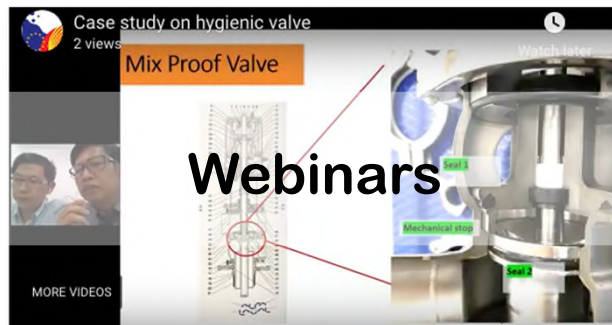
2nd Semester Modules

2 nd Semester Modules	Credit*
Alcoholic Beverage Technology	2 (2-0-4)
Planning and project management for beverage industry	2 (2-0-4)
Product and Process Development	2 (2-0-4)
Hygienic Engineering and Design	2 (2-0-4)
QC and QA	2 (3-0-4)
Special problem	3 (0-1-6)
Seminar	1 (1-0-0)
Total	14

*In process for approval by Thailand Higher Education system
 **Credit (Lecture hr-Laboratory hr-Self Study hr)



Workshops



Webinars



Welcome to SEA-ABT! ยินดีต้อนรับสู่ SEA-ABT!

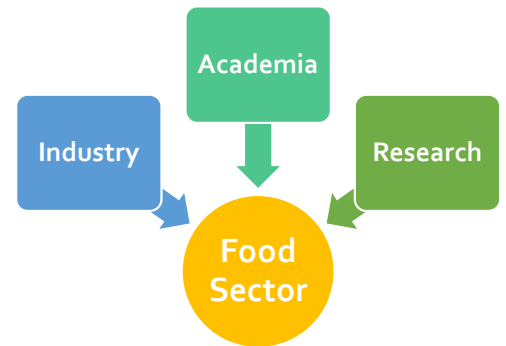
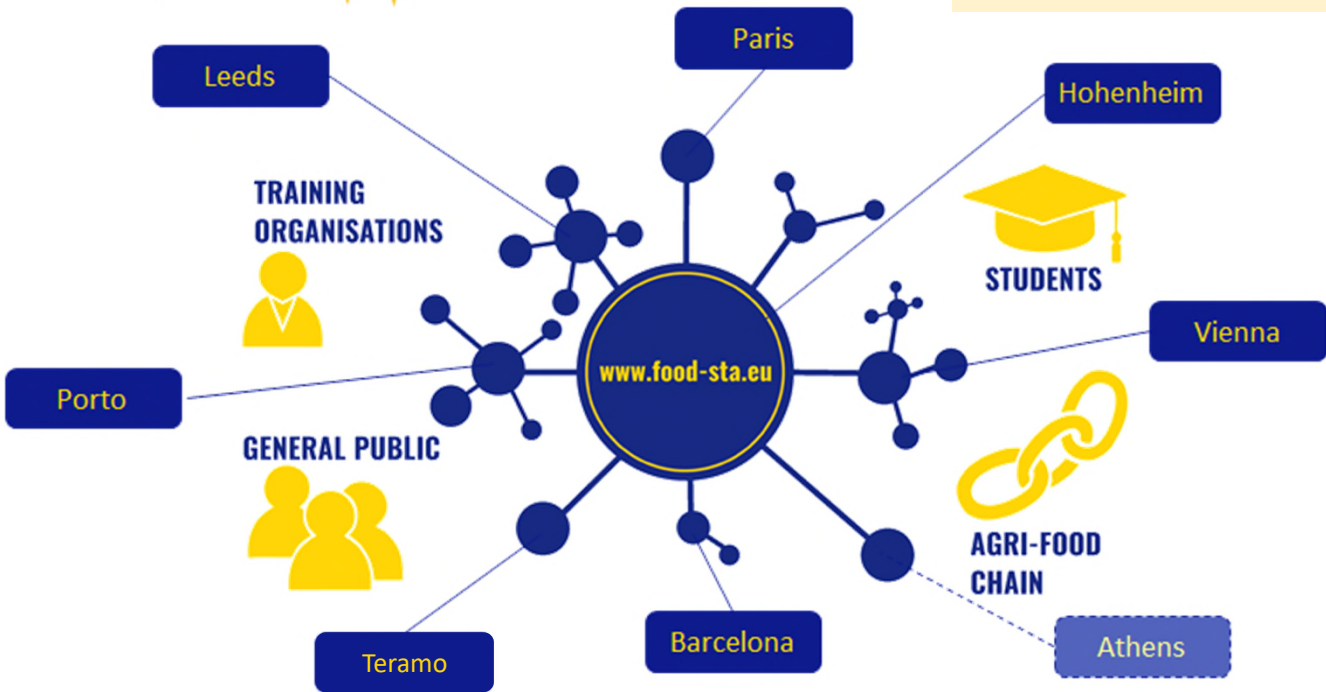


www.sea-abt.eu/



Platform with local hubs for international and sustainable collaborations

www.food-sta.eu/



EuFood-STA Mobility Database

- student mobility
- teacher mobility
- industry staff mobility

Internships **Short term scientific missions**

“FoodFactory-4-US” International students competition



E-journal & E-news

**International Journal
of Food Studies**
OFFICIAL JOURNAL OF THE ISEKI FOOD ASSOCIATION



ISEKI Food Association

ISEKI E-NEWS ISSUE 29

March 2019

www.iseki-food-ejournal.com

**Open-access with
Impact Factor!**

2 issues per year!

More than 9000 subscribers!

**Submit contributions to
office@iseki-food.net**



Accreditation & Certification

Give **more value** to your degree programmes/short courses by certification!



- Accredited degree programmes**
- ✓ **BSc. Food Science and Technology**
University of Teramo
 - ✓ **MSc. Food Science and Technology**
University of Teramo
 - ✓ **BSc. Food Science and Technology**
Kaunas University of Technology
 - ✓ **MSc. Food Science and Safety**
Kaunas University of Technology
 - ✓ **BSc. Brewing and Beverage Technology**
University of Applied Sciences Weihenstephan-Triesdorf

Subject specific Accreditation of Degree Programmes

STANDARD ROUTE	EXTENDED ROUTE
<p>DOCUMENTATION FROM PRIOR REVIEW</p> <p>SAR and audit reports must be included. Additional information on the alignment to the EQAS learning outcomes must be provided. Can include a single programme or group of programmes.</p>	<p>SELF-ASSESSMENT REPORT (SAR)</p> <p>Framework supporting documentation provided by EQAS. Can include a single programme or group of programmes.</p>
<p>ASSESSOR REVIEW</p>	
<p>Documentation shared with assessors. No audit. Team composed of teachers, industry specialists.</p>	<p>Documentation shared with assessors. Two days audit for a single programme. Team composed of teachers, industry specialists and senior student.</p>
<p>DECISION ON THE AWARD</p>	
<p>Based on information provided in the documentation. Decision by IFA Accreditation Commission.</p>	<p>Based on self-assessment and audit reports. Decision by IFA Accreditation Commission.</p>

Certification of Short Courses

- Self-assessment report**
- Framework supporting documentation provided by EQAS.
- Submitted at least 10 weeks before start of the course.
- ✓
- Assessor review**
- Documentation shared with assessors.
Team composed of teachers and/or industry specialists.
- May include visit to provider.
- ✓
- Decision on the Award**
- Based on self-assessment and audit reports.
- Decision by IFA Accreditation Commission.

<https://www.iseki-food.net/accreditation>

Continual Professional Development



<https://www.foodcareers.eu>

DATABASE ON TRAINING ACTIVITIES offered by different training providers

CERTIFICATION of training activities/short courses

- Certificate of Attendance
- Certificate of Completion



CERTIFICATION of job profiles

AREAS:

- Food Quality & Safety
- Food Product Development

LEVELS

- Technologist
- Supervisor
- Manager

Get a certificate for your qualification!

Workshops

FIRST SCHOOL OF NANOTECHNOLOGY IN THE FOOD CHAIN
 ISEKI Food Association 29-30 August 2011, Milano, Italy

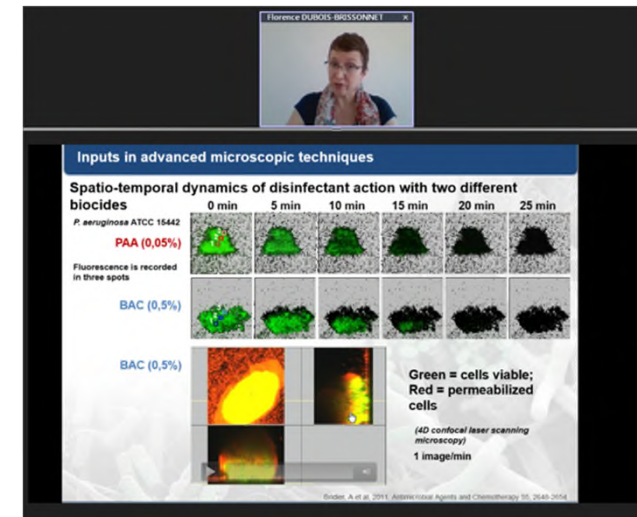
Food Defense - Produktschutz im Lebensmittel
 Organisation: Universität für BODENKULTUR
 23. Oktober 2013
 BOKU - Universität für Bodenkultur

“Hands-on Training on Baking Technology”
 CPD certified Workshop, Vienna, 21-23 November 2017

Logos: ISEKI, FONDATIONE FILARETE, CirA, European Food-STA, BOKU, STAMAG, ICC, Erasmus+ 554312-EPP-1-2014-1-AT-EPPKA2-KA

Food professionals train university teachers!

Webinars



- Discuss your research with the rest of the world!
- You just need to prepare a 30 min presentation!
- ISEKI-Food organizes the rest!

<https://www.iseki-food.net/webinars>

Stay up-to-date with Lifelong Learning!

Any time, anywhere!

e-courses

- ✓ Entrepreneurship in the Food Industry
- ✓ Open Innovation
- ✓ Food Safety in the Catering Sector
- ✓ Hygienic Design in the Meat Industry
- ✓ Hygienic Design in the Dairy Industry
- ✓ Hygienic Design and Cleaning Validation
- ✓ Canning
- ✓ Food Packaging
- ✓ Freezing and Thawing
- ✓ Residue Processing for a Sustainable Food Industry
- ✓

E-learning Platform



<https://moodle.iseki-food.net/>

Databases for the food sector

<https://db.iseki-food.net>

Find and share
teaching materials
for free!



DIGITAL LIBRARY



EXPERTS DATABASE

Find experts
and
be found as expert

- More than **1200 digital teaching materials**
(*tutorials, eBooks, audios, videos, ...*)
- For **students, trainers, teachers, professionals**
- Train your staff!
- You can contribute!

- Connect
- Find leading experts in the Food Sector



ISEKI Food Association



6th International ISEKI-Food Conference in Nicosia/Cyprus, 8-10 July 2020

SDGs (Sustainable Development Goals)

<https://iseki-food2020.isekiconferences.com>



ISEKIFood



ISEKIFood



ISEKI-Food Association