



Lifelong Learning Programme



Transfer of innovation to European traditional food producers: fast and reliable safety and quality control technologies

Tol4Food project

LLP - LEONARDO DA VINCI

LEONARDO DA VINCI Transfer of innovation

Denisa Duta

www.bioresurse.ro



TOL4Food - PROJECT AIM

Lifelong Learning Programme

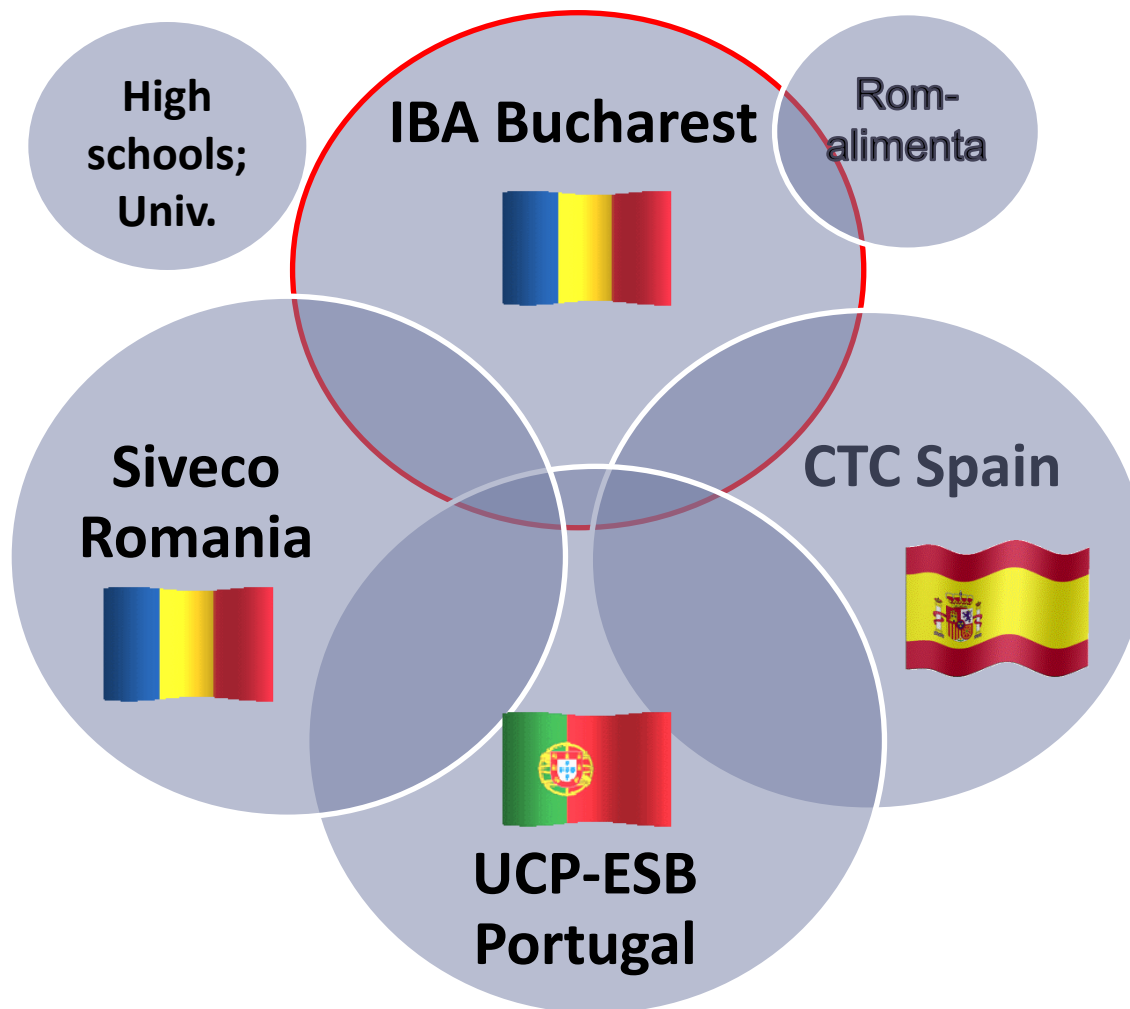
- **The reason of the project:** to improve the competitiveness of traditional food producers by identifying innovations that guarantee the safety of the products, while at the same time meeting general consumer demands and specific consumer expectations towards traditional food
- **The main aims of the project** are:
 - to develop and to implement an integrated system for training and life long learning
 - to promote cooperation and mobility between researchers and SMEs- traditional food processors from Romania, Spain and Portugal in the field of **assessing the authenticity** of traditional foods as a mean of improving the transfer of knowledge and good practices.

This project has been funded with support from the European Commission. This document reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein.



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Tol4Food CONSORTIUM



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Lifelong Learning Programme

LdV PROGRAMME GENERAL OBJECTIVES



- To support participants in training and further training activities in the acquisition and the use of knowledge, skills and qualifications to facilitate personal development, employability and participation in the European labour market (LEO-SpObj-a)
- To support improvements in quality and innovation in vocational education and training systems, institutions and practices (LEO-SpObj-b)
- To enhance the attractiveness of vocational education and training and mobility for employers and individuals and to facilitate the mobility of working trainees (LEO-SpObj-c)



Lifelong Learning Programme

LdV - PROGRAMME GENERAL OBJECTIVES



- To improve the quality and to increase the volume of co-operation between institutions or organisations providing learning opportunities, enterprises, social partners and other relevant bodies throughout Europe (LEO-OpObj-2)
- To facilitate the development of innovative practices in the field of vocational education and training other than at tertiary level, and their transfer, including from one participating country to others (LEO-OpObj-3)
- To support the development of innovative ICT-based content, services, pedagogies and practice for lifelong learning (LEO-OpObj-6)



Tol4Food SPECIFIC OBJECTIVES



Lifelong Learning Programme

- ✚ To identify and to analyze the interests of the target groups: SMEs from the traditional food sector
- ✚ To contribute to the development of a strategy for the valorization of the target group's activity
- ✚ To increase the competitiveness of SMEs producers by implementing training programs (training sessions, courses) related to:
 - legislative framework of traditional foods-comparative aspects in participant countries
 - quality criteria for identification of traditional food authenticity
 - sensorial analysis methods as an instrument for demonstration of food authenticity
 - methods for identification of possible frauds in traditional foods; - quality control aspects concerning traditional foods



- ✚ To support participants in training and other related activities aiming at the acquisition and the use of knowledge, skills and qualifications to facilitate personal development
- ✚ To facilitate the development of innovative practices in the field of vocational education and training
- ✚ To support the development of innovative ICT-based content, services, pedagogies and practice for lifelong learning
- ✚ To transfer the knowledge in a form of innovative training content to the traditional food processors, the VET organizations and other relevant stakeholders.
- ✚ The proposal will facilitate the improvement of knowledge and skills, the exchange of information by training the researchers and the traditional foods producers from Romania, in collaboration with West European countries (Spain and Portugal).



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TRANSFER OF INNOVATION



The project will ensure a transfer of innovation from Spain and Portugal to Romania:

- (1) in the same activity sector: traditional foods processing, quality, legislation etc.
- (2) from the West to East European countries.

CTC Spain:

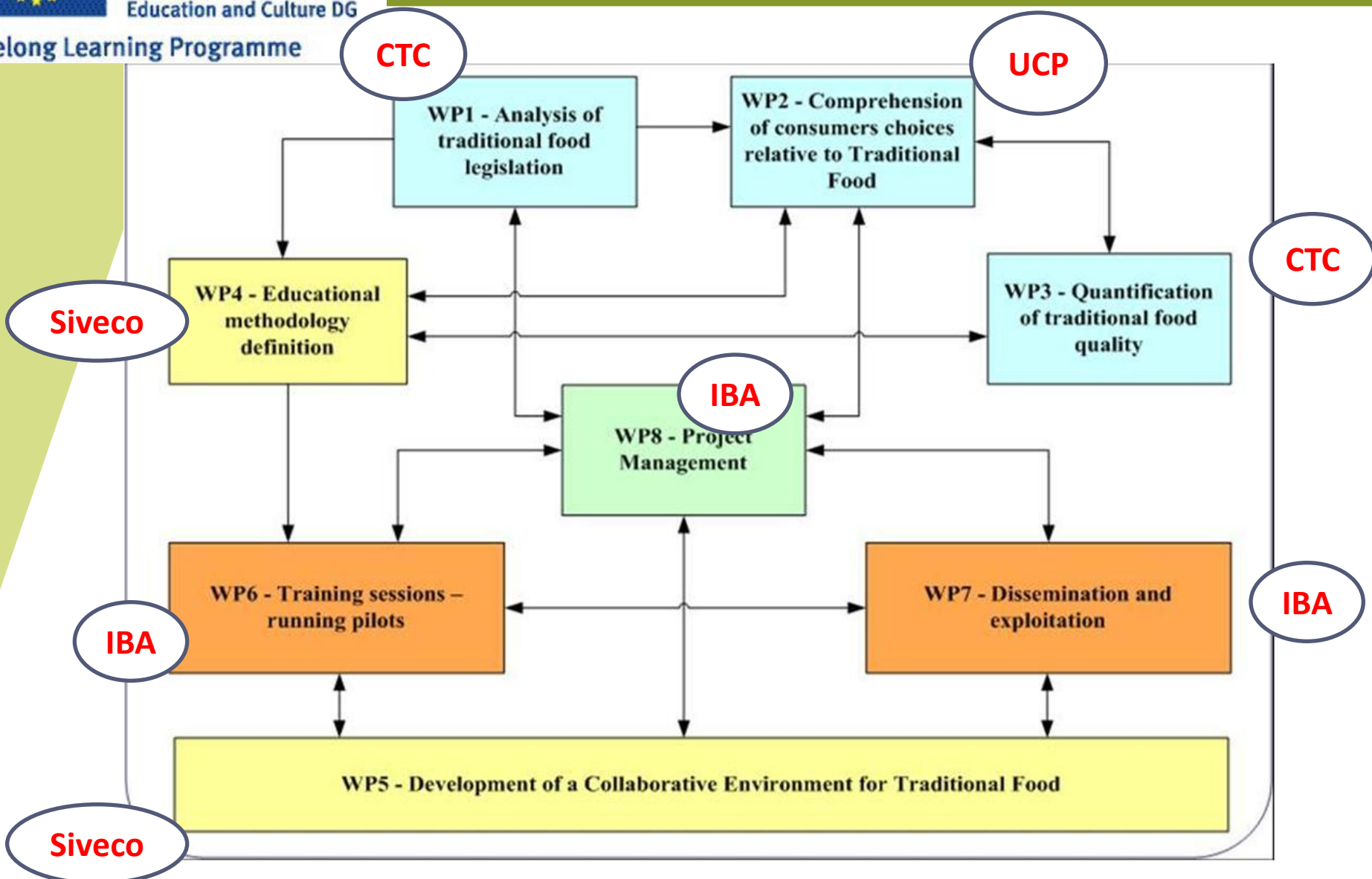
- innovative food technologies valuable for improving process/ making new products;
- specialized training in good manufacturing practices;
- information on the food analysis necessary by law to guarantee its safety;
- food companies cluster organisation

UCP-ESB Portugal:

- experience from previous involvement in European projects
- (TRUEFOOD)
- Guideline on effective technology transfer activities to SMEs in the food sector with particular focus on traditional food manufacturers
 - Training Programme for SMEs in: “European legislation on food quality, safety and control”.



Work packages dependencies in Tol4Food





Leader: CTC- Spain

- Identification of more than 150 traditional foods in the partners' countries and the legislation concerning traditional food at European and national level for participant countries.
- Development of a training module on „Food safety” based on the SMEs needs
- Training of SMEs in seminars
- At least 100 participants

Work Package 2. Comprehension of consumers choices relative to Traditional Food – UCP-ESB Portugal



- Leader: UCP-ESB**
- Consumer surveys** organised in each country a for defining a set of traditional food choice determinants
- Questionnaires** developed and translated to explore preferences and expectations for specific sensory and product-related properties.
- Foresight exercises** – SWOT and road mapping



Leader: CTC, Spain

- The use of sensory analysis for demonstration of traditional food specificity.
- The most appreciated and interesting traditional food products were selected based on preference, taste, technology and history and they were analysed in terms of sensory attributes.
- Training the panelists/experts from Romania in sensory analysis: application of sensory analysis and methods for analysis the authenticity of traditional foods.

Training seminars:

- In Portugal, by partner UCP-ESB
- In Romania by IBA and ROMALIMENTA as subcontractor for SMEs
- In Romania for VET system, scholar groups with field of activity in food science and food industry)



TERTÚLIAS NA BIOTECNOLOGIA

24 outubro 2012 | 18:30 - Anfiteatro AF201
Escola Superior de Biotecnologia da Católica, Porto (ao Hospital de S. João)

Como escolher, valorizar e saborear à mesa os melhores queijos portugueses

Prof.ª Dr.ª Manuela Pintado (Doutorada em ciência e engenharia alimentar, investigadora e professora da Escola Superior de Biotecnologia da Católica Porto)

www.esb.ucp/ciclotertulias ou esb@esb.ucp.pt

Logos: European Union, Education and Culture DG, Lifelong Learning Programme, To4FOOD, Transfereñcia de conhecimento e formação relativa a metodologias inovadoras de controle de qualidade de produtores de alimentos tradicionais europeus, To4FOOD




Project Partners

Education and Culture DG
Lifelong Learning Programme

Coordonatorul de proiect:

ROMANIA
National R&D Institute for Food Bioreources (IBA Bucharest)
www.bioreource.ro
Contact: Denisa Eglantina DUTA
denisa.duta@bioreource.ro

ROMANIA
SIVECO Romania SA
www.siveco.ro
Contact: Mihaela COMAN
mihaela.coman@siveco.ro

SPAIN
CTC Spain
www.ctnc.es
Contact: Angel Martinez SANMARTIN
angel@ctnc.es

PORTUGAL
UCP-ESB Portugal
www.esb.ucp.pt
Contact: Eduardo Luis CARDOSO
elcardoso@esb.ucp.pt

CATÓLICA PORTO

To4FOOD BENEFICIARIES

- SMEs
- Researchers
- VET system (students, teachers)
- Food producers
- Authorities
- Policy makers
- Scientists
- Consumers

Website of the project:
www.to4food.com

Logos: European Union, Education and Culture DG, Lifelong Learning Programme, To4FOOD, IBA, SIVECO, CTC, To4FOOD, Transfer of knowledge and training for European traditional food producers related to innovative quality control methodologies, To4FOOD

WP 4. Educational methodology definition

WP 5. Development of a Collaborative Environment for Traditional Food

Leader: SIVCO Romania

WP 4:

- the collection of pedagogical requirements of the target group
- the pedagogical methodology for the learning process in the field of traditional food

WP 5 -collaborative environment through the use of modern e-Learning techniques

The Lessons component defined in the context of the collaborative environment will provide an efficient method by which users may assess concepts regarding traditional food specifications and processing techniques.



Education and Culture DG

Lifelong Learning Programme

Work Packages 7. Dissemination and Exploitation – IBA Bucharest

- An efficient system set up to allow the transfer of information and deliverables of the project rapidly and effectively to the relevant parties and user groups.
- An plan to explore project results at European level and after the completion of the project.