

FORTHEM Collective Short-Term Mobility

Fermented foods: quality, safety, and sustainability - FERFOQSS

Organising university: University of Valencia (UVEG)

Location of the event: Faculty of Pharmacy, Burjassot (Valencia), Spain

Organisers:

- Food Science Lab FORTHEM
- Dep. Preventive Medicine and Public Health, Food Science, Toxicology and Forensic Medicine – Faculty of Pharmacy: *Ana Juan, PhD – Associate Prof Toxicology; Amparo Gamero, PhD – Assistant Prof Food Technology*
- Dep. Inorganic Chemistry – Faculty of Chemistry: *José Vicente Ros, PhD - Assistant Prof Inorganic Chemistry*

Project description:

In this Summer School, the greatest research advances in Fermented Foods are presented at the same time that academic and social relationships between European students are encouraged. The program structure is diverse: lectures, workshops, team work, visits and social activities. The participants will be trained not only in food fermentation science but also in new product development, marketing and social media. The program culminates with the presentation of a “hypothetical-new” fermented product by the different work teams as a result of an application of all they have learnt as new ideas for the food of the future.

Day by day programme:

| Time | MON 28/06 | TUE 29/06 | WED 30/06 | THU 01/07 | FRI 02/07 |
|---------------|--|---|--|---|---------------------|
| 9.00-10:30 | Presentation | <i>Lecture:</i> Safety of FFP | <i>Lecture:</i> New product design | <i>Lecture:</i> Sensors in FFP | Team presentations |
| 10.30-11:00 | <i>Coffee break</i> | <i>Coffee break</i> | <i>Coffee break</i> | <i>Coffee break</i> | <i>Coffee break</i> |
| 11.00 - 13:00 | <i>Lecture:</i> Quality of FFP | <i>Visit:</i> IATA-CSIC | <i>Workshop:</i> Marketing and social media | <i>Lecture:</i> Intellectual property protection | Team presentations |
| 13:00-14:30 | <i>Lunch break</i> | <i>Lunch break</i> | <i>Lunch</i> | <i>Lunch break</i> | <i>Lunch break</i> |
| 14.30-16:30 | <i>Workshop:</i> Sustainability of FFP | <i>Team work:</i> Development of a new FFP (I) | <i>Team work:</i> Development of a new FFP (II) | <i>Team work:</i> Development of a new FFP (III) | |
| from 18.00 | <i>Voluntary Social activity:</i> Old City center tour & Artisanal beer taste | <i>Voluntary Social activity:</i> Visit to “City of Arts and Sciences” | <i>Free evening</i> | <i>Voluntary Social activity:</i> Beach dinner (21.00) | |

* FFP: Fermented Food Products; IATA-CSIC: Institute of Agrochemistry and Food Technology-Spanish Research Council

Eligibility criteria and selection criteria specific to this project:

- Undergraduate or graduate students in Science Degrees
- Selection criteria: CV, academic record, motivation letter

