

FORTHEM Collective Short-Term Mobility

Summer school “SUSTAINABLE AGROFOOD PRODUCTIONS”

Organising university: University of Palermo

Location of the event: Palermo

Organisers: Dipartimento di scienze agroalimentari e forestali SAAF, viale delle scienze, ed 4

Project description: The main topic is the need to increase the sustainability in the food value-chain, focusing on all steps, from production, to processing and consumption, reducing food loss and waste. Mediterranean diet and gastronomy will be discussed and experienced in terms of food management, cooking and communication, including food & beverages (wine and beer). The program promotes the sustainable development based on the knowledge of the principle value-chains, of the balanced economic growth and price stability, a highly competitive market economy with full employment and social progress, the environmental protection, according to the goal of the agenda 2030

Day by day programme: 06.06.2022 – 10.06.2022

Day AND PLACE	Program of the day
6 th of June- dept SAAF	afternoon (from 3pm) - Welcoming of the students by the Responsible of the project, Prof Paolo Inglese. Presentation of the involved staff and of the program. <u>evening free.</u>
7 th of June – From 9-12 am BOTANICAL GARDEN, UNIPA	Sustainable productions and value-chains, according to the sustainable developmental goals SDGS: case studies on mediterranean value-chains The effects of the COVID-19 pandemic on the food value-chains. guided tour at the Unipa botanical garden. <u>Afternoon and evening free.</u>
8 th of June- from 9-12 am. DEPT SAAF-	marketing strategies: coupling sustainability with innovation, link with enterprises. Mediterranean diet, gastronomy, communication Participation of representative of enterprises, Food bloggers and chef. <u>Afternoon and evening free.</u>
9 th of June From 9-12 am, DEPT SAAF	sustainable food processing technology: from bottleneck to opportunities for innovation. Visit with demonstrative actions, at the laboratory for the sensorial analysis (SAAF) <u>Afternoon and evening free.</u>
10 th of June From 9-12 am, DEPT SAAF	Strengthen microbioma across food value-chain to increase health and welfare. bluebased production to increase aquatic resources sustainability and to meet the sdg 14 Visit with demonstrative actions, at the laboratory of microbiology applied to agrofood production. <u>Afternoon and evening free.</u>

Eligibility criteria and selection criteria specific to this project: Five students per university will be selected. The summer school is targeted for master’s or PhD Students in the field of food sciences and technology or biology. Requirement for Basic English level.

Attachments needed for selection procedure

X One-page CV

X One-page Motivational letter

