



Erasmus+



**KNOWLEDGE TRIANGLE FOR FOOD INNOVATION BY HARNESSING THE TRADITION
AND ASSURING SUSTAINABILITY – KNOWinFOOD**

PROGRAM TRAINING 1

Day	Hours	Activity	Location
1.09-29.09.2017		On-line training on the web platform Team green - trainer Mihai OGNEAN (ULBS) Team blue - trainer Mihai OGNEAN (ULBS)	online
Saturday 30.09.2017		Arrival of students and trainers to Sibiu	
Sunday 01.10.2017	09.00-10.00	Students' and trainers organisation	Academic Reunion Center LBUS – 6 Banatului Street
	10.00-12.00	Workshop –Product development and project management – Ion Dan MIRONESCU (ULBS) / Faculty of Agricultural Sciences Food Industry and Environmental Protection ASFIEP	
	12.00-13.00	Lunch	
	13.00-15.00	Workshop – Bread between tradition and innovation – Mihai OGNEAN (ULBS) / Faculty ASFIEP	
	15.00-17.00	Course – Traditional foods. Eating geographically and historically. Tradition and innovation in developing foods. The inventory of traditional foods and promoting national meals – Endre MATHE (DU), Pascal DUPEUX (UCBL) / Faculty ASFIEP	
Monday 02.10.2017	09.00-10.00	Opening ceremony – Ion Dan MIRONESCU (ULBS), Endre MATHE (DU), Pascal DUPEUX (UCBL) / Academic Centre ULBS	Solina, Alba Iulia
	10.00-11.30	Travel to Supremia	
	11.30-13.00	Supremia company presentation – Oana PIPER (Supremia Group)	
	13.00-13.30	Lunch	
	13.30-14.30	Equipment presentation + SSM procedures. Safety and security procedures – Georgiana IACSA (Supremia Group)	
	14.30-17.00	Course – Industrial approach on human resources. Industrial approach on quality management at developing innovative foods. The Kaizen system for quality assurance management – Oana PIPER / Supremia	
	17.00-19.00	Visit old citadel Alba-Iulia	
Tuesday 03.10.2017	09.00-17.00	Practical activity –Innovative foods development based on traditional products and using sustainable resources (with lunch break) Location: Supremia Group Participants: Team green members: Ayaz SHAIKH (DU), Zoé RAZANDRY (UCBL), Teodora TOMOVA (UFT), Florin TITESCU (ULBS) Product - Innovative bread development based on traditional products and using sustainable resources Main trainer: Mihai OGNEAN. Trainers: Alexandru HUPERT (Supremia), Endre MATHE (DU),	Solina, Alba Iulia

		<p>Pascal DUPEUX (UCBL)</p> <p>Team blue members: Ionela MORARU (ULBS), Roshni ASHOK KADAM (DU), Antoni PETROV (UFT), Amadou NDIAYE (UCBL)</p> <p>Product – Innovative cozonac development based on traditional products and using sustainable resources</p> <p>Main trainer: Mihai OGNEAN (ULBS)</p> <p>Trainers: Alexandru HUPERT (Supremia), Endre MATHE (DU), Pascal DUPEUX (UCBL)</p>	
<p>Wednesday 04.10.2017</p>	09.00-12.00	<p>Practical activity – Innovative foods development based on traditional products and using sustainable resources.</p> <p>Characterisation of innovative foods obtained (with lunch break)</p> <p>Location: Supremia Group</p> <p>Participants: all members from Team green, Team blue.</p> <p>Main trainer: Mihai OGNEAN.</p> <p>Trainers: Alexandru HUPERT (Supremia), Endre MATHE (DU), Pascal DUPEUX (UCBL)</p>	Solina, Alba Iulia Amylon, Sibiu
<p>Thursday 05.10.2017 7</p>	09.00-13.00	Workshop – Use of sustainable resources at the obtaining innovative foods – Monica MIRONESCU (ULBS), Cornelia DOSTETAN-ABALARU (Apilife SRL)	Academic Centre ULBS
	13.00-14.00	Lunch	
	14.00-15.30	Course – Benchmarks for sustainability, food safety and human wellbeing. Innovation as crossroad between tradition and sustainability – Endre MATHE (DU) / Academic Centre ULBS	
	15.30-17.00	Course – Communication and management. Consumer psychology and consumer behaviour – Pascal DUPEUX (UCBL) / Academic Centre ULBS	
<p>Friday 06.10.2017</p>	09.00-13.00	Workshop – Innovative techniques for the encapsulation of essential oils from aromatic plants – Cecilia GEORGESCU (ULBS) / Lab Faculty ASFIEP	Academic Centre ULBS
	13.00-14.00	Lunch	
	14.00-15.30	Course – Industrial development of new food. Innovation and sensorial analysis – Pascal DUPEUX (UCBL) / Academic Centre ULBS	
	15.30-17.00	Course – Innovative food ingredients. Functional food development. Technological strategies for food innovation – Endre MATHE (DU) / Academic Centre ULBS	
<p>Saturday 07.10.2017</p>	9.00-14.00	<p>Students’ conference. Contest</p> <p>Location: Academic Centre ULBS</p> <p>Organiser: Ion Dan MIRONESCU (ULBS)</p> <p>Presentation team green (trainer Mihai OGNEAN, ULBS)</p> <p>Presentation team blue (trainer Mihai OGNEAN, ULBS)</p> <ul style="list-style-type: none"> Jury: Industry - Iulian NIȚĂ (TransAgape SRL), Daniel VIZITIU (Amylon SA); Research - Cristina DANCIU (ULBS), Anca TULBURE (ULBS), Monica MIRONESCU (ULBS); Practical activity - Mihai OGNEAN (ULBS), Alexandru HUPERT (Supremia) 	Academic Centre ULBS
	14.00-16.00	Prize ceremony + Official lunch / Academic Centre ULBS	
	16.00-17.00	Final feed-back students and trainers – Oana PIPER / Academic Centre ULBS	
<p>Sunday 08.10.2017</p>		Departure from Sibiu	

ULBS – University Lucian Blaga of Sibiu, Romania

UCBL – University Claude Bernard Lyon, France

UFT – University of Food Technology, Plovdiv, Bulgaria

DU – Debrecen University, Hungary