



Erasmus+



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

**PROGRAM TRAINING 2**

**15.03-15.04.2018**

On-line training on the web platform – Mihaela Tița, Georgi Kostov, Cecilia Georgescu, Monica Mironescu

**Monday 16.04.2018**

Arrival of students and trainers to Sibiu

**Tuesday 17.04.2018**

09.00-10.00 Opening ceremony / Academic Centre ULBS

10.00-10.30 Coffee break

10.30-12.00 Students' and trainers organisation – all participants / Academic Centre ULBS

12.00-13.00 Lunch

13.00-15.00 Workshop – Product development and project management – Ion Dan Mironescu, Endre Mathe, Pascal Dupeux, Georgi Kostov / Academic Centre ULBS

15.00-17.00 Workshop – Essential oils from aromatic plants and innovative techniques for preserving them – Cecilia Georgescu, Georgi Kostov / Lab Faculty ASFIEP

**Wednesday 18.04.2018**

09.00-10.00 Solina and Amylon companies' presentation – Georgiana Iacsa / Solina; Ilie Bîrsan / Amylon

10.00-11.00 Equipment presentation + SSM procedures. Safety and security procedures – Georgiana Iacsa / Solina; Ilie Bîrsan / Amylon

11.00-12.00 Students' and trainers organisation – all participants / Solina; Amylon

12.00-13.00 Lunch

13.00-17.00 Practical activity – Innovative foods development based on traditional products and using sustainable resources – Mihaela Tița, Georgi Kostov, Cecilia Georgescu, Monica Mironescu, Endre Mathe, Gerda Diosi, Maria Kaneva, Pascal Dupeux, Petar Nedialkov, Lila Hartelius / Solina + Amylon

**Thursday 19.04.2018**

09.00-17.00 Practical activity – Innovative foods development based on traditional products and using sustainable resources (with lunch break) – Mihaela Tița, Georgi Kostov, Cecilia Georgescu, Monica Mironescu, Endre Mathe, Gerda Diosi, Maria Kaneva, Pascal Dupeux, Petar Nedialkov, Lila Hartelius / Solina + Amylon

**Friday 20.04.2018**

09.00-12.00 Practical activity – Innovative foods development based on traditional products and using sustainable resources (with lunch break) – Mihaela Tița, Georgi Kostov, Cecilia Georgescu, Monica Mironescu,

Endre Mathe, Gerda Diosi, Maria Kaneva, Pascal Dupeux, Petar Nedialkov, Lila Hartelius /Solina,  
Amylon

12.00-13.00 Lunch

13.00-15.00 Course – Industrial approach on human resources. Industrial approach on quality management at developing innovative foods. The Kaizen system for quality assurance management – Oana Piper / Solina

15.00-17.00 Visit old citadel Alba-Iulia

### **Saturday 21.04.2018**

09.00-11.00 Workshop – Use of sustainable resources at the obtaining of innovative foods – Monica Mironescu, Georgi Kostov / Academic Centre ULBS

11.00-12.00 Course – Traditional foods. Eating geographically and historically. Tradition and innovation in developing foods. The inventory of traditional foods and promoting national meals – Endre Mathe, Pascal Dupeux / Academic Centre ULBS

12.00-13.00 Lunch

13.00-14.00 Workshop – Bread between tradition and innovation – Mihai Ognean, Maria Kaneva / / Academic Centre ULBS

14.00-17.00 Preparing final essays

### **Sunday 22.04.2018**

Free program Visit Museum in free air from Sibiu

### **Monday 23.04.2018**

09.00-10.00 Course – Benchmarks for sustainability, food safety and human wellbeing. Innovation as crossroad between tradition and sustainability – Endre Mathe, Gerda Diosi / Academic Centre ULBS

10.00 -11.00 Course – Communication and management. Consumer psychology and consumer behaviour – Pascal Dupeux, Lila Hartelius / Academic Centre ULBS

11.00-12.00 Course – Industrial development of new food. Innovation and sensorial analysis – Maria Kaneva / Academic Centre ULBS

12.00-13.00 Course – Innovative food ingredients. Functional food development. Technological strategies for food innovation – Georgi Kostov, Petar Nedialkov / Academic Centre ULBS

13.00-14.00 Lunch

14.00-17.00 Preparing final presentation

### **Tuesday 24.04.2018**

9.00-12.00 Students' conference. Contest – all trainers, all participants / Academic Centre ULBS

12.00-13.00 Prize ceremony / Academic Centre ULBS

12.00-13.00 Official lunch / Mensa ULBS

13.00-17.00 Final feed-back students and trainers – Oana Piper, Georgiana Iacsa / / Mensa or Academic Centre ULBS

### **Wednesday 25.04.2018**

Departure from Sibiu