

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

**PROGRAM
CLOSURE CONFERENCE – Dissemination event E1**

Day	Hours	Activity	Location
13.02.2019	08.00-09.00	Registration	ULBS Avram Iancu Aula (Victoriei 5-7)
	09.00-09.30	Official opening. Official speeches	
		Presentation project KNOWinFOOD	
	09.30-09.50	Ion Dan Mironescu, <i>The collaborative environment for the project KNOWinFOOD as a modern approach for bringing together the components of the Knowledge Triangle</i>	
	09.50-10.00	Oana Piper, Georgiana Iacsa, <i>KNOWinFOOD and "Start in career" as useful approaches to select future employees</i>	
	10.00-10.20	Endre Mathe, Gerda Diosi, <i>Enhancing the students creativity to develop food stuff</i>	
	10.20-10.40	Lila Hartelius, Pascal Dupeux, <i>Communication and collaboration in an international team</i>	
	10.40-11.00	Georgi Kostov, <i>Case study - how to prepare a new product</i>	
	11.00-11.20	Trainers and students experience during KNOWinFOOD	
	11.20-11.40	Coffee break	
	Presentation industrial food clusters		
11.40-12.00	Lajos Vajda, Luminița Vlaicu, <i>Strategies for regional innovative food clusters</i>		



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| 12.00-12.20 | Olga Postovanu, Iacob Cerlat, <i>Exploiting opportunities for the development of the agro-food sector in Romania and the Republic of Moldova through public-private-associative partnerships</i> |
| 12.20-12.40 | Elena-Simina Lakatos, Matthew Greenley, <i>ECESP shaping the transition towards a circular economy: results to food waste combat in Romania</i> |
| 12.40-13.00 | Sorin Iorga, <i>Romanian consumer profile on food waste behaviour</i> |
| 13.00-14.00 | Lunch break |
| | Related projects |
| 14.00-14.20 | Cristina Silva, <i>BIOTECH – Agrifood Innovation - Innovation and Program: Promoting of the entrepreneurial spirit among higher education students</i>
<i>ISEKI-Food Association – European Association for Integrating Food Science and Engineering Knowledge into the Food Chain: Mission, Challenges, and Past, Actual and Future Activities</i> |
| 14.20-14.40 | Gabriela Vlăsceanu, Livia Apostol, <i>INBREAD - an EUREKA project relevant for the bio-economy concept and model of international research-industry partnership</i> |
| 14.40-15.00 | Aron Gabor, <i>From knowledge to professional skills: an interactive process</i> |
| 15.00-15.20 | Mohammed Makni, Ali Bougatef, Zied Zarai, <i>Strategic Platform for Ameliorating Tunisian Higher Education on Food Sciences and Technology SPAAT4FOOD</i> |
| 15.20-15.40 | Mark Shamsyan, Liviu Gaceu, Mona Popa, <i>Hygienic design for sustainable development</i> |
| 15.40-16.00 | Closing and conclusions |
| 18.00-20.00 | Official dinner |



14.02.2019	08.00-09.00	Registration	ULBS Rectorate room (Victoriei 10)/ Solina/ Ciumbrud
	09.00-12.00	Workshop - Developing new projects	
	12.00-16.00	Workshop - Tradition and sustainability in gastronomy (with lunch break)	
15.02.2019	9.00-13.00	Internal evaluations results, outputs Dissemination project KNOWinFOOD	ULBS Faculty ASFIEP (Ratiu 7-9)
	13.00-14.00	Lunch	
	14.00-15.00	Sustainability management plan	
	15.00-16.00	Final conclusions project	
	18.00-20.00	Dinner	