

INNODAIRYEDU

InnoDairyEdu comes as a result of the common need of Higher Education Institutes to provide up to date knowledge and skills in Dairy Science. The main objective of InnoDairyEdu is to provide Food Scientists with the skills required by the labour market and the economy, while allowing them to have an active role in society and achieve personal fulfilment



CONTENTS:

- Multiplier Events
- Final Transnational Meeting
- Intensive Learning Program

THE PROJECT

InnoDairyEdu refers to the development of a Dairy Science module intended in principle for Food Science/Technology students, focused on innovation for products, processes, quality, safety and entrepreneurship, by using ICTs and OER. More specifically, the project will use as a starting point the assessment of the current situation in relation to the Dairy Science modules, in the participating universities and also will exploit the views on the level of awareness of dairy science professionals from the associated partners that will originate from the dairy industry. Based on these results, the partnership will tailor-made a Dairy Science module and the relevant training material will be developed. The project aims enhancing digital integration in learning, teaching and training at various levels by developing scientific, pedagogical, informative and formative materials in Dairy science.

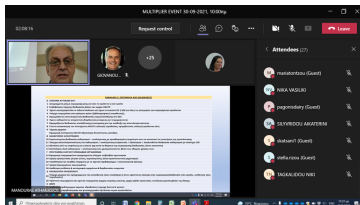


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MULTIPLIER EVENTS (GREECE, ITALY, SPAIN, POLAND, CYPRUS)

Following the conclusion of the intellectual outputs, **five (5) multiplier events** (1 in each participating country), with a minimum of 50 local participants and 5 invited persons from abroad, took place in order to share the project's results with a wider audience originating from academia and dairy industry.



FINAL (5TH) TRANSNATIONAL MEETING

On **8-9th October 2021**, the final **5th Transnational Project Meeting** of the InnoDairyEdu project was held at the Department of Dairy and Quality Management, Faculty of Food Sciences, University of Warmia and Mazury in Olsztyn (Poland). The meeting was attended by project partners from **University of Warmia and Mazury, University of Thessaly (Greece), University of Parma (Italy), University of Leon (Spain) and 4obs (Greece)**.

During the meeting, issues related to the formal end of the project were discussed, as well as the dissemination of the developed results after the end of the project. During the visit, the guests also visited the recently opened centre of Tetra Pak company near Olsztyn and got acquainted with the research offer of the Department of Dairy and Quality Management.



"SUMMER SCHOOL" INTENSIVE LEARNING PROGRAM (PARMA)

21-25 JUNE 2021

The international summer school on innovation in education in the field of dairy sciences, carried out within the European project InnoDairyEdu (code 2018-1-EL01-KA203-047844) - Erasmus + 2018, Strategic Partnerships for Higher Education KA2, was held in Parma, on June 21st-25th.

30 students from the partner countries of the InnodairyEdu project (Cyprus, Greece, Italy, Poland, Spain), selected by public call, participated in the training week, led by the tutors of the respective universities. Students and teachers received the institutional welcome by Prof. Daniele Del Rio, Director of the School of Higher Studies in Food and Nutrition, Dr. Alessandro Bernazzoli, Head of the Internationalization Unit, and Prof. Neviani as Deputy Director of the Department of Food and drug. The school program focused on the presentation of the five courses developed for the platform <http://innodairyedu.eu/moodle/> which hosts the freely accessible MOOC (massive open online course): **1) raw milk science, 2) fundamentals of milk processing and dairy products, 3) progress in dairy processing and quality control, 4) dairy novelty, safety, regulatory and entrepreneurship 5) case studies.** Thanks to the contribution of the Italian partners associated with the project, there was also the opportunity to conduct the sensory analysis of Gorgonzola PDO, Mozzarella di Bufala Campana PDO and Parmigiano Reggiano PDO cheeses, supplied by the respective consortia. Given the improvement in the pandemic situation and related restrictions, the students were also able to visit a Parmigiano Reggiano cheese factory, to assist the whole production. Finally, the students participated to a virtual meeting with EFSA.

It was a week of intensive training, which allowed the group of international guests to gain knowledge, experience and even some moments of conviviality, in compliance with current regulations. The international summer school represented one of the latest events planned by the InnodairyEdu project which, three years after its launch, is coming to an end.

