


Erasmus+


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

PROGRAM TRAINING 3

Day	Hours	Activity	Location
1.10.2018- 17.10.2018		On-line training on the web platform Team pasta – trainer Gerda Diosi (DU) Team mayonnaise – trainer Georgi KOSTOV (UFT) Team cookies – trainer Mihai OGNEAN (ULBS) Team mousse – trainer Vesela NEVELINOVA (DU)	online
18.10.2018		Arrival of students and trainers to Sibiu	
Friday 19.10.2018	10.00-12.00	Students' and trainers organisation. Questionary on expectations – Ioana MIRCEA (ULBS), Monica MIRONESCU (ULBS) + all participants	ULBS Academic Reunion Center - 6 Banatului Street
	12.00-13.30	Opening ceremony	
	13.30-14.30	Official lunch	Mensa ULBS, 31 Victoriei Bvd
	14.30-15.30	Workshop – Product development and project management – Ion Dan MIRONESCU (ULBS)	
	15.30-15.45	Coffee break	
	15.45-17.00	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), Georgi KOSTOV (UFT)	ULBS Academic Reunion Center
Saturday 20.10.2018	09.00-10.30	Workshop – Bread between tradition and innovation – Mihai OGNEAN (ULBS)	Lab Faculty ASFIEP – 7 Ion Ratiu Street
	10.30 -12.00	Workshop – Use of sustainable resources at the obtaining of innovative foods – Monica MIRONESCU (ULBS)	
	12.00-13.30	Lunch break	
	13.30-16.00	Course – Communication and management. Consumer psychology and consumer behaviour – Pascal DUPEUX (UCBL), Lila HARTELIUS (UCBL)	ULBS Academic Reunion Center
	16.00-17.00	Workshop – Teambuilding. How to make a presentation – Pascal DUPEUX (UCBL), Lila HARTELIUS (UCBL)	
Sunday 21.10.2018		Free program Visit the Făgăraș citadel / Visit Open Air Museum in Sibiu	Sibiu/Fagaras
Monday 22.10.2018	09.00-10.00	Presentation Solina Company – Oana PIPER, Georgiana IACSA Presentation TransAgape Company – Iulian NIȚĂ	Solina, Alba Iulia TransAgape, Sibiu
	10.00-11.00	Equipment presentation + SSM procedures. Safety and security procedures – Georgiana IACSA (Solina); Iulian NIȚĂ (TransAgape)	Solina, Alba Iulia TransAgape, Sibiu
	11.00-12.00	Students' and trainers organisation – all participants	Solina, Alba Iulia TransAgape, Sibiu

	12.00-13.00	Lunch break	
	13.00-17.00	<p>Practical activity 1 – Innovative foods development based on traditional products and using sustainable resources <i>Location 1: Solina Romania</i> Participants:</p> <ul style="list-style-type: none"> • Team mayonnaise Students: Imad MHANNA (UCBL), Alexandra LOLEA (ULBS), Vivien NAGY (DU), Vesela ZAPRYANOVA (UFT) Trainer: Georgi KOSTOV (UFT) • Team mousse Students: Areha ABID (DU), Boryana ANGACHEVA (UFT), Clementine AUPOIL (UCBL), Oana GREERE (ULBS) Trainer Vesela NEVELINOVA (UFT) <p><i>Location 2: TransAgape SA</i></p> <ul style="list-style-type: none"> • Team pasta Students: Diana REXHEPI (DU), Indra ZADICK (UCBL), Emanuil PETKOV (UFT), Iulia PARASCHIV (ULBS) Trainers: Endre MATHE (DU), Gerda Diosi (DU) • Team cookies Students: Alexandra DRAGOMAN (ULBS), Aurelien DELTENRE (UCBL), Eunice LEON (DU), Ayten SEID (UFT) Trainer: Mihai OGNEAN (ULBS) <p>Additional trainers (to all teams): Lila HARTELIUS (UCBL), Pascal DUPEUX (UCBL), Monica MIRONESCU (ULBS)</p>	Solina, Alba Iulia TransAgape, Sibiu
Tuesday 23.10.2018	09.00-17.00	<p>Practical activity 2 – Innovative foods development based on traditional products and using sustainable resources (with lunch break) – Same as practical activity 1</p>	Solina, Alba Iulia TransAgape, Sibiu
Wednesday 24.10.2018	09.00-12.00	<p>Practical activity 3 – Innovative foods development based on traditional products and using sustainable resources – Same as practical activity 1 and 2</p>	Solina, Alba Iulia TransAgape, Sibiu
	12.00-13.00	Lunch break	
	13.00-15.00	<p>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)</p>	Solina, Alba Iulia
	15.00-17.00	Visit old citadel Alba-Iulia	Alba Iulia
Thursday 25.10.2018	09.00-10.30	<p>Course – Benchmarks for sustainability, food safety and human wellbeing. Innovation as crossroad between tradition and sustainability – Endre MATHE (DU), Gerda Diosi (DU)</p>	ULBS Academic Reunion Center
	10.30-11.00	Coffee break	
	11.00-12.00	<p>Course – Industrial development of new food. Innovation and sensorial analysis. Innovative food ingredients. Functional food development. Technological strategies for food innovation – Georgi KOSTOV (UFT), Vesela NEVELINOVA (UFT)</p>	
	12.00-13.00	Lunch break	
	13.00-17.00	<p>Preparing final essays. Preparing final presentation – Pascal DUPEUX (UCBL), Lila HARTELIUS (UCBL)</p>	
Friday 26.10.2018	9.00-11.00	Assessment – Cecilia GEORGESCU (ULBS)	Academic Reunion Center
	11.00-13.00	<p>Students’ conference. Contest Location: Academic Centre ULBS Organiser: Ion Dan MIRONESCU (ULBS) Presentation team pasta (trainers Endre MATHE, DU; Gerda Diosi, DU) Presentation team mayonnaise (trainer Georgi KOSTOV, UFT) Presentation team mousse (trainer Vesela NEVELINOVA, UFT) Presentation team cookies (trainer Mihai OGNEAN, ULBS)</p>	

		Jury: Industry – Adrian CRIȘAN (Iceberg SRL), Andrei PUȘCAȘ (Amylon SA), Cornelia DOȘTEȚAN-ABĂLARU (ApiLife SA); Research – Mihaela TIȚA (ULBS), Cecilia GEORGESCU (ULBS); Practical activity – Vesela NEVELINOVA (UFT), Mihai OGNEAN (ULBS), Georgi KOSTOV (UFT), Endre MATHE (DU), Alexandra SICOE (Solina), Alexandra FOFIU (Solina); Prizes: Ovidiu TIȚA (ULBS), Monica MIRONESCU (ULBS)	
	13.00-14.00	Prize ceremony	
	14.00-15.00	Official lunch	Mensa ULBS, 31 Victoriei Bvd
	15.00-17.00	Final feed-back students and trainers –Ion Dan MIRONESCU (ULBS)	Academic Reunion Center