

ISEKI-FOOD

A Socrates Thematic Network, an European Association,
and the importance of tuning curricula, teaching methods/materials and quality assurance"

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ISEKI-FOOD (**I**ntegrating Food Science and Engineering **K**nowledge **I**nto the Food Chain) is one of the European Socrates Thematic networks, established along years to contribute to the realisation of the European Higher Education Area, this one in the field of Food Studies.

The **main objectives** are to work for the development of:

- *Quality assurance of European Food Studies, with the recognition of degrees at European level
- *Tuning curricula in Food Studies, taking into consideration safety and environmental aspects, participating into the implementation of the "Bologna Process"
- *Teaching materials and methods in the field of Food Studies
- *Synergies between research in Food Science and Engineering with Education/Teaching and Industry
- *Communication with the general public and the consumers, to enhance the knowledge on food products and food industry
- *An offer of a Virtual community of experts in the field of food
- *Sustainability of ISEKI-Food network, by creating the ISEKI-FOOD Association

This network (2002-2008 – ref: 226032 - CP - 1 - 2005 - 1 - PT - ERASMUS - TN) includes a total of 113 institutions (74 universities, 2 EU Students Associations and 37 industrial and research partners), 93 coming from EU and 20 from non-EU European countries.

The ISEKI_Food 2 project is structured into **5 working groups** (WG) and a horizontal activities (HA) group. Each group has several coordinators coming from different universities. The whole project is coordinated by a Steering Committee. Necessary annual meetings are programmed to know each other, share our different experiences and development of further joined activities.

Working group 1 "Quality assurance of European Food Studies"

The main task is to collect and compare the different accreditation systems, and try to find a way to have a common system at a European level.

Working group 2 "Tuning curricula in Food Studies, taking into consideration safety and environmental aspects"

The different curricula have been described in the last three years of the Project (data base on web site). The tuning of European studies and the implementation of the ECTS system and Diploma Supplement, as well as the recognition of degrees at European level, will be the priority of this group. Special attention will be given to the coherence between learning support and learning outcomes.

Working group 3 "Develop teaching materials and methods in the field of Food Studies"

The data base on materials and methods and the development of teaching materials will be extended, especially e-learning modules and courses and training activities for University teachers and SME's staff.

Working group 4 “Promote synergies between Research in Food Science and Engineering with Education/Teaching and industry”

The research activities in each partner's institution will be collected. Special attention will be given to research relations with SMEs. The organization of PhD studies in the different European countries will be compared.

Working group 5 “Establish communication with the general public and the consumers”

Dedicated to the public in general, the consumers, and the students, this group will try to enhance the knowledge on food and the interest in food topics. Data base on equipments (pilot plant, analyses) available in each institution will be a base for exchanges.

Horizontal activities group

Horizontal activities are dedicated to universities and non-universities institutions dealing with food, as a virtual community. The sustainability of the network, a virtual community of experts in food, and a general communication with all partners are the main objectives. That includes mobility of students, of teachers, staff and stimulation to establish common projects in teaching/research.

The main expected outputs are Critical analysis reports, Guides, Workshops, Web databases, Teaching materials and methods (including books, e-learning courses and a training network), Information websites, and Virtual community of actors in the field of Food.
(<http://www.esb.ucp.pt/iseki/> and <http://www.iseki-food.net>)