

VIRTUAL TOUR OF VIRTUAL TOOLS



20° JULY 2021

16:30 pm - 17:30 pm CEST

For more information visit:

https://tinyurl.com/askfood-VT

Register (free):

https://tinyurl.com/register-VT

AGENDA

16:30 - Welcom Paola Pittia)

Outcomes of ASKFOOD survey (Rainer Svacinka)

Discussion on collaboration opportunities and put from

kternal participants

17:00 Presented by Germana Di Falco and Paola Pittia:

Smart Atlas

Forecast Aggregator

Interactive Training Gap Identifier

DBTE

Observatory

Reversed Incubator

Discussion and Q&A

July 20th 2021 16:30– 18:00 (CEST)

17:30 - Closure of the event





Alliance for Skills and Knowledge to Widen Food Sector-related Open Innovation, Optimization and Development

ASKFOOD

Paola Pittia (project coordinator)
University of Teramo (Italy)
ppittia@unite.it

With the contribution of:

- Germana Di Falco (Cassiopea)
- Rainer Svacinka (UniTE)

www.askfood.eu





Permanent knowledge alliance between businesses and HEIs in the food-related sectors



Joint HE-B and modern training and educational methodologies

Innovative skills and entrepreneurial mindset of the future generation of graduates and the food-related studies

Improvement of <u>academia-industry</u> and stakeholders interplay in a Quintuple Helix innovation model.









Permanent knowledge alliance between businesses and HEIs in the food-related sectors



MULTIDIMENTIONAL APPROACH

MULTI- and TRANS-SECTORIAL



NETWORKING ENVIRONMENT





















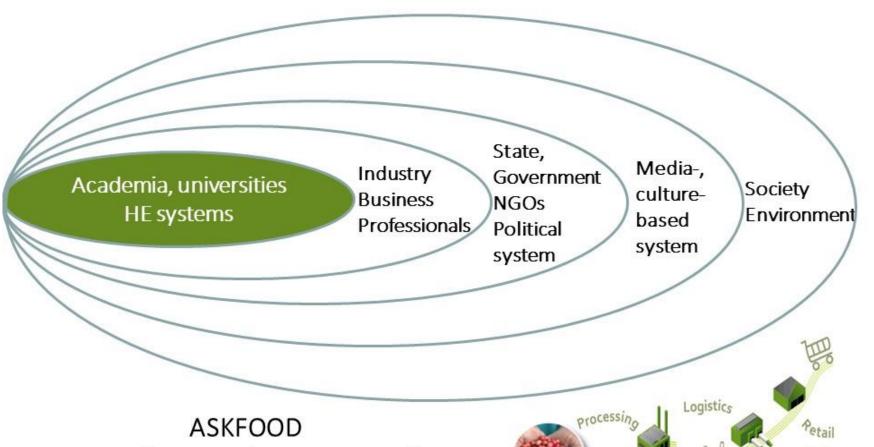












Farm

HE teachers, students & trainees

Training providers

Businees

Enterprises

Policy makers

New «educational» eco-system for innovation and sustainability of the food

value chain and system





Main products





Interactive Atlas
Forecast aggregator

 Virtual tools based on the TEMPESTS model: scenarios, skills and training identifier, competences, professions



Knowledge and Training hubs

 Cross-industry knowledge platforms to support innovative multi-actor food clusters



Digital Business & Technology Environment - DBTE

- Innovative learning and teaching methods
- Test Open Innovation Methodologies (ASKFOOD Labs, Virtual Incubator)
- Certification of skills



 Multisectorial and multidisciplinary environment to share and discuss issues about education and training



Training Approaches/methodologies





Training, challenge based methodology to trigger entrepreneurial and professional skills in a business-HE joint educational environment



Main products





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Observatory of Skills in TRAINING NEEDS
SURVEY

 Multisectorial and multidisciplinary environment to share and discuss issues about education and training





Target vs. benefits

Higher Education and training providers

- New tools and approaches for teaching, curriculum development
- New skills to promote innovation
- Interplay with different stakeholders and networking environment



Students Trainees

- Innovative, inspiring training envir. & tools
- Entrepreneurial skills development
- Networking environment
- Identification key skills for future jobs and increased employability
- Opportunities for mobility

Food-related businesses

- Strategic frameworks to promote innovation and related training
- Tools to boost innovation
- Talent Marketplace
- Local support through knowledge clusters
- Identify necessary skills for future employees





Alliance for Skills and Knowledge to Widen Food Sectorrelated Open Innovation, Optimization and Development ASKFOOD

Virtual Tour of the Virtual Tools

Paola Pittia (project coordinator)
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With the contribution of:

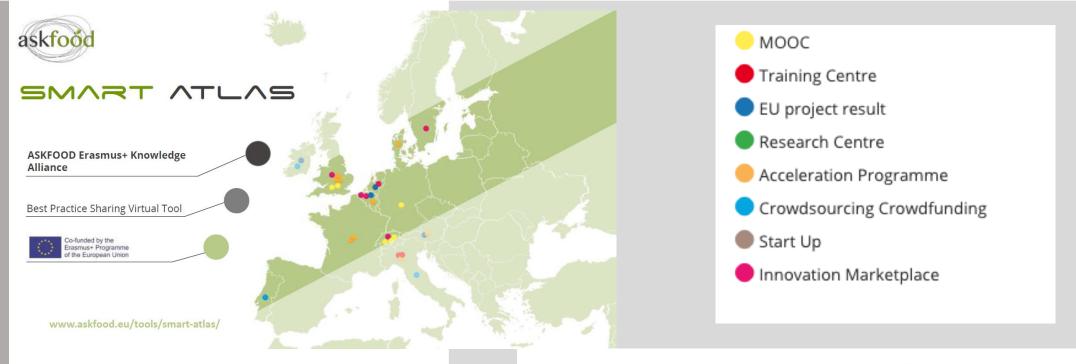
- Germana Di Falco (Cassiopea)
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https://www.askfood.eu/tools/smart-atlas/



The Smart Atlas is an open repository of information & Best Practices.

Use it to your advantage to promote innovation in the food & food related sector.

Resource Database for:

- MOOCs
- Training Centres
- EU Project Results
- Research Centres
- Acceleration Programmes
- Crowdfunding
- Start-Ups
- Innovation Marketplaces



Share your own best practice with the world, or **browse** what others in the food and food-related sector are sharing and create your network.

You can also use this tool as an inspiration or self-training tool to:

 Increase Personal & Shared Knowledge in the food and food-related sector.



























FEATURES

- Open repository of different items to be used as an inspiration or as a self-training tool to increase Personal Knowledge, and to increase Shared Knowledge and Knowledge Sharing in the Food Industry.
- 8 categories
- Two-ways usage (as visitor, as contributor)

TARGET END-USERS

- **All target groups**: students, researchers, teachers, training providers, business, start-ups, etc...



Co-funded by the Erasmus+ Programme of the European Union





FORECAST

HOME ABOUT BACK TO ASKFOOD

Co-funded by the Erasmus+ Programme of the European Union



Under revision



Investments for the future are always risky. We don't have any certainty about the future but the fact that the way we decide to invest today will affect our competitiveness tomorrow. This is true also for the investments on skills in the food sector and in food-related industries. We identified 8 power-breaking forces (Technology, Economics, Market habits, Policy and regulatory framework, Environment, Science, Transformative industry, Social dynamics) that will shape the competitive scenario in the next years. These forces are like











FEATURES

- **Scenarios and trends** of the 8 power-breaking forces that will shape the competitive scenario of the food-related sectors
- Identification of skills and future professions for the 8 forces
- TEMPESTS model

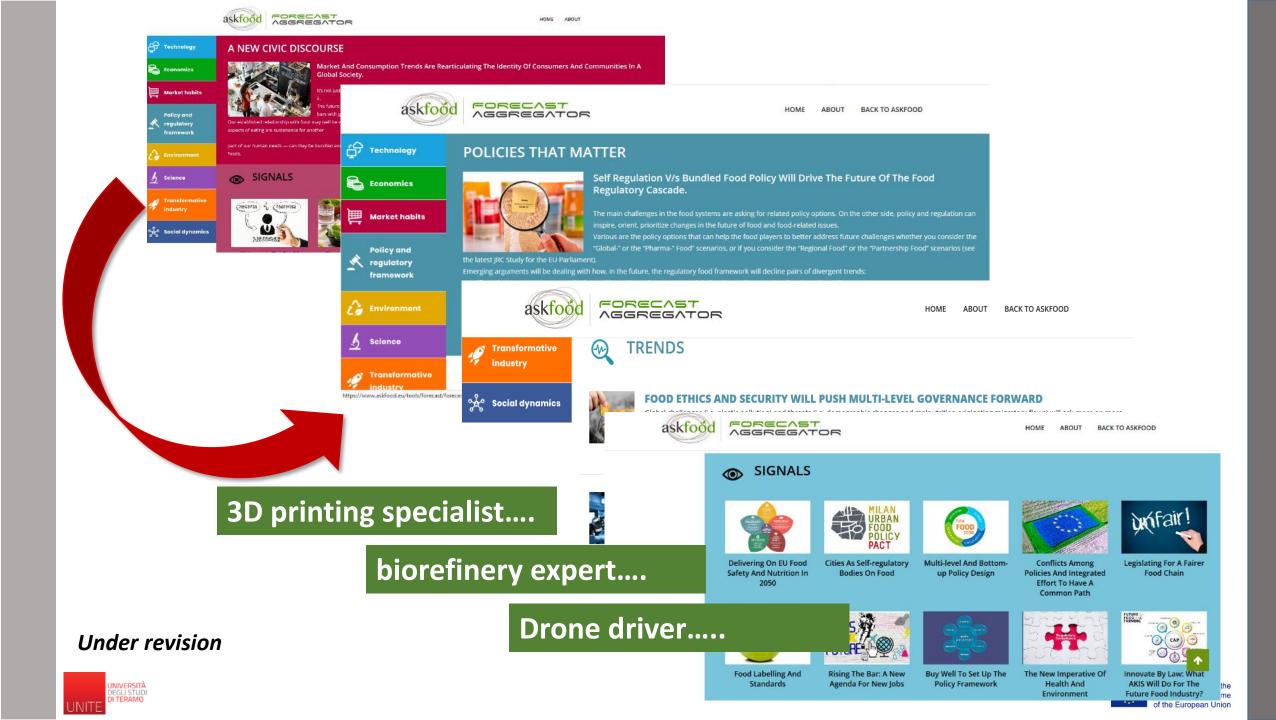
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SAP IDENTIFIER



ABOUT IN ACTION METHODOLOGY SUPPORTING TOOLS CAREER MAPS BACK TO ASKFOOD



The Interactive Training Gap identifier (ITGI) is designed to increase the awareness for the skills required by the food sector in the coming years and to identify any existing gap.

New scenarios and trends in various sectors are changing the skills and competences needed for the job market, as well as introducing new jobs and professions.





https://www.askfood.eu/tools/itgi/



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FEATURES

- It provides **self-assessment tools** to avoid skill mismatch, and to support personal learning and career paths for present and future food professionals.
- Identification of career paths in food industry, food service, research; new professions and new skills

TARGET END-USERS

- All target groups: **students**, researchers, teachers, food professionals, training providers, managers, business, etc...

SAP IDENTIFIER

ABOUT IN ACTION METHODOLOGY SUPPORTING TOOLS CAREER MAPS BACK TO ASKFOOD

CAREER MAPS

Food Manufacturing



Food Research

Food Service

Career Map



LOGISTICS AND CENTRAL KITCHEN

SUPPORTING TOOLS <u>Home</u> > Supporting tools

In order to support the self-assessment of the training skill gaps or to set training paths to support the upgrade of workers in your company, a series of documents or questionnaires (tools) have been developed.

In particular:

aland .

- Tool 1, 2 and 3 to be used in a preliminary step to assess or self-assess your skills level and compare them in respect to those of the desired level/position/role
- Tool 4, 5, and 6 to be used in evaluating your performances, assess your abilities to find a new job, and to design new training opportunities

All tools could be used as reference documents that can be customized and modified according to your/your organisation's needs

Career Map

SKILL Framework

ESCO professions and profiles

New skills and future professions

TOOL 1



Track your skills and training needs

TOOL 2



Check your Technical Skills



TOOL 3

Check your General Skills

TOOL 4



TOOL 5



TOOL 6



SKILLS FRAMEWORK FOOD MANUFACTURING Career Pathways

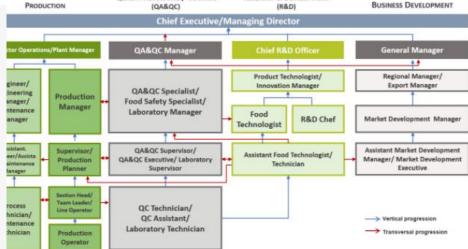
Career Pathways

Quality Assurance / Control Resea

RESEARCH & DEVELOPMENT
(R&D) BUSINESS DEVELOPMENT

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e available job roles and possible career puthways in the Food Service Sector, which may vary depending on company's structure and business context. The career progression pathways would depend on enesce and company needs. Other than those suggested are, thus, possible.

zion to enable individuals, employers and training providers to be acquainted on the skills for career, training and education purposes



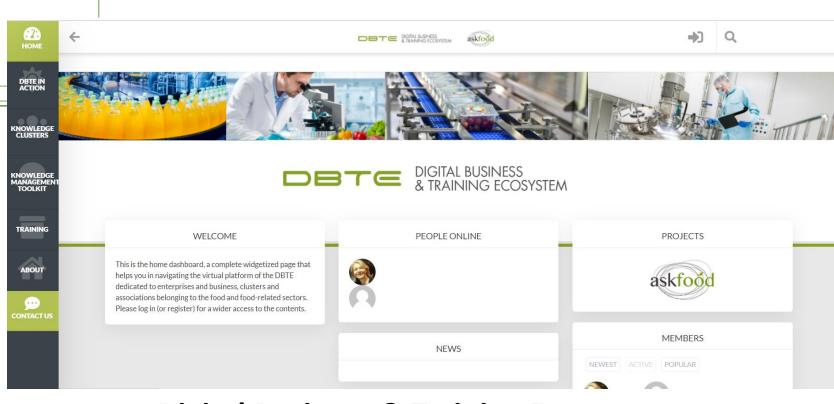


Digital Business Ecosystem

Digital Training ecosystem

Knowledge Cluster





Digital Business & Training Ecosystem

Launch by 24° July 2021











Networking environment (Community of Practice)

Industry-HE

Talents-job market

Professionals

Training providers

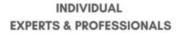
Training materials and tools to promote innovation in the food system



UNIVERSITIES & RESEARCH CENTRES









REGISTRATION (FREE)











REGISTRATION (FREE)











Platform that supports the activity of the Community of Practices and the Knowledge Clusters.

It is organized as a Knowledge Map/Aggregator and Practice Sharing Tool and developed around six building blocks (BB) of the learning and knowledge management process



- BB1. Knowledge Diagnosis



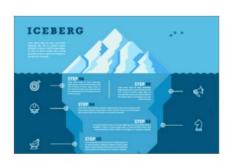
- BB2. Knowledge Creation



- BB3. Knowledge Transfer

REGISTRATION (FREE)





BB4. Knowledge Internalization



BB5. Knowledge Brokering and Sharing



- BB6. Knowledge Codification









Training resources to support innovation in the food production system

Welcome to the Training section of the DBTE.

This space is dedicated to training materials and courses for all members of the DBTE community.



Library

The **library** contains methodological papers, open AIRE documents, references and materials from blogs,



MOOCs

The MOOCs (Massive Open Online Courses) dedicated area contains a collection of open access web courses

REGISTRATION (FREE)









Register Here!

Click here to register

Project Website



ASKFOOD Observatory on education and skills in food-related sectors





The ASKFOOD Observatory is an independent innovative, multisectoral, and multidisciplinary

education and training in the food and food-related sector.

ecosystem of experts and professionals aimed to favour and promote a modern and high quality in

This platform fosters the networking of individuals, entities and their representatives from different





AIMS

- to connect experts and representatives from different stakeholders of the food sector to boost innovative HE and training and to upskill the workforce in a lifelong learning perspective,
- to monitor knowledge, skills and competences needs of the future food professionals based on trends and scenarios;
- to collect innovations/initiatives in education and training and boost their implementation
- to carry out research, directed mainly at providing firms and policy makers with indications concerning future trends and their impact on training offer and demand
- to stimulate the development of projects on education and training









FEATURES

- Two components
 - Community of Practice (members, Scientific Board and Management Board)
 - Virtual platform

TARGET END-USERS

- All target groups: **students**, researchers, teachers, food professionals, training providers, business, policimakers, etc...



NEW ENTRIES ARE WELCOME

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Toolkit ~

Virtual tools v

Events ~

Documents

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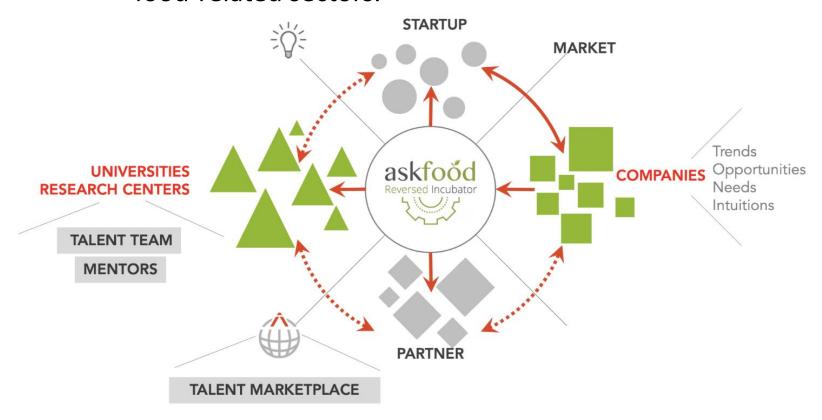






ASKFOOD Reversed Incubator

Innovative methodological approach aiming at inverting the logic with which we transform **ideas** into new **businesses and companies**. It combines **training** with entrepreneurial opportunities and concrete ideas to generate **innovation** in food-related sectors.















2020 editions

- Netherlands (WUR)
- Croatia (UZag)

2021 editions

- Italy (UniTE + Federalimentare) (5
 teams + 4 food companies)
- Netherlands (WUR)

9 companies (various regions)12 Teams (three Universities)







FEATURES

- It allows a joint collaboration between students-academic tutors-companies
- It could boost innovative ideas (products, services, business, etc...)
- Positive evaluation from participants

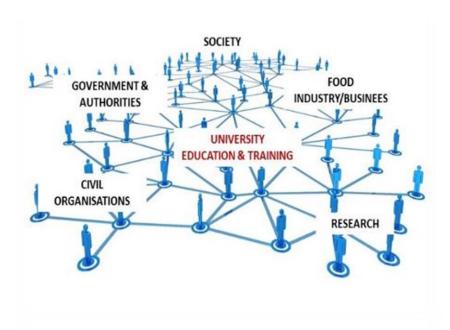
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RESPONSIBLE RESEARCH, INNOVATION AND EDUCATION IN THE FOOD & FOOD –RELATED SECTORS



Exploitation and sustainability of the products/virtual tools

ISEKI-Food Association (Observatory) New projects University of Teramo



5555





















Thanks for your attention

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