



SPANISH STAKEHOLDERS MEETING

NEW TRAINING MODULES
FOODRINKS PROJECT

BACAU 23 and 24/04/2013



MEETING GROUP

WORK SETTING	
AGRO-FOOD INDUSTRY	<ul style="list-style-type: none"> - Virgin Olive oil mild (Quality technician) -Almond producer association -Quality and Safety technician (Private Company)
RETAIL	<ul style="list-style-type: none"> - Supermarket manager
ACADEMIC TRAINNING	<ul style="list-style-type: none"> - Deputy director of Agro-food Engineering (Polytechnic University of Valencia)
CONTINUOUS TRAINNING	<ul style="list-style-type: none"> - Former Director of Continuous education for agro-food Cooperatives. - Trainer in agro-food quality and safety





Discussion results

CONCLUSIONS

The multidisciplinary Spanish discussion group found the project and results very interesting. They are waiting for the final results.

And they hope that their suggestions will be useful for the project.

People invited to participate in this meeting, have been actively involved in the module's content. Their suggestions have been very important for the intercoop foundation technicians generating a high level professional debate.



Discussion results

General suggestions

- Companies said that is difficult to create from the modules a specific training on demand. But they propose, as result for foodrinks project, to draft a specific continuous pathways formation for each professional area on the sector. (Maintenance, handling, laboratory, quality managers, etc.)
- The group consider that raw materials have not been sufficiently considerer in this training proposal. Really the raw materials have a remarkable importance in the agro-food industry. There are modules which are no taken into account.

For the Spanish meeting group could be interesting to introduce some aspects related to the innovation, according to development of new products and services. They conclude the importance to learn methods of Innovation management.



SPECIFIC ASPECTS IN THE PROPOSAL



PROPOSAL

1st Module: New Sustainable technology and production in food Industry

2nd Module: Practical application rules on the food industry chain value



Name of the qualification:
Technician/technologist in food&drink quality control and safety

NQF
level 4

EQF
Level4

Technical post-secondary training

Name of the Unit: 1st Module:
New sustainable technology and production in Food Industry

- Process
- Distribution
- Energy and water savings
- Process efficiency
- Green packaging
- Byproduct valorization



1st MODULE

PROCESS

- In subject 8th: Maybe biochemical process is better term than biochemistry
- One more subject: Ecological production

DISTRIBUTION OF FOOD PRODUCTS

- Proposal to introduce in this course:
 - International markets (outside EU)
 - Distribution: legislation in final country and interpretation of national legal requirements on them.
 - Information sources to know the final countries legal requirements.

ENERGY AND WATER SAVINGS

- In subject 10th: adding distribution and transport providers
- One more subject : Lifecycle analysis and Carbon footprint.

PROCESS EFFICIENCY

- In subject 1st, not only consider the biochemical process, also include the physical and chemical process.

GREEN PACKAGING: General requirements in packaging are very important for the food production process.

- We should increase the contents, adding with requirements regarding the materials in contact with food and the special packaging features in final countries.
- The subjects 11th, 12th and 13th, are generic contents in all the food process, not specific of green packaging, maybe should be included in process course.

BYPRODUCT VALORIZATION

- In the subjects, appear the industries name. The Spanish meeting group propose to use the NACE activities names (Regulation (EC) No 1893/2006 of the European Parliament and of the Council of 20 December 2006 establishing the statistical classification of economic activities NACE Revision 2)
- Aspect to included: specific requirements of the sector where will go the value byproducts: energetic, food, feed, pharmaceutical, etc.
- The subject 3rd should be included in subject 4th (is the same NACE activity)



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Name of the Unit: 2nd Module:

Practical Application Rules on the Food Industry Chain of Value

- Standard regulations on key issues like packaging (food contact materials), logistics
- Implementation of the standards in the food chain
- Practical training sessions



2nd MODULE

STANDARD REGULATIONS ON KEY ISSUES LIKE PACKAGING (FOOD CONTACT MATERIALS)

- Subject that should be included: ecological production.
- Risk evaluation is included in HACCP

IMPLEMENTATION OF THE STANDARDS IN THE FOOD CHAIN

- In subject 10th. Is this subject referred to the practical implementation of quality standards and HACCP? If not, we believe that it must be included.
- Adding a subject about environmental standards.

PRACTICAL TRAINNING SESSIONS

- Nothing to say about this module.



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THANK YOU FOR YOUR ATENTION