

ASKFOOD WORKSHOP

“Open knowledge, innovation and trends in the food sector: how do they affect skills”

University of Teramo
Via R. Balzarini 1, 64100 Teramo
Thesis Hall - Building Sci-Pol

5th March 2018

14:15-14:30 Registration

14:30-15:15 Welcome and Opening

Paola PITTIA , UNITE -ASKFOOD Coordinator	<i>ASKFOOD presentation: a joint development paths for future skills and a permanent Knowledge Alliance in the food-related sectors</i>
Germana DI FALCO , CASSIOPEA - IT	<i>The ASKFOOD Forecast Aggregator and Future Skills Map: how to build today the future we want</i>
Paola PITTIA UNITE -IT	<i>Knowledge, Innovation and Trends in the Food Sector: Mega Trends and main new frontiers in the food-hard skills</i>
Dimitris TSALTAS CUT – CY	<i>New frontiers in the soft skills for food professionals in the 2030 perspectives</i>

15:15-17:00

Planned contributions from the partners and participants and joint discussion

Javier CASADO HOHE - DE	<i>Global Food Outputs & alternative scenarios: skills that will shape the future of global food systems</i>
Rebecca FERNANDEZ FDE-BE	<i>ETPs & skills to deliver EU food safety and nutrition in 2050</i>
Esteban PELAYO EURADA -BE	<i>The WATIFY Boost: Technological Transformations, RIS3 and KETs impact on skills and innovation trends in the food industry</i>
Alessandro PIRANI FFI- U.S./IT	<i>The Food Innovation Matching and innovative start-ups: which are the trends, the challenges and the entrepreneurial profiles</i>
Ercole CAUTI CAPITANK- IT	<i>Internationalisation and food SMEs competitiveness: perspectives on skills from INTERREG INTRA project</i>
Alessio CAVICCHI UNIMC- IT	<i>Sub-sector approach: skills and innovation in the wine industry (ERASMUS+ KA, WINE-LAB)</i>

17:00 – Wrap-up and updating