



UPINFOOD

Training for upskill key innovation
related competences in VET
for the micro and small businesses of the food sector



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The Official Newsletter of UPINFOOD EU Project.

The Crucial Role of Professional Training in the Food Sector

The UPINFOOD project has made remarkable strides in fostering innovation and sustainability in the food industry. By developing cutting-edge educational tools and training platforms, we have equipped professionals with the skills to transform their businesses. These initiatives, created through close collaboration among partners, have directly enhanced business practices and sustainability efforts across the sector.

Why Training Professionals Matters

Training is at the heart of progress in the food sector, enabling professionals to:

- **Embrace Innovation:** Skilled employees can implement new technologies and practices, driving change within their companies.
- **Enhance Sustainability:** Education in sustainable practices reduces the environmental footprint of the industry, paving the way for a greener future.
- **Boost Efficiency:** Trained staff work more effectively, giving companies a competitive advantage.
- **Ensure Quality and Safety:** Knowledgeable professionals uphold high standards, protecting consumers and strengthening brand trust.

Key Achievements of the UPINFOOD Project

The UPINFOOD project has delivered practical solutions to address industry challenges, including:

- **Comprehensive Competence Framework:** This structured approach to upskilling small business professionals equips them to navigate the demands of a modern, sustainable food industry.
- **Manual for Food Business Innovation:** A resource tailored for trainers and educators, offering actionable insights to drive innovation.

These resources empower companies to adopt sustainable practices, achieve cost savings, and reduce their carbon footprint.

Transforming the Food Industry

The training platforms developed under UPINFOOD ensure professionals stay updated with the latest best practices and technological advancements. These platforms drive continuous innovation, fostering a culture of learning and adaptability.

Moreover, the project has cultivated a vibrant network of professionals dedicated to sustainability and innovation. This community actively collaborates, shares knowledge, and supports one another, ensuring that the impact of UPINFOOD extends beyond the project's duration.

A Sustainable Legacy

In summary, UPINFOOD has provided immediate benefits such as improved business practices and cost efficiencies while establishing a foundation for long-term innovation and sustainability. With its tools, frameworks, and professional network, the food industry is better prepared to meet the challenges of tomorrow.

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CELEBRATING THE SUCCESSFUL CONCLUSION OF THE UPINFOOD PROJECT THE MULTIPLIER EVENTS

During the project, we organized several multiplier events in various European countries. These events allowed us to share the project's results with a broader audience, involving industry experts, educators, and company representatives. The feedback received was extremely positive, with participants appreciating the practical and innovative approach of the proposed solutions.

CWEP

The UPINFOOD event organized at the premises of the Rzeszow University allowed to gather representatives of the educational sector, as well as business and public authorities. The theme was innovation in vocational education, with the focus on the food sector and training for a greener future. Not many training programmes for the food business are on the market, as remarked event participants. The UPINFOOD project can make a difference and motivate others.



IED

The "Green Pathways" event in Larissa, Greece, on 20th of November, organized by the Institute of Entrepreneurship Development, focused on sustainability in agriculture and the food sector. It featured the UPINFOOD project, highlighting its objectives, training program, and digital platform. Discussions covered sustainable food production, circular economy principles, and agri-tech solutions. The event concluded with a networking session to foster collaboration and idea exchange.

FEDERALIMENTARE

The UPINFOOD multiplier event took place on 6th of November, at the ECOMONDO fair in Rimini, which focuses on sustainability best practices.

The event gathered 51 participants from food industries, research and education institutions, and associations. It featured initiatives on energy efficiency, sustainability, and innovation, providing a rich environment for discussions and networking. The emphasis on green and circular economy practices at ECOMONDO enhanced the experience, making it both informative and inspiring for all participants.



IDFS

On 6th of November, IDFS Sp. Z o.o. organized a dissemination event for the UPINFOOD project in Łódź, Poland. The workshop gathered 46 participants from various sectors, including agrifood companies, VET sector representatives, academia, public institutions, and others. The agenda featured a comprehensive presentation of the UPINFOOD project and its training platform, focusing on innovative modules for sustainable development and innovation in the agrifood sector.

The event, led by Mr. Adam Patkowski and Mr. Roman Grzesiak, received significant interest and positive feedback, providing an excellent opportunity for knowledge exchange among industry professionals, educators, and NGOs.



LIOFYLLO

Liofylo participated in the 2nd Agri-Food Conference, where President Alexandra Makrygeorgou presented in the "Interconnection of the Agri-Food Sector with Culture & Tourism" section. The presentation covered the objectives, free educational platform, and results of the UPINFOOD project. It also addressed the challenges, obstacles, and opportunities in Greece's supply chain, from primary production to consumption.



VESK

The Erasmus+ Upinfood project dissemination workshop "Sustainable innovation: bringing skills and market needs closer together with UPINFOOD" was organised by VESK on 12th of November. 75 representatives from education and business came together to discuss how sustainability skills can meet the challenges of today's food sector and create new opportunities. During the seminar, we presented the results of the UPINFOOD project, which focuses on training for micro-enterprises to develop key competences related to innovation. The discussions helped participants to find new ideas for their organisations.

MEUS

The final multiplier event of the Upinfood project took place on Wednesday 23rd of October at the premises of the Campus FP, belonging to the chamber of commerce of Valencia, in Paterna. 40 participants attended this event, with diverse profiles, counting with a majority of participants from the VET sector (as the event was organised in the premises of a VET institution), but also representatives from the food sectors and SMEs. The event had a duration of about 2 hours, and received a positive feedback from participants, as shown in the following annexes.



THE OPINIONS OF PARTICIPANTS

THE SURVEY RESULTS

The survey, which collected responses from approximately 270 participants, aimed to evaluate various dimensions of the event. Its primary goal was to assess overall satisfaction and understand how well the event met attendees' expectations.

Key Findings

- **Overall Satisfaction:** Participants expressed overwhelmingly positive feedback, with most respondents indicating the event met or exceeded their expectations.
- **Relevance of Content and Activities:** The content and activities were highly appreciated for their alignment with the event's objectives. Participants emphasized the relevance and practical application of the topics covered.
- **Organization and Balance:** Respondents praised the seamless organization of the event and the balance between presentations, networking, and interactive sessions.
- **Quality of Presentations and Materials:** The quality of the speakers' presentations and the clarity of the materials provided were standout features. Attendees described the resources as clear, comprehensive, and valuable.
- **Logistics:** Feedback on the duration and venue was overwhelmingly positive. The event's timing was deemed appropriate, and the choice of venue received high marks for comfort and accessibility.
- **Additional Comments:** Open-ended feedback further underscored the event's success, with participants providing suggestions and highlighting its strong impact.

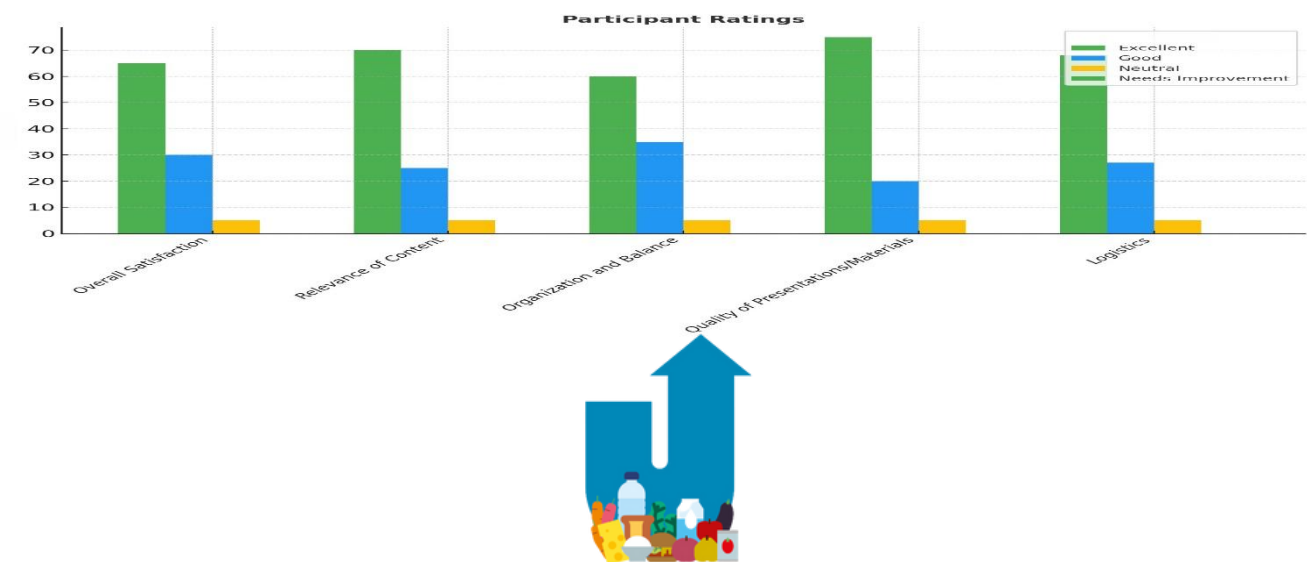
Visualizing Participant Feedback

Below is a chart summarizing participant ratings across key aspects:

Aspect	Excellent	Good	Neutral	Needs Improvement
Overall Satisfaction	65%	30%	5%	0%
Relevance of Content	70%	25%	5%	0%
Organization and Balance	60%	35%	5%	0%
Quality of Presentations/Materials	75%	20%	5%	0%
Logistics	68%	27%	5%	0%

Takeaway

The survey results reflect a highly successful event, with strong appreciation for its content, organization, and overall delivery. This feedback highlights not only the achievements of the event but also areas to maintain and further refine for future iterations.



WHAT UPINFOOD LEAVES BEHIND

UPINFOOD leaves a lasting legacy of valuable resources and tools for the food sector, poised to drive significant change. The comprehensive training platforms developed will not only support the ongoing education and upskilling of food industry professionals but also empower them to implement cutting-edge practices. Companies can leverage this knowledge to enhance their sustainability efforts, leading to reduced environmental impact and cost savings. Additionally, thanks to the network of professionals passionate about innovation and environmental care, the project UPINFOOD will ensure long-term advantages for the industry.



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