

## Webinar Series

Beyond COVID-19: Challenges and new opportunities for sustainable and innovative food systems



## Webinar

# Beyond COVID-19: skill changes and new competences for sustainable and innovative food systems

January 15<sup>th</sup> 2021  
10:00-12:00 CET

[www.askfood.eu](http://www.askfood.eu)



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

# Beyond COVID-19: skill changes and new competences for sustainable and innovative food systems

**09:45: OPENING OF THE VIRTUAL ROOM**

**10:00: WELCOME AND INTRODUCTION**

*Paola Pittia, University of Teramo (IT), ASKFOOD project coordinator*

*Julian Drausinger, LVA (AT)*

**10:10: TALKS**

**FROM SCENARIOS TO PRIORITIZED EDUCATION AND RESEARCH PROGRAMS FOR SUSTAINABLE FOOD SYSTEMS;  
NEW COMPETENCES AND SKILLS REQUIRED**

*Hugo de Vries, INRAE (FR)*

**COVID-19 IMPACT ON THE FOOD AND DRINK INDUSTRY**

*Rebeca Fernandez,*

*Director Food Policy, Science and R&D, FoodDrinkEurope (BE)*

**THE UPDATE OF ESCO: REFLECTING SKILLS TRENDS IN THE EU LABOR MARKETS?**

*Francesco Losappio*

*EMPL ESCO Secretariat, European Commission, DG for Employment, Social Affairs and Inclusion*

**11:15: Q&A TIME AND DISCUSSION**

**11:45 CLOSING REMARKS AND END OF EVENT**

[www.askfood.eu](http://www.askfood.eu)

## **ASKFOOD Webinar Series**

**BEYOND COVID-19: CHALLENGES AND NEW OPPORTUNITIES FOR SUSTAINABLE AND INNOVATIVE FOOD SYSTEMS**

### **NEXT EVENT**

***Food Safety Culture development: Best practices for a more sustainable food system***

***5<sup>th</sup> February 2021, 10:00 am CET***

### **NEXT EVENTS (dates under definition)**

***“A cross-disciplinary perspective to promote a sustainable food system: the role of the Knowledge and Innovation Communities “***

***“OPEN science: challenges and opportunities to promote a knowledge-based innovation of the food system”***

[www.askfood.eu](http://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 academia-industry and stakeholders interplay in a Quintuple Helix innovation model.



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

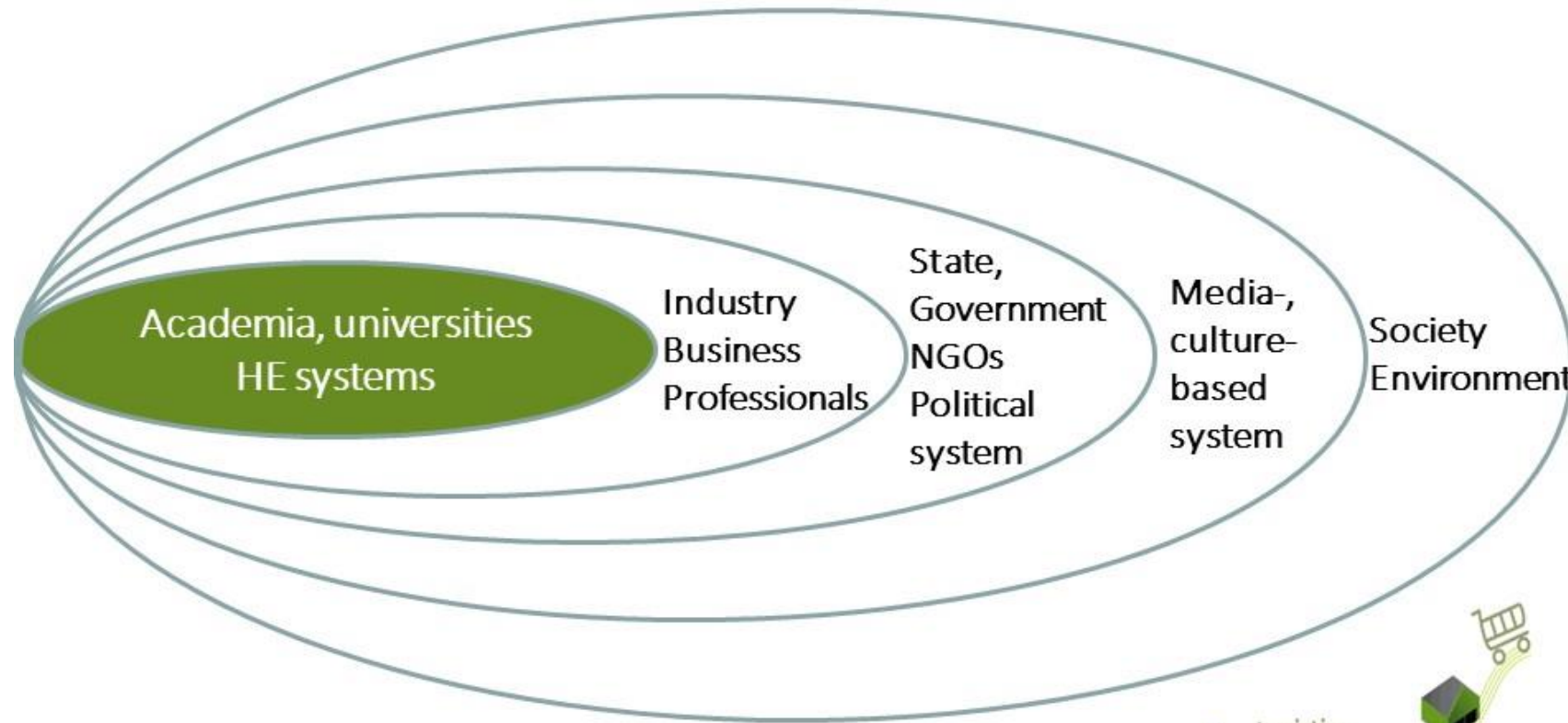


**MULTIDIMENSIONAL  
APPROACH**

**MULTI- and TRANS-  
SECTORIAL**

**NETWORKING  
ENVIRONMENT**





**HE teachers,  
students &  
trainees**

**Training  
providers**

**Businesses**

**Enterprises**

**Policy makers**

**ASKFOOD**  
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

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



Observatory

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

# SMART ATLAS

ASKFOOD Erasmus+ Knowledge Alliance

Best Practice Sharing Virtual Tool

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



[www.askfood.eu/tools/smart-atlas/](http://www.askfood.eu/tools/smart-atlas/)

## WHAT

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

## HOW

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.





# FORECAST AGGREGATOR

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



<https://www.askfood.eu/tools/forecast/>



[HOME](#) [ABOUT](#) [BACK TO ASKFOOD](#)



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 (**T**echnology, **E**conomics, **M**arket habits, **P**olicy and regulatory framework, **E**nvironment, **S**cience, **T**ransformative industry, **S**ocial dynamics) that will shape the competitive scenario in the next years. These forces are like

## TEMPESTS

that will change the usual reference points for the sector and will shape the future for the demand of skills and jobs.

# INTERACTIVE TRAINING GAP IDENTIFIER



INTERACTIVE TRAINING  
GAP 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.

## Launch (public): 18 January 2021

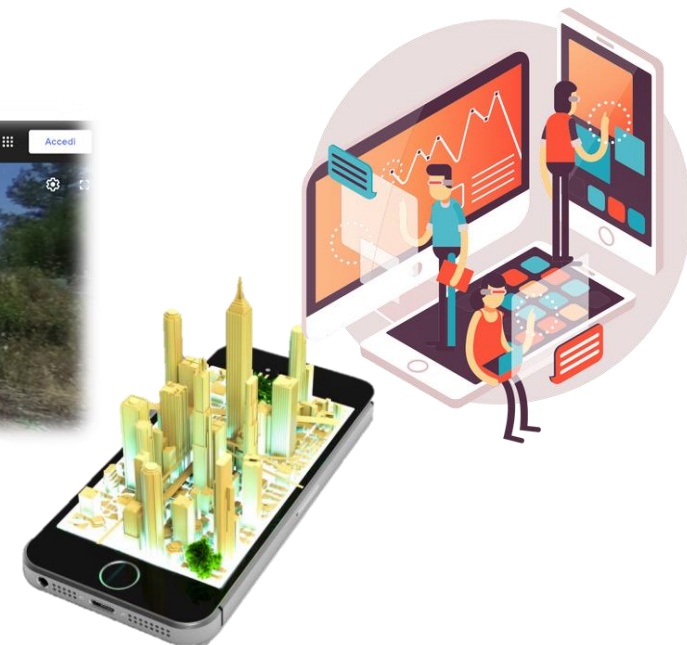


## Share and stimulate

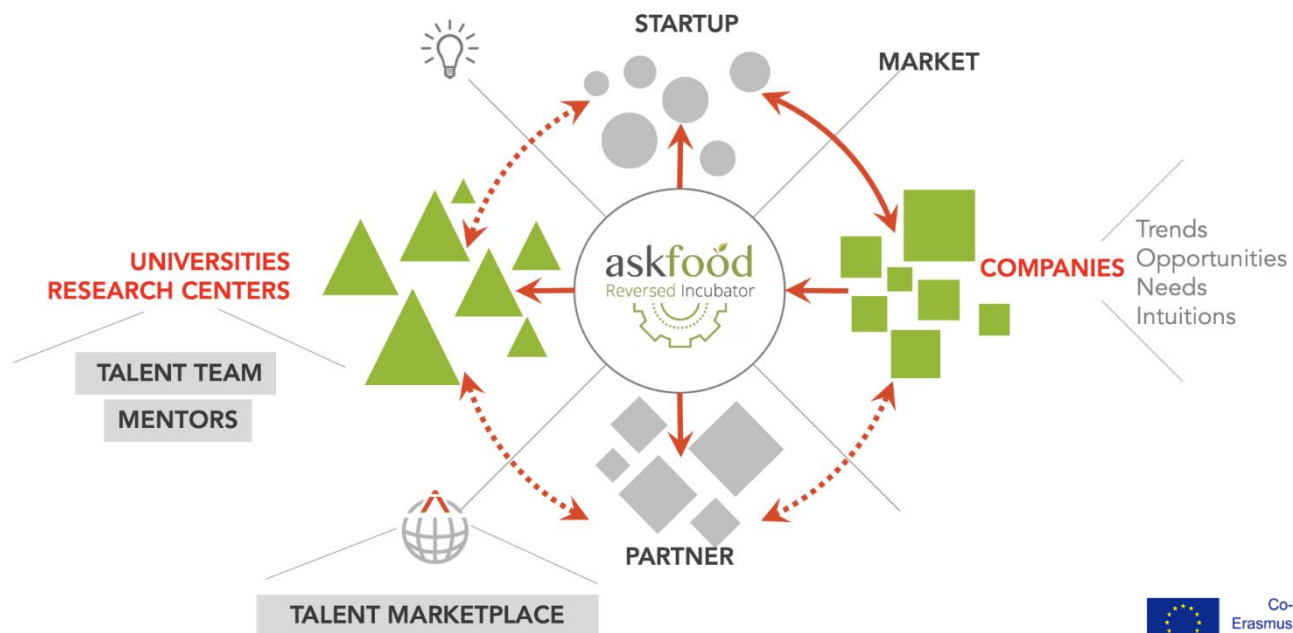
Launch Joint Innovative and Blended Training Packages

## Support

Virtual Incubator and Growth Hacking Programmes based on reverse incubation + Ambassador Institutions



**New modules**  
**New methods, gamification,**  
**Active learning, etc...**



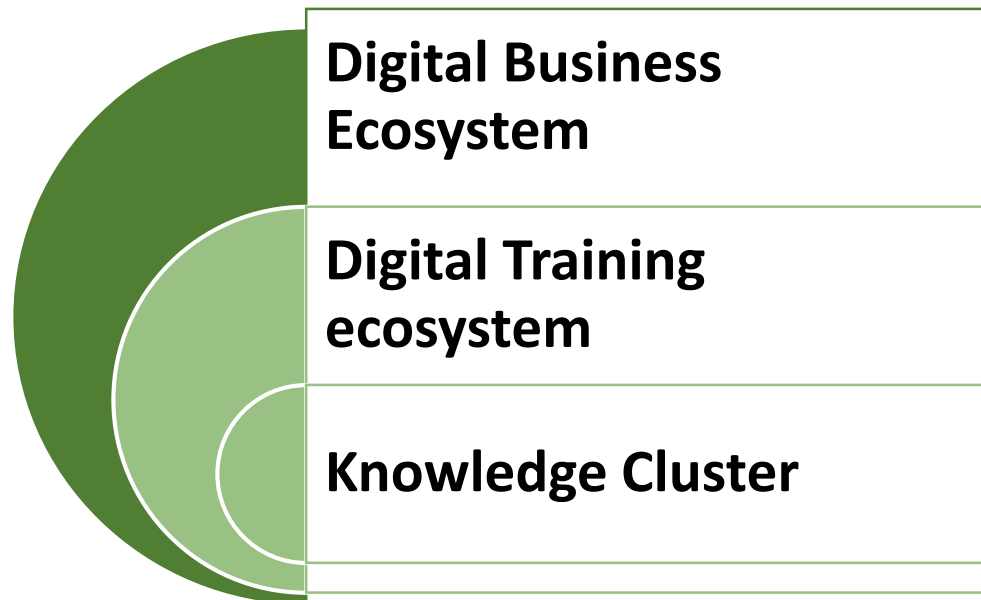


## Know

Observatory  
and Open Evaluation +  
decision support system

## Knot-up

innovative training investment,  
Open Business Ecosystem  
and ASKFOOD Alliance



# New interfaces to boost Innovation



## Digital Business & Talent Ecosystem *(under construction)*



**Know**  
Observatory  
and Open Evaluation +  
decision support system

**Knot-up**  
innovative training investment,  
Open Business Ecosystem  
and ASKFOOD Alliance

**New interfaces to boost  
Innovation**



**ASKFOOD Observatory  
on education and skills  
in food-related  
sectors**

# Beyond COVID-19: skill changes and new competences for sustainable and innovative food systems

**09:45: OPENING OF THE VIRTUAL ROOM**

**10:00: WELCOME AND INTRODUCTION**

*Paola Pittia, University of Teramo (IT), ASKFOOD project coordinator*

*Julian Drausinger, LVA (AT)*

**10:10: TALKS**

**FROM SCENARIOS TO PRIORITIZED EDUCATION AND RESEARCH PROGRAMS FOR SUSTAINABLE FOOD SYSTEMS;  
NEW COMPETENCES AND SKILLS REQUIRED**

*Hugo de Vries, INRAE (FR)*

**COVID-19 IMPACT ON THE FOOD AND DRINK INDUSTRY**

*Rebeca Fernandez,*

*Director Food Policy, Science and R&D, FoodDrinkEurope (BE)*

**THE UPDATE OF ESCO: REFLECTING SKILLS TRENDS IN THE EU LABOR MARKETS?**

*Francesco Losappio*

*EMPL ESCO Secretariat, European Commission, DG for Employment, Social Affairs and Inclusion*

**11:15: Q&A TIME AND DISCUSSION**

**11:45 CLOSING REMARKS AND END OF EVENT**

[www.askfood.eu](http://www.askfood.eu)



# Hugo De Vries

Hugo de Vries, physicist by training, is member of the INRAE Scientific Directory Team 'Food, Nutrition and Bioeconomy', president of EFFoST, member of the SCAR and SAPEA working groups Food Systems, and of the FAO Bioeconomy working group. He is associated member of the French Academy of Agriculture. Previously, he has been director of the Joint Research Center IATE (INRAE, University of Montpellier, SupAgro, Cirad) on transformation of renewable resources into food and biomaterials. Before 2010, he headed a.o. the Food Technology Center of Wageningen UR, coordinated the EU-project NovelQ and held several positions around the globe.



# Rebeca Fernandez

**Rebeca Fernández holds a Master's Degree in Food Technology and a PhD Degree in Biology from the University of Oviedo (Spain). Rebeca joined FoodDrinkEurope in 2014. She is Director of Food Policy, Science and R&D and monitors regulatory developments related to food safety, oversees R&D projects relevant to FoodDrinkEurope and supports the work of the European Technology Platform (ETP) Food for Life**





# Francesco Losappio

Francesco Losappio is an advisor for the European Commission Directorate General for Employment, Social Affairs and Inclusion on policy initiatives in the field of the Digital Labour Market. He is responsible for the content of the European Classification of Skills, Competences, Occupations and Qualifications (ESCO) and for managing relations with ESCO stakeholders. He has a significant experience in EU affairs and has previously worked for the European Parliament, Formez PA and PwC.

## **ASKFOOD Webinar Series**

**BEYOND COVID-19: CHALLENGES AND NEW OPPORTUNITIES FOR SUSTAINABLE AND INNOVATIVE FOOD SYSTEMS**

### **NEXT EVENT**

***Food Safety Culture development: Best practices for a more sustainable food system***

***5<sup>th</sup> February 2021, 10:00 am CET***

### **NEXT EVENTS (dates under definition)**

***“A cross-disciplinary perspective to promote a sustainable food system: the role of the Knowledge and Innovation Communities “***

***“OPEN science: challenges and opportunities to promote a knowledge-based innovation of the food system”***

[www.askfood.eu](http://www.askfood.eu)