

 askfood

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

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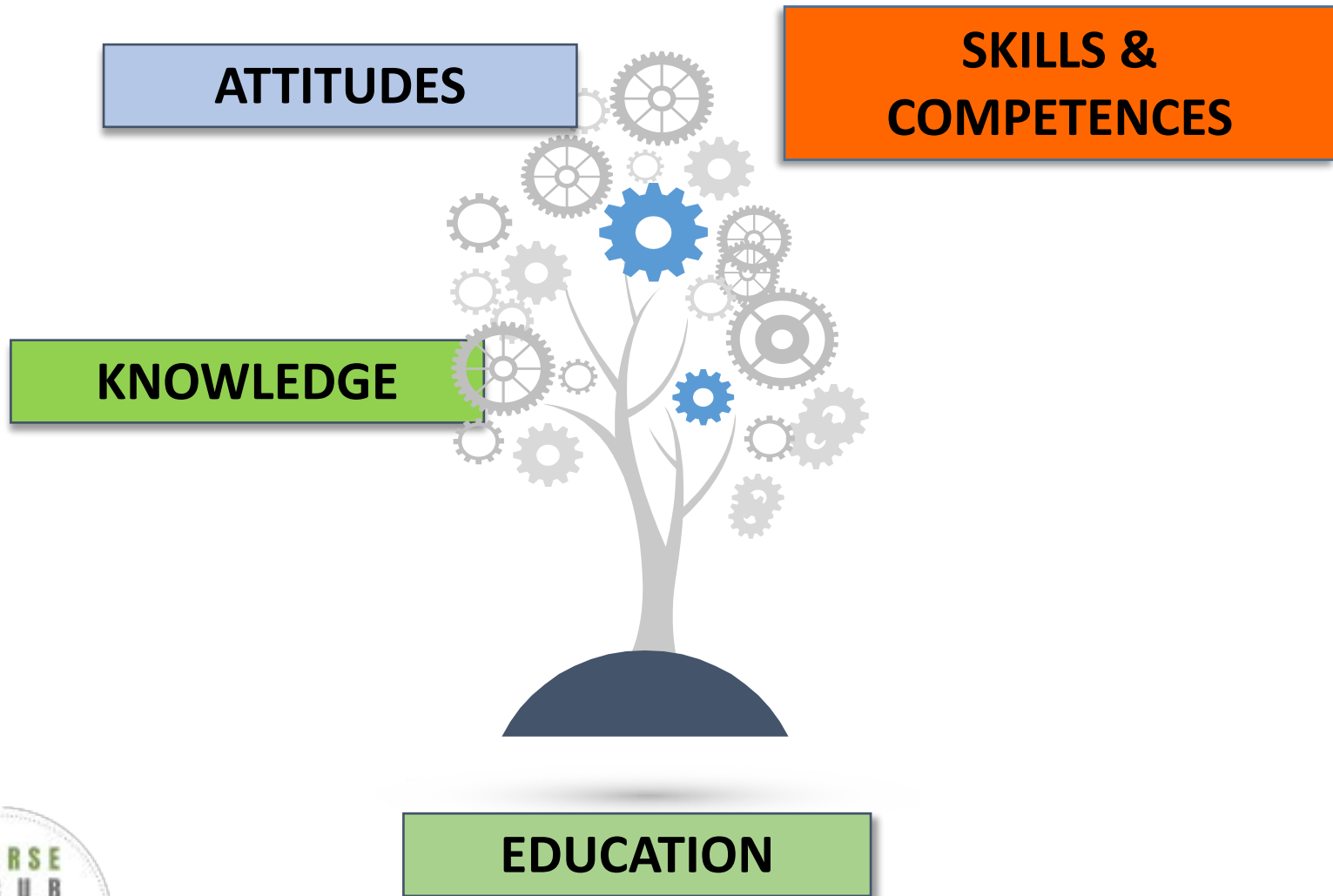
ISEKI-Food Association, Vienna (Austria)

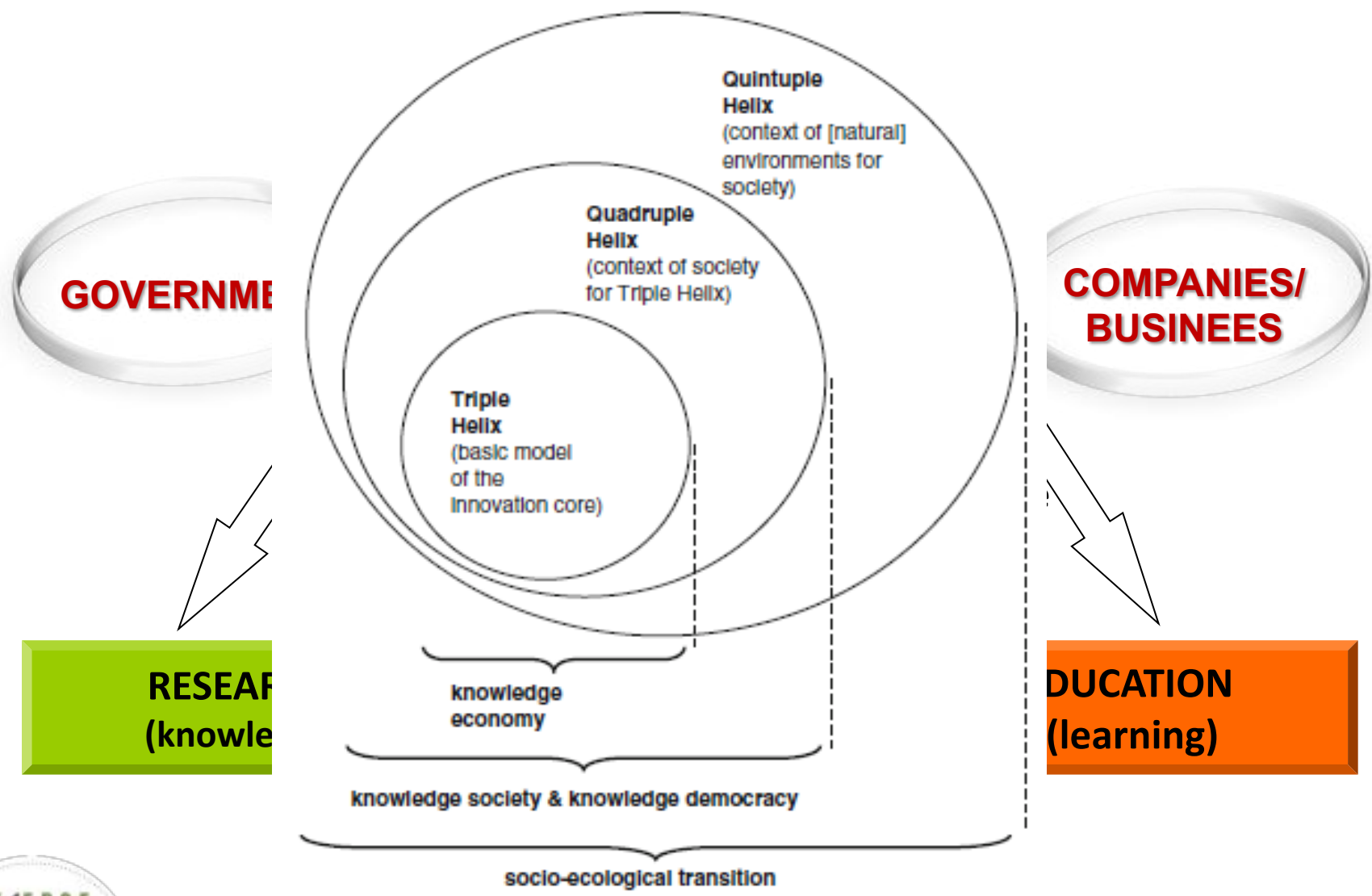
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 REVERSE  
INCUBATION  
UNCONFERENCE

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# Education's main mission





Carayannis et al. *Journal of Innovation and Entrepreneurship* 2012,



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# HE in Food science & Technology/engineering in a «changing» scenario

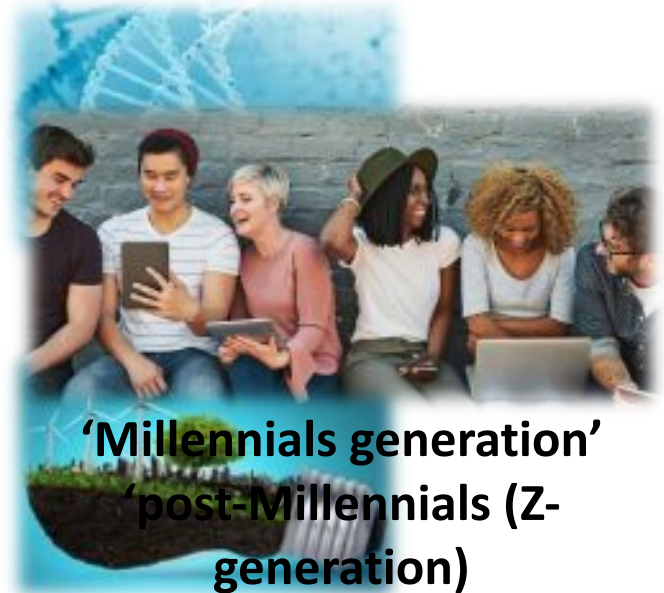
Environment  
(society)



Science &  
Technology



Users  
(students)



'Millennials generation'  
'post-Millennials (Z-  
generation)

Advanced  
Digital  
New international  
non-food science

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# Mega trends in HE



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# The job market....

**JOB MARKET/professional environment (industry / business)**



**ECONOMIC CRISIS  
INNOVATION  
GLOBALISATION**

- **NEW SKILLS FOR NEW JOBS**
  - INNOVATION
  - NEW MARKETS
- **CONTINUAL PROFESSIONAL DEVELOPMENT** (upgrade employees, unemployed adults)





# New «food –related» professions

Growing need of intercepting major changes driven by innovation that is resulting in the emergence of new professions

## The food industry is hungry for new professions

WHAT IS FOOD BLOGGING AND HOW TO BECOME A FOOD BLOGGER?

GUIDING

TREND

Data Analyst, the most in-demand job of coming years

IMAGINING

TREND

How digital innovation is changing the face of business

Reverse Incu

2019





# ISEKI-FOOD ASSOCIATION – MISSION AND ACTIVITIES

Platform and networking tool aimed to promote synergies between **research, education and industry via a diverse series of activities and actions**



**Quality Improvement of Higher Education on Food Studies**

- Tuning and harmonisation
- Networking
- Accreditation
- Databases, Teaching materials and tools



**Bridging Education with Research and Industry/Business**

- **Forum/conferences**  
*Int. ISEKI\_Food Conference (6°, Cyprus, July 2020)*  
*Virtual conferences*
- **Transfer of Knowledge**  
*Int. Journal of Food Studies, Webinars*  
*ISEKI-Food-SPRINGER Book Series*
- **Projects**





# ***WHY ASKFOOD?***

**The ASKFOOD Project is designed to meet three main needs:**

**Need 1: Upgrade and modernize training and educational methodologies in the food-related sectors.**

**Need 2: Leverage of innovation and entrepreneurial mindset of the future generation of graduates and the food-related studies.**

**Need 3: Improvement of academia-industry and stakeholders interplay in a Quintuple Helix innovation model.**

**The Erasmus + KA ASKFOOD main aim is to create a permanent knowledge alliance between businesses and HEIs in the food-related sectors**



# The project strategy...



## The «double» ASKFOOD path

ANTICIPATE

Using foresight and scenarios to forecast trends and related skills

ANALYSE AND  
ACTIVATE

Map consistency in training and start the alliance for innovative training design

SHARE AND  
STIMULATE

Launch Joint Innovative and Blended Training Packages

SUPPORT

Virtual Incubator and GH Programmes based on reverse incubation + Ambassador Institutions

KNOW

Observatory and Open Evaluation + DSS

KNOT-UP

ITI, DBE and ASKFOOD Alliance

## The consortium

- Universities
- Food industry federations
- Multipliers (associations)
- 15 Associated partners
  
- EU
- International dimension



# Main products



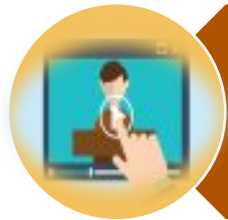
**Interactive Atlas**  
**Forecast aggregator**

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



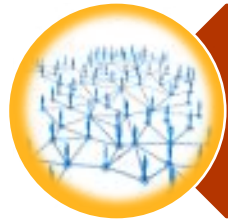
**Knowledge and Training hubs**

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

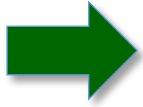


**Observatory**

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

**Target:** HE students and trainees, raining providers, businees, enterprises

# Partnership



- From EU to an international dimension
- 15 Associated partners



UNIVERSITÀ  
DEGLI STUDI  
DI TERAMO



UNIVERSITY OF  
HOHENHEIM



WAGENINGEN  
UNIVERSITY & RESEARCH



FEDERALIMENTARE  
Servizi s.r.l.



LEBENSMITTEL - VERTRAUEN - ANALYSEN



- 6 Universities
- 2 research and consulting companies
- 3 Food industry associations
- 1 non-profit Food organisation



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# We have a dream



*To contribute to.....*

## RESPONSIBLE RESEARCH, EDUCATION AND INNOVATION



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***Thank you for your  
attention***

**Paola Pittia – University of Teramo**

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**Timing:** 1<sup>st</sup> Jan 2018-31<sup>st</sup> December 2020