MCI®
INNSBRUCK | AUSTRIA

Erasmus+

ERASMUS+ PROGRAM
MONDAY, 22 MAY 2023 - FRIDAY, 26 MAY 2023

MCI | THE ENTREPRENEURIAL SCHOOL®
Maximilianstrasse 2, 6020 Innsbruck | Austria
0043-512-20703200
mci.edu

Will fermented food improve the sustainable development within the food system?

APPLY NOW! REGISTRATIONS ARE OPEN!

FERMENTED FOOD TECHNOLOGY AS A SUSTAINABLE DEVELOPMENT

New proteins by fermentation | Potential of food fermentation to substitute animal products using plant based alternatives

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FERMENTED FOOD TECHNOLOGY AS A SUSTAINABLE DEVELOPMENT

New proteins by fermentation | Potential of food fermentation to substitute animal products using plant based alternatives

METHODS

① Problem based teaching strategy as a combination of lectures, team activities and coaching with the following planning principals:

- Inspirational speeches and lectures
- Plenty of time for teams to work on their solution (min 3 hours/day)
- No more than 3x45minutes of passive listening / day
- Micro team members act as team coaches & are available for teams

② An integrated case study will focus on a specific part of food industry, which applies food fermentation and its potential to substitute animal products using plant-based alternatives.

- The case contains a science based aspect and a business case aspect which will reflect as well within the overall schedule.
- Planned as a competition

OUTCOMES

① General

- Presentation of MCI and interaction with all partners and student participation
  - Bilateral meetings with colleagues
  - Cultural and linguistic immersion
  - Networking with an international group
- Integration of SDG's in student programs
- Innovation in teaching & learning (visit of labs and facilities, presentation of innovative teaching techniques and specific trainings to foster innovation amongst students and professionals)
- Innovation for internationalization

② Specific

- Describing the actual situation with its restrictions in the food system
- Comparison of traditional against plant based dairy industry
- Food Fermentation as a key technology
  - SWOT
- Solutions for open limits: science based and economic driven → forming of sustainable business models within or readapting existing ones

PARTICIPATING UNIVERSITIES / ENTREPRENEURIAL SCHOOLS

Hochschule Albstadt-Sigmaringen
Albstadt-Sigmaringen University

OBJECTIVES & DESCRIPTION

*This training will mainly focus on Innovation in teaching - learnings & student experience as well as "**Fermented food technology as a bridge technology?"***

Sustainable Transition of the Food System is a major strategic research and action field across the MCI. Of course, internationalization during the time of Covid will also be on the agenda, as well as time for networking and meeting colleagues in Innsbruck. We are confident that this Erasmus+ program will take place in person.

Describing the current situation with its restrictions in the food system, comparing traditional against plant-based dairy industry, Food Fermentation as a key technology and establishing of a SWOT within the framework are the intension of the BIP.

Additional solutions should be discussed – science-based and economic driven – to establish ideas for sustainable business models and transfer and readapt existing ones. External lecturers will include additional science-based perspectives:

- *Cell/Microbial cultured fermentation as a source for proteins – history and future*
- *Phenotypical properties of functional microbial food cultures*
- *Rheology of Food systems*
- *Business Coaching/Training*

The BIP objectives could be divided in four main sectors: (1) external visitor and visiting, (2) instructions, (3) teamwork and (4) community building activities. The amount of these categories compared to each other are approximately 2:1:2:1.5.

For more information about the program and registration please contact the respective International Relations Office of your participating University / Entrepreneurial School:

Hochschule Albstadt-Sigmaringen
University of Padova
University of Sevilla
MCI | The Entrepreneurial School®

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DEPARTMENT FOOD TECHNOLOGY & NUTRITION
Master's Program

SCHEDULE

Kick-off | Online

ONLINE | Monday, 15.5.2023

Kick-off 2023 | Course introduction

- *Introduction to the BIP*
- *Preorganization workshops*
- *Attendees list and contacts*

ONLINE | Tuesday, 16.5.2023

Pre-assignment | Understanding of the challenge, theoretical context & background

- *Introduction to the topic*
- *Challenges facing the Food System*
- *Fermentation: new-old technology*
- *Dairy as a case industry*

at MCI

Monday, 22.5.2023

Defining the problem & focus: first concept

09:00 am - 09:30 am	*Registration & Welcoming Words*
09:30 am - 10:00 am	*Team Building*
10:00 am - 11:30 am	*Science Perspective: Cell / Microbial Cultured Fermentation as a Source for Proteins History and Future*
10:30 am - 11:30 am	*Tools & Tasks for the Day Formulating the Problem*
12:00 pm - 01:00 pm	*Lunch*
01:00 pm - 03:00 pm	*Personal Needs I Problem Definition*
03:00 pm - 04:30 pm	*Campus orienteering with Fun I 5 Min Tasks*
04:30 pm - 06:00 pm	*Get Together with Snacks & Drinks*

Tuesday, 23.5.2023

Exploring the variety of viewpoints: multistakeholder approach, complexity of the phenomenon

08:45 am - 09:00 am	*Registration*
09:00 am - 10:00 am	*Tools & Task for the day: Insight of the first concepts*
10:00 am - 11:00 am	*Science Perspective Phenotypical properties of functional microbial food cultures*
11:00 am - 12:00 pm	*Reflection within teams*
12:00 pm - 01:00 pm	*Lunch*
01:00 pm - 02:30 pm	*Economical Perspective Group 1: Pitching training Group 2: Start-up formation*
03:00 pm - 4:30 pm	*Economical Perspective Group 1: Start-up formation Group 2: Pitching training*

Wednesday, 24.5.2023

Rethinking the problem | Analysing the findings | Creating ideas

08:45 am - 09:00 am	*Registration*
09:00 am - 11:00 am	*Teamwork: Ideation*
11:00 am - 12:00 pm	*Presentation Economical perspective*
12:00 pm - 01:00 pm	*Buffet lunch together with the international group*
01:00 pm - 01:30 pm	*Creation of the Pitching winner*
01:30 pm - 03:00 pm	*Science Perspective Plant raw materials as a substrate for innovative fermentations - Options or threat*
03:00 pm - 06:00 pm	*Going hiking (Arzler Alm)*

Thursday, 25.5.2023

Solutions and scenarios for the future. Conceptualizing the most promising one

08:45 am - 09:00 am	*Registration*
09:00 am - 10:00 am	*Tools & Task for the day: Poster Presentation & Panel discussion*
10:00 am - 11:30 am	*Science Perspective: Rheology of food systems*
11:30 am - 12:00 pm	*Priorizing the additional perspectives*
12:00 pm - 01:00 pm	*Lunch*
01:00 pm - 03:00 pm	*Preparation poster Preparation panel discussion*
03:00 pm - 04:00 pm	*Option for Pre-Poster presentation*

Friday, 26.5.2023

Presentations and panel discussions with students, company representatives & experts

08:45 am - 09:00 am	*Registration*
09:00 am - 10:00 am	*Finalizing the posters, presentations & panel preparation*
10:00 am - 11:30 am	*Networking & Coffee*
10:30 am - 01:00 pm	*Poster presentations I Panel discussion I Scientific perspective*
01:00 pm - 02:00 pm	*Lunch*
02:00 pm - 03:00 pm	*Travel to Achensee*
03:00 pm - 06:00 pm	*Outdoor activities and celebration of the final day*

Sum up | Online

ONLINE | Friday, 5.6.2023

Summary of the milestones portfolio | Deepening and showcasing the learnings

- *Introduction to the topic*
- *Challenges facing the Food System*
- *Fermentation: new-old technology*
- *Dairy as a case industry*

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