

The University of Hohenheim is, according to CWUR, the only university in Germany to achieve two top ten rankings in the area of agricultural sciences, in plant production and horticulture. Hohenheim's agricultural research including food and nutrition science ranks 1st in Germany and in top positions Europe- and worldwide. Strong in the agronomic, crop sciences and economics departments, the University of Hohenheim also hosts a Food Security Centre and is dedicated to providing students with a global perspective that responds to contemporary needs in agricultural sciences.

Queen's University, a member of the UK Russell group, is ranked in the top 1% of universities in the world and within the UK research excellence framework of 2014 is ranked No.1 for Agriculture, Veterinary and Food science for research intensity. The Institute for Global Food Security (IGFS) is the core unit of Agriculture, Veterinary and Food science research at the university. The mission of the institute is to nurture the world's leading scientists to become future leaders in the theme of food security in the provision of a range of undergraduate and postgraduate programmes, in an interactive and creative learning environment both as face-to-face and distance learning initiatives.

The University of Cambridge's mission is to contribute to society by pursuing the highest international levels of excellence in education, learning, and research. The Centre for Industrial Sustainability (CIS) within the University's Institute for Manufacturing provides knowledge and tools to help industries profit from the opportunities intrinsic in securing a healthy and sustainable future for people and planet. The University boasts a number of international centres designed to inspire, support and incubate entrepreneurs, such as the Centre for Social Innovation, the Entrepreneurship Centre, the Maxwell Centre and the new accelerator programme at the Cambridge Institute for Sustainability Leadership (CISL). These collaborate closely with initiatives such as the Cambridge Global Challenges, a Strategic Research Initiative that aims to enhance the contribution of its research towards addressing global challenges and achieving the Sustainable Development Goals (SDGs) by 2030.

Energy Pulse System is a EIT Food Rising Food Star whose main aim is to research, develop, produce and sell pulsed power modulators based on state-of-the-art, high efficient semi-conductors, assembled in very flexible and modular Marx topologies. Energy Pulse participates in the Summer School proposal strongly believing in cooperation between industry and academia.



SUMMER SCHOOL

FOOD TECH TRANSITIONS:

RECONNECTING AGRI-FOOD,
TECHNOLOGY, AND SOCIETY

Universität Hohenheim, 29.07.2019 - 09.08.2019

THE COURSE

The Food Tech Transition Summer School 2019 is the outcome of an academic partnership between Universität Hohenheim as main partner, and Queen's University Belfast and University of Cambridge, together with industrial partner Energy Pulse.

Funded in collaboration with EIT Food, the summer school aims at providing future professionals the critical skills and tools to understand current and future challenges in the food industry (e.g. processing, conservation, distribution, meal creation) and enable the transition towards a more sustainable industry.

The course is designed to integrate knowledge about food technology and the production side with social sciences and a wider social perspective, focusing on the impact food technology implies, with the disruption potential of production and consumption logics; nutrition patterns; agronomic practices; available raw materials, and the human, environmental and animal ethics that are associated to it. We aim at getting to the heart of the transition issues by having participants tackle the disconnect between agri-food, technology and society and encouraging them to unleash their creativity in terms of possible solutions and business ideas that can be created out of the issue itself.

The course aims at raising a new generation of conscious students and future professionals, equipping them for the business world and for the wider challenges in the industry and beyond with more than practical knowledge. We will deliver academic lectures with state-of-the-art research and thought-provoking readings to be complemented by guest lecturers selected from the business partners. The focus of the summer school is the EU food sector with its specificities (political systems, economic paradigm, role of enterprises) at the crossroad of new technological advances and the main challenge represented by sustainability. In the age of transition, to respond to the sustainability imperatives it is highly desired to train and equip young professionals to make sense of contemporary and future challenges and respond to the needs of consumers and employers. The development of critical skills together with a state-of-the-art course with high academic standards is paramount for ensuring the flexibility necessary for the global competitiveness of the contemporary EU food sector.

The Summer School will take place at University of Hohenheim (Stuttgart, Germany) from 29 July 2019 to 09 August 2019.

WEEK 1 | 29.07.2019 - 03.08.2019

- Welcoming of all participants
- Introduction to the course requirements and objectives UHOH will take care of the following:
- Introduction: food systems (brief historical overview, current configuration, main actors, consumption politics and trends)
- Food tech and state of the art (food technologies and the industry, related and residual issues for adoption, transition)
- Sustainability and transition (basics of sustainability, basics of transition and transition theories; socio-cultural issues related to sustainability)
- Crop science and food tech in the age of transition (resources and material currently available and in the next future, issues related to the production-in the-field issues)
- Superfoods, small grains and food waste (trends in nutrition and in nutrition consumption; focus on food waste and role of technology to avoid it)
- Business representatives selected from EIT partners and outside invited to guest lecture according to the theme of the week.

WEEK 2 | 05.08.2019 - 09.08.2019

QUB will address the stakeholders and consumers' perspectives on novel food technologies in relation to:

- Nutrition and safety concerns in the use of food technology
 - Management perspectives on food technology and future challenges
 - Corporate responsibility and regulation
- Challenges will be posed for the students to address through entrepreneurial ideas.

The University of Cambridge will equip students to address the challenges presented by global food systems through developing innovative entrepreneurial solutions. The Cambridge programme will provide tools and methodologies to help students take their innovation concepts to the next level. Ideas will be evaluated in terms of their commercial potential and their potential to solve a significant problem, as well as their possible social and environmental impact. The programme will include:

- Business idea creation
- Business model development
- Routes to market

DURATION: 10 days
July 29 to August 09 2019

LEVEL: Master and PhD

COURSE STRUCTURE:
Interactive lectures, workshops, excursions

ACCOMMODATION AND CATERING:
Shared apartments in Stuttgart, costs for accommodation and lunch are covered by the organization committee.

VISA: Participants are responsible for obtaining the correct visa that allows them to study legally in Germany for the duration of the Summer School.

INSURANCE: Participants are required to have health insurance that covers illnesses and accidents as well as civil liability insurance valid for Germany.



Students are encouraged to submit their candidature from April 15, 2019 until May 13, 2019, following the guidelines available in the link below:

<https://tinyurl.com/y58a54k>