

Partners:



















**ERASMUS + BLENDED INTENSIVE PROGRAMME** 

# ETHICS IN THE FOOD ECOSYSTEM

#### **OBJECTIVE:**

The course explores the ethical issues related to the production, distribution, and consumption of food, involving different aspects of the food system.

### **TOPICS:**

- **1.** The impact and the need of Ethical Food (What is it?; food choices and challenges; food waste; food and health; food consumption);
- **2. Exploring the world of innovation** (Opportunities in innovation; circular economy; Innovating for people- planet-profit; Design Thinking process; innovation & functionality in food business);
- **3. Ethical Food operation** (Food production; GMO; food handling; food authenticity; food adulterations);
- **4. Sustainability for the future** (Power of the ethic food ecosystem; food security & hunger relief; animal welfare; developing sustainable food systems; potential social impact of food enterprises).

#### **EUROPEAN PARTNERS:**

- Savonia University, Finland
- · University of Peloponnese, Greece
- Lithuanian University of Health Science, Lithuania
- Universita Degli Study de Catania, Italy

### **COURSE DURATION:** 100 hours (4 ECTS Accreditation)

- Online: 20 hours | From 15 to 19 April 2024
- Onsite / face-to-face: 40 H | From 22 to 26 April 2024

(with group work; study visits; workshops; etc.)

Autonomous work: 40 hours | Delivery of assignment: 11 May 2024

**REGISTRATION:** open until 11 of March

For additional information please contact Prof. Paula Correia: paulacorreia@esav.ipv.pt



# ERASMUS + BLENDED INTENSIVE PROGRAMME ETHICS IN THE FOOD ECOSYSTEM

# **ONLINE PROGRAMME**

MODULE 1 - THE NEED AND THE IMPACT OF ETHICAL FOOD (5 HOURS)			
Day	Contents	Duration	<b>Timetable</b> (Portuguese time)
15/04	1. Introduction to the course: program, evaluation, logistics.	(30 min.)	14:00 - 14:30
15/04	<ul><li>2. What is Ethical food?</li><li>3. Food Ethics, consequences of choices</li><li>4. Food choices: the challenges</li></ul>	(30 min.) (30 min.) (30 min.)	14:30 - 16:00
15/04	<ul><li>5. Environmentally sustainable food consumption</li><li>6. The climate emergency: the sustainable development goals</li></ul>	(1 hour) (1 hour)	16:00 - 18:00
16/04	7. Food waste: Characterization and functional properties of agri food Mediterranean wastes  14:00 - 15:0  8. The link between food and health: Bioactive compounds and their use in the formulation of functional foods with antiglycemic activity  (30 min.)		14:00 - 15:00

MODULE 2 - EXPLORING THE WORLD OF INNOVATION (3 HOURS)			
Day	Contents	Duration	Timetable (Portuguese time)
16/04	9. Opportunities in innovation - Closing the Loop: Navigating Circular Economy in the Agrifood Sector	(1 hour)	15:00 - 16:00
16/04	10. Innovating for people- planet-profit 11. Design Thinking process 12. Innovation & Functionality in food business	(30 min.) (30 min.) (1 hour)	16:00 - 18:00

MODULE 3 - ETHICAL FOOD OPERATION (3 HOURS)			
Day	Contents	Duration	<b>Timetable</b> (Portuguese time)
17/04	13. Ethical sourcing and production	(1 hour)	13:30 – 15.30
17/04	14. GMO & Plant-based foods	(1 hour)	14:30 – 15:30
17/04	15. Food handling	(1 hour)	15:30 – 16:30
17/04	16. Food authenticity	(1 hour)	16:30 – 17:30
17/04	17. Food adulteration	(1 hour)	17:30 – 18:30

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## **ETHICS IN THE FOOD ECOSYSTEM**

# **ONLINE PROGRAMME**

MODULE 4 - SUSTAINABILITY FOR THE FUTURE (7 HOURS)			
Day	Contents	Duration	<b>Timetable</b> (Portuguese time)
18/04	18. The power of the ethic food system	(30 min.)	14:00 - 14:30
18/04	19. Agriculture's role in the food security, factors influencing in food systems development	(1 hour)	14:30 - 15:30
18/04	20. Food security & Hunger relief. Biotreatment of cereals and cereal by-products for improved quality and safety of food and feed.	(1 hour)	15:30 - 16:30
18/04	21. Animal welfare. Ethical aspects of farm animals slaughter	(1 hour)	16:30 - 17:30
19/04	22. One Health (as the governance of intersectoral, inter-programmatic and inter-disciplinary efforts, necessary to promote and protect the health status of people, animals and the environment, goes beyond zoonotic diseases, including all pathologies with an impact on public health and food security.	(1 hour)	14:00 - 15:00
19/04	23. Developing sustainable food systems. Acheta domesticus (house cricket) partially defatted powder - safety aspect of the novel food inclusion into the main food formulas	(45 min.)	15:00 - 15:45
19/04	24. Berry by-products for the added-value sustainable food formulations	(45 min.)	15:45 - 16:30
19/04	25. The potential social Impact of Food Enterprises. Sustainable agri-food systems: opportunities and challenges	(1 hour)	16:30 - 17:30



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# **ON SITE PROGRAMME**

TOTAL 40H		22ND APRIL TO 26TH APRIL
DAY 1	MORNING	Welcome to Agrarian School of Viseu Activity 1: (Who am I?) Presentation of the week schedule and program
MONDAY 22/04	13:00	LUNCH @ESAV
	AFTERNOON	Visiting ESAV-IPV Activity 2: ESAV-IPV
	MORNING	Cultural visit of Viseu: A Sustainable City Through History
DAY 2 TUESDAY 23/04	13:00	LUNCH @ESAV
	AFTERNOON	Visiting 2 Vegetal Biological Farm (Berries and Horticulture)
	MORNING	Visiting an animal biological farm
DAY 3 WEDSNESDAY 24/04	13:00	LUNCH @ESAV
	AFTERNOON	Activity 3: ESAV-IPV
	MORNING	Visiting a Sustainable and Integrated Food Chain Farm
DAY 4 THURSDAY 25/04	13:00	LUNCH @ESAV
	AFTERNOON	Peddypaper and Workshop: "Medicinal and Aromatic plants and our senses"
	MORNING	Workshop ESAV "How to use food waste" with a Show Cooking.
DAY 5 FRIDAY 26/04	13:00	LUNCH @ESAV
	AFTERNOON	Activity 4: ESAV-IPV Evaluation Farewell Session



### **Funding:**







### **Partners:**









