



The Project



Stages



Results

1st Curriculum assessment: Dairy Science 5 universities



2nd Online questionnaires in 5 languages

students/graduates,
teaching staff and food
industries



English, Spanish,
Italian, Polish and
Greek

Country	Students	Academics	FBOs	TOTAL
Other (English Q)	0	9	2	11
Spain	148	59	13	220
Greece	81	18	22	121
Italy	128	49	7	184
Poland	33	9	21	63
Cyprus	39	1	11	51
TOTAL	429 (66.0%)	145 (22.3%)	76 (11.6%)	650 (100%)

- There are some differences among the universities in the depth of knowledge, credits and competences dedicated to dairy science or innovative dairy science.
- Among those offering a FS/FST degree, 13% of the total ECTS (average of the 5 universities) are focused on dairy science (just around 2.3% could be considered innovative dairy science).
- A total of 650 **questionnaires** were collected (66% from students/graduates, 22,3% from academic staff and 11.6% from food business operators). Most of the questionnaires came from Spain and Italy, followed by Greece, Poland and Cyprus.
- The priority DS topics of interest for the target groups were identified.
- The results of the data allowed us to deliver a **curriculum training guide** that included specific contents of the training material that was developed in the second stage of the project and, finally, uploaded to the InnoDairyEdu MOODLE platform.

UNIVERSITY	ULE	UPR	UWM	CUT	UTH	AVERAGE
Degree	Food Science and Technology	Food Science and Technology	Engineering of Food Processing (specialization in Dairy Technology)	Agricultural Sciences, Biotechnology and Food Science	Food Technology	
Years (ECTS)	4 (240)	3 (180)	3.5 (210)	4 (240)	4 (240)	3.7 (222)
ECTS on DS (IDS)	17.5 (1.5)	17.6 (1.5)	69 (3)	17.5 (1.5)	11 (4)	26.5 (2.3)
% DS (%IDS)	7.2 (0.6)	9.3 (0.8)	33 (1.4)	7.2 (0.6)	4.5 (1.7)	13.3 (2.3)

Studies on Food Science and Technology (or related) offered by the Universities participating in the project, and credits dedicated to Dairy Science (DS) (including innovative dairy science -IDS) (Bachelor).

- ULE, University of Leon (Spain); UPR, University of Parma (Italy); UWM, University of Warmia-Mazuri (Poland), CUT, Cyprus University of Technology (Cyprus); UTH, TEI of Thessaly (Greece) -

InnoDairyEdu MOODLE PLATFORM

<http://innodairyedu.eu/>



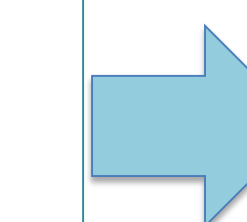
3rd Statistical analysis



4th Curriculum training guide

TOP-5 DAIRY SCIENCE PRIORITY TOPICS IDENTIFIED

- Milk and Dairy Products Quality Control,
- Safety and Risk Analysis and Assessment, Milk Microbiology,
- Novel Technologies,
- Dairy Products Processing,
- Cheese Processing,
- Milk Processing and,
- Research and Development.



COURSE 1. RAW MILK SCIENCE
COURSE 2. MILK AND DAIRY PROCESSING FUNDAMENTALS.
COURSE 3. ADVANCES IN DAIRY PROCESSING AND QUALITY CONTROL.
COURSE 4. NOVEL DAIRY PRODUCTS AND DAIRY SAFETY, QUALITY AND REGULATORY AFFAIRS.
COURSE 5. DAIRY SCIENCE CASE STUDIES

Consortium

