



ASIFOOD: UNIVERSITIES AS KEY PARTNERS FOR THE NEW CHALLENGES REGARDING FOOD SAFETY AND QUALITY IN ASEAN

OBJECTIVE: improve food safety and quality by a better education in higher education for the interest of ASEAN's and UE's populations in context of integration of ASEAN and growing issues of public health.

3 YEAR PROJECT 2015-2018

FIRST YEAR

Diagnosis, study to define the needs.

SECOND YEAR

Building of three new training modules.

THIRD YEAR

Test of the modules in existing Master's degree courses.

Project coordinator: Montpellier SupAgro.

Project monitor for Agreenium: AgroSup Dijon.

Members of Agreenium participating: AgroParisTech, Agrocampus Ouest, Cirad, VetAgro Sup.

Donor: The European Commission.



5 EUROPEAN PARTNERS

Austria: **BOKU**, University of Natural Resources and Life Sciences.

Belgium: **The University of Liège**.

France: **Agreenium**, the French Agricultural, Veterinary and Forestry Institute; **Montpellier SupAgro**, The National Institute of Further Education in Agricultural Sciences.

Italy: **The University of Pisa**.



8 BENEFICIARIES PARTNERS

- **2 universities in Cambodia:** Institute of Technology of Cambodia (ITC), Phnom Penh; The Royal University of Agriculture (RUA), Phnom Penh.
- **3 universities in Thailand:** Kasetsart University (KU), Bangkok; The Asian Institute of Technology (AIT), Klong Luang; The Prince of Songkla University (PSU), Hat Yai.
- **3 universities in Vietnam:** Hanoi University of Science and Technology (HUST), Hanoi; Nong Lam University (NLU), Ho Chi Minh City; VNUA - Vietnam National University of Agriculture, Hanoi.

And in each Asian country, national agencies, government institutions and companies related to food safety and quality were involved in the project.

24 Asian lecturers-researchers travelled to a partner country in the European Union to be trained in technical subjects and new teaching methods.



3 TRAINING MODULES PRODUCED

Food safety and quality in primary production (12 ECTS).

Food safety and quality - Laboratory management and analysis techniques (15 ECTS).

Food safety and quality in the food processing industry (10 ECTS).

154 students have already taken courses that included training modules developed by the AsiFood project since July 2017.

The training modules were included in Master's degree courses of the 8 universities partners in 2018.

11 LECTURERS-RESEARCHERS TRAINED

- 8 visited Cirad's laboratories in May 2017;
- 1 researcher from ITC in AgroSup Dijon in January 2018;
- 1 researcher from AIT in Montpellier SupAgro in March 2018;
- 1 researcher from KU in AgroSup Dijon in August 2018.

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In **Frontiers in Microbiology** published in 2018 «Prospect for Food Fermentation in South-East Asia, Topics from the tropical fermentation and Biotechnology network at the end of the AsiFood Erasmus+ Project» (doi.org/10.3389/fmicb.2018.02278)

7 SEMINARS ORGANIZED

- March 2016, HUST: **Launch meeting** of the project;
- October 2016, KU: Seminar on **Management of Change**;
- March 2017, PSU: 2nd meeting of the **steering committee**;
- August 2017, ITC: **Workshop** for the second training module's conception;
- October 2017, ITC: 3rd meeting of the **steering committee and workshop** for organization of a day about employment, internship seeking and management;
- July 2018, PSU: 4th meeting of **the steering committee**;
- September 2018, AIT: **Conference on Innovations** in Food Ingredients & Food Safety (IFIFS 2018).

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