



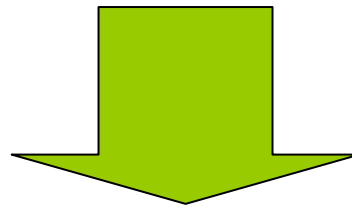
Q-BAKE project

Benefits for the SMEs

M^a Paz Villalba (ainia)
Congreso UIBC-Granada (Spain) 15th September 2013

QBAKE PROJECT

- ▣ The SMEs need to strengthen their innovation capacity and their contribution to the development of new products.




TRAINING

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Ainia, technological centre coordinates

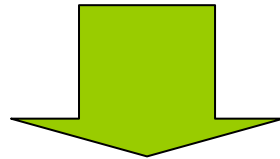
- ▣ «Qualifications for the European Bakery Industry(Q-Bake)»

The project is financed by the European Commission (Leonardo da Vinci Development of Innovation Project, funded by the EC through the EACEA).

- **LEONARDO DA VINCI for Vocational training**
 **QBAKE**

QBAKE PROJECT. LLP

- Life Long learning Programme (LLP)
- General Objectives
 - To foster interchange, co-operation and mobility between education and training systems within EU



- World quality reference

QBAKE: Leonardo Da Vinci programme

- The consumers demand quality and safety bakery products, with special nutritional characteristics :
 - With reduced fat content, sugar, with reduced saturated lipids, with reduced concentration in salt, fibre content, vitamins.



QBAKE: Leonardo Da Vinci programme

- It is necessary for the employees of the baker to be educated at the following issues;
 - Improvement of the produced bakery products.
 - Design and production of new bakery and pastry products.
 - Knowledge in new technologies, novel ingredients and additives in bakery and pastry.

QBAKE: Leonardo Da Vinci programme

- How this programme can help SMEs?
- How training enriches SMEs?
 - SMEs are willing to improve their competitiveness → training gives them knowledge and possibilities to grow.



QBAKE. Objectives

- The main objective is to develop an appropriate training course for employees of the sector who otherwise will not have the opportunity of updating their knowledge and skills with respect to new Technologies implemented in the Bakery Industry.



QBAKE. Specific objectives

1. To provide low skilled workers in the bakery industry with the necessary professional competencies

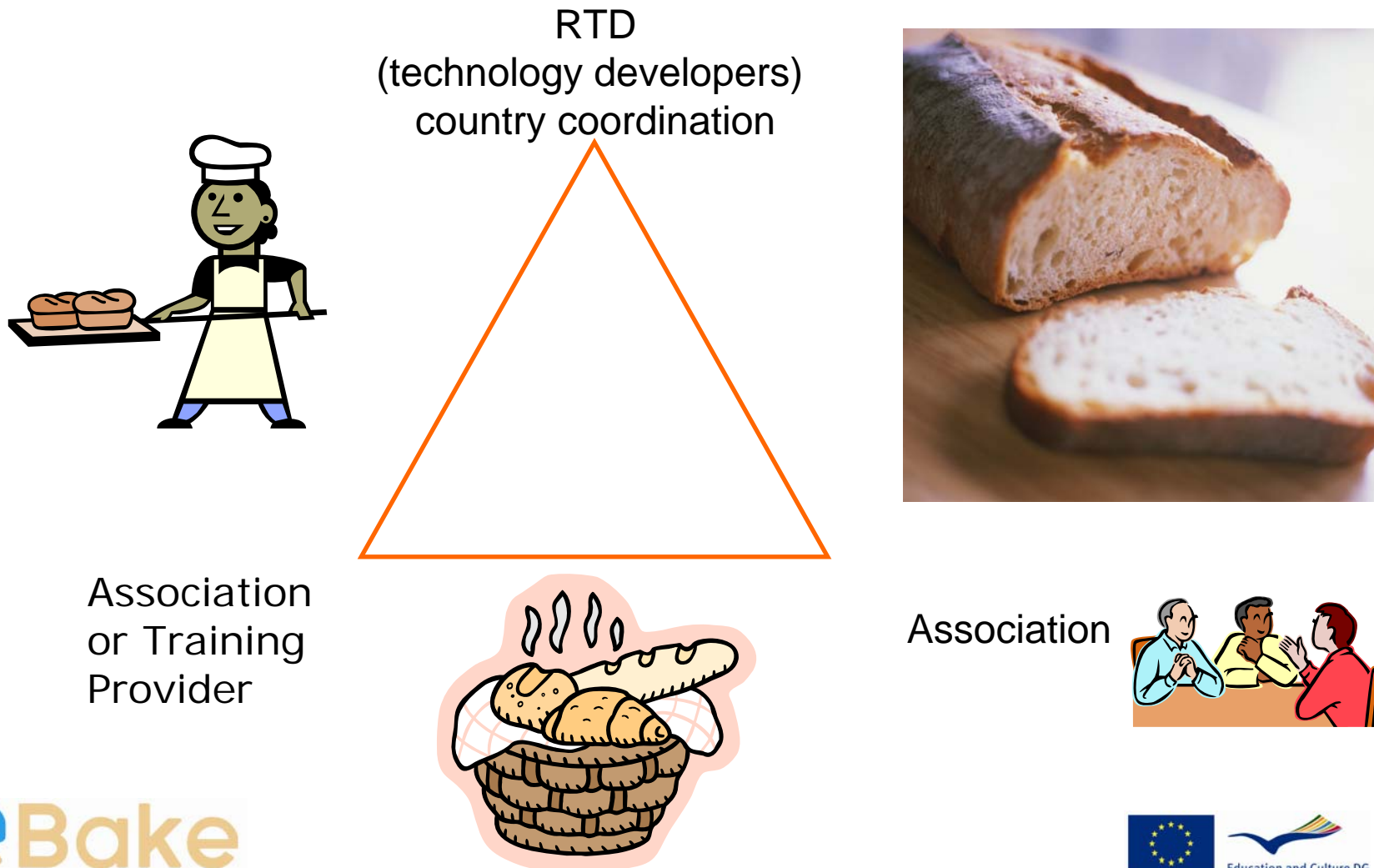
➡ Specific training programme

2. To develop a new methodology for developing industry-oriented training ↔ by ↔ promote closer cooperation between the industry, RTDs and training providers

- ▣ It involves professional associations to ensure a wider impact of the methodology developed and the effectiveness of the training



QBAKE. Methodology



QBAKE. Partnership

Asociación de Investigación de la Industria Agroalimentaria	AINIA
Campden Technology Limited	CAMPDEN
Hellenic Food Authority	EFET
Institutul National de Cercetare – Dezvoltare Pentru Bioresurse Alimentare	IBA
Patronatul Roman Din Industria de Morarit, Panificatie si Produse Ainoase	ROMPAN
Confederación Española de Organizaciones de Panadería	CEOPAN
Consiliul Judetului Galati – Camera Agricola Judetului Galati	GALATI
Federation of Hellenic Food Industries	SEVT
Pan-Hellenic Association of Food Technologists	HELAFT

QBAKE. Partnership



QBAKE. Value of the consortium

- Compare existing practices between countries
- Learn from models for engagement in dissemination activities.
- Co-operate with the trainers programme to find common best practices and promote the exchange of experiences.
- Generate new methodologies for developing a rapid training response, involving industry.
- Elaborate strategies to disseminate results to relevant receivers: VET authorities, other VET providers, companies...

QBAKE. Activities

Main activities covered	
Needs Analysis	Forecasting training needs from RTDs & from companies point of view
Development of training material	Selection and preparation of technical contents
Training Trainers Workshop	Discussion of technical contents
Validation of training programme	Pilot course. Delivering of training materials
Dissemination of information	Website www.qbake.eu Blog http://qbakeproject.wordpress.com/
Exploitation of results	Transfer of results to other industrial sectors

QBAKE. Pilot training course

- ❑ The training programme has been implemented in the 4 European countries: UK, Romania, Greece, SPAIN.
- ❑ The course comprised 4 modules, each aimed at updating the knowledge of those workers in the bakery sector with some years' experience but with no formal certification.
- ❑ **The modules prepared:**
 - Fats and Oils in baking-fat substitutes
 - Sourdough in baking technology
 - Shelf life issues
 - Improving agents in bakery products
- ❑ **A total of 74 attendants have been trained**

QBAKE. Training pilot course Trainers

Greece (Training at School of bakery and pastry, OAED Galatsiou)

- Theofanis Georgopoulos: Lecturer in Technology and Quality Control of Cereals and Bakery Products, Technological Educational Institute of Larissa.
- Nikolaos Valet: Responsible of Department of R&D. Chipita S.A.

Rumania (training at IBA facilities)

Alina Culetu and Gabriela Mohan. Researchers and trainers at IBA centre.

UK (training at Bakery pilot plant in Campden BRI)

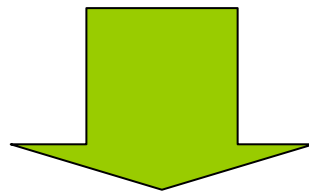
Andrew Hughes and Paul Caterall (Researchers and trainers at Campden BRI)

Spain (coordinated by ainia and implemented at ECYL-Vocational Training Centre for Food Industries)

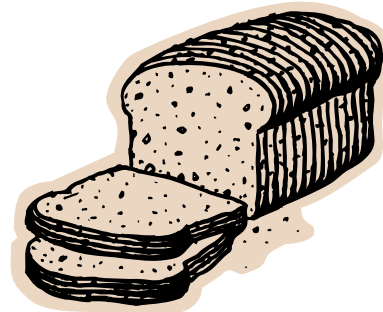
Researchers and trainers from CETECE (Technological Centre for Cereals)

QBAKE project. Conclusions

- Thanks to the different activities carried out by different partners of the consortium



SMEs increase their knowledge in specific bakery areas which may help them to improve their competitiveness.



QBAKE project.

THANKS FOR YOUR ATTENTION!!

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