

QBAKE EXECUTIVE SUMMARY

THE PROJECT

In the last few years, the Food Industries have experienced a dramatic increase in the implementations of new technologies and the use of new raw materials. Being the largest industry in the EU, it is vital for Food companies to improve their technological level in order to remain competitive and ensure the quality and safety of their products. These changes also imply that the companies must train their employees in the understanding and use of these new technologies.

QBake (Qualifications for the European Bakery Industry) is a Leonardo da Vinci Development of Innovation Project, funded by the EC through the EACEA. 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. The Project will develop the course and validate it with a group of trainees, who will obtain the Europass certificate, acknowledging their new competencies.

ACTIVITIES

Coordination and quality management. The project will implement a coordination and a quality plan to manage all activities.

Training needs analysis. A predictive training analysis study will be performed by the participating RTDs and later compared with the results of a TNA performed with a series of bakery companies in the 4 participating countries (Greece, Romania, Spain and the United Kingdom).

Development of training materials. Based on the TNA results, the consortium will undertake the building of a training program (including materials, methodology, implementation considering work duties, validation tools, etc).

Training Trainers' Workshop. A workshop will be organized in Campden BRI facilities to train 2 trainers from the 4 participating countries. The trainers will be selected among some experts in the participating countries and will review the training program.

Validation of training program. A series of training sessions will be carried out in the different countries to test the appropriateness and relevance of the training program. The program will be delivered with a group of selected trainees, all employees of the bakery sector. Some months after the training sessions, an impact analysis will be conducted to assess the effectiveness of the training in the workplace.

Dissemination of project activities and results. A series of dissemination tools and activities will be programmed along the project lifetime. A multilingual blog on bakery technology will provide companies in the sector with an insight into the new technologies and developments, as well as information on Vocational Education and Training in Europe. The project website (www.qbake.eu) will offer general information on the project as well as updates and news. The Associations included in the consortium will use their networks to disseminate project news.

Exploitation. After the project lifetime, the RTDs will be able to exploit the developed product in their countries. Also, a Transfer of Innovation project is projected in order to transfer methodology, results and know-how to other countries.

CALENDAR

Qbake officially started on 1st February 2012 and will finish by 31st January 2014.

THE PARTNERSHIP

The QBake project will be developed by a consortium of 10 partners, including:



AINIA (Spain) – Project Coordinator – Food Research and Development Centre with previous experience in VET projects. Ainia also has participated in a number of R+D projects in Europe and in Third Countries.

Contact: Ms. Bárbara Ruiz-Bejarano - bruizbejarano@ainia.es



Campden BRI (United Kingdom) – Campden BRI is an independent, non-profit distributing, food industry membership-based research and technology organization. Their main expertise is in the bakery and canning technologies.

Contact: Mr. Paul Catterall - p.catterall@campden.co.uk



National Institute of Research&Development for Food Bioresources-IBA Bucharest (Romania) is a Food Research and Development Centre with expertise in the Bakery sector. It has wide experience in participating and coordinating projects.

Contact: Ms. Claudia Mosoiu - claudia.mosoiu@bioresurse.ro



The Hellenic Food Authority (Greece) is also a VET provider for Greek Food Companies, especially in Food Safety, Quality and Consumer Affairs. As a RTD, it has participated in a number of projects.

Contact: Mr. Vagelis Mourelatos - vamourelatos@efet.gr



Innopan (Spain) specializes in technologies of bread, and carries out research, training and modernization, transfer, and dissemination activities. They also have previous experience in international Projects.

Contact: Ms. Águeda García-Agulló - agueda@innopan.com



Ecyl (Spain), the Public Employment Service of Castilla y León provides VET training in their specialized centre CNIA in Salamanca, with facilities for training in bakery and pastry products.

Contact: Mr. Jesús Ramos - ramgarje@jcyl.es



SEVT (Greece) is the Federation of Hellenic Food Industries is the official body representing the interests of the Hellenic Food and Drink Industries at National, European and International level. It has previous experience in project management and in involving the sector in project activities.

Contact: Ms. Fotini Salta - fotsal@sevt.gr



HELAFET (Greece), the Hellenic Association of Food Technologists is a scientific and professional organization. Its main activities include assessment of industrial needs, dissemination and mainstreaming and scientific research.

Contact: Mr Spiros Kontos - Spiros.kontos@gmail.com



Rompan (Romania), the Romanian Employers League of the Milling Baking and Flour Products Industry is an association devoted to the promotion and technical and economic development of the associate companies. ROMPAN is also a Center for Training, Evaluation, Professional development and Re-qualification for the Milling and Bakery Industry.

Contact: Ms. Daniela Voica - tehnic@rompan.ro



The Chamber for Agriculture of County Galati in Romania (CACG) develops training activities, technical assistance for the sector, project development and dissemination activities.

Contact: Ms. Adriana Toderita - aditoderita@yahoo.com

RESULTS

- Study of potential tools for predicting training needs in Technology in the Food Sector
- Comparative study of the training needs in baking technologies in 4 countries
- Development of training materials for specific training needs in baking technologies
- A model for engaging the companies in the sector in participating in training need detection, program development and course validation
- An updated website and multilingual blog related to training needs in technology for the bakery sector