

European Qualifications & Competences for the Vegan Food Industry

621581-EPP-1-2020-1-PT-EPPKA2-SSA

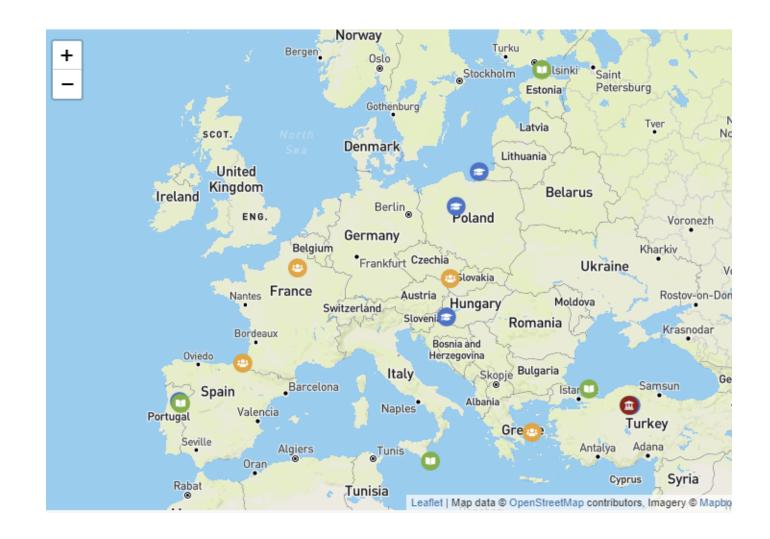
Rui Costa

16 Dec 2022



Partnership

- 1 Ministry
- 1 Qualifications agency
- 2 University applied sciences
- 3 Universities
- 1 Sec. educ university
- 1 Secondary education school
- 1 Training organization
- 2 Industry federations
- 2 Associations of professionals
- 11 countries



















Politécnico de Coimbra





































Driving forces for 01 change of the training of food industry professionals

THIS PRESENTATION

EQVEGAN 02 trainings

03 **EQVEGAN** certification and work-based learning









Driving forces for change of the training of food industry professionals

Plant based

Automation

Sustainability

Soft skills

Work-based learning

Mobility/valorizati on of professionals









Plant based

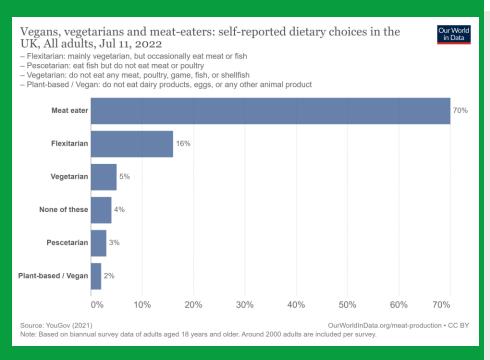








Plant based





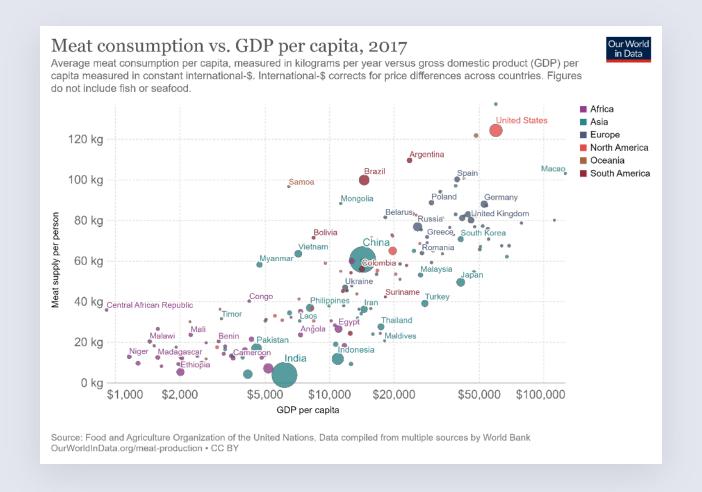
https://eu.boell.org/en/2021/09/07/active-state-political-economy-transforming-meat-system







Meat consumption















https://www.greenqueen.com.hk/10-stats-that-prove-that-plant-based-is-the-future-of-food/

Plant based processing



Technology of...

Meat analogues

Fish analogues

Dairy analogues

Egg analogues

Vegetable drinks

Mycoprotein

Seaweeds



Nutrition (diets)



Food safety issues



Food product development insights (trends, shelf life, law)



Sustainability

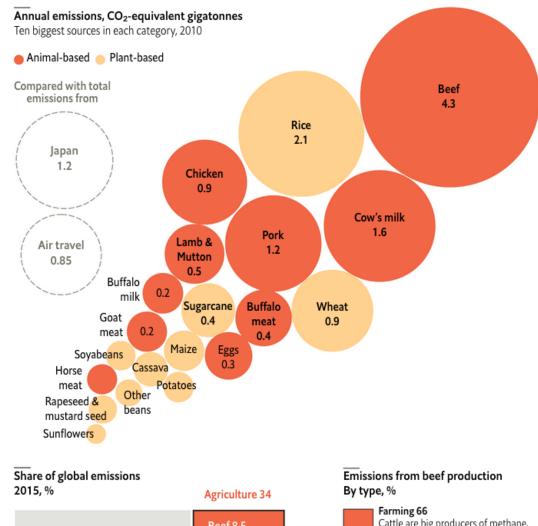


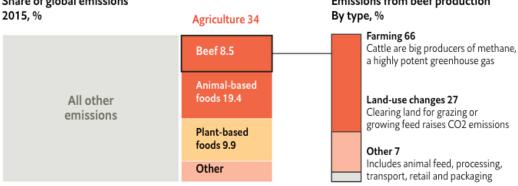






The Economist











Climate change

GoodSignal: Changing The Climate: The Role of Alternative Proteins

"Global temperatures have risen by 1.1°C as compared to 1850 levels

UN Environment Programme (UNEP) just a week before COP27 stated that there were no longer any viable pathways available to achieve the 1.5°C threshold by 2030.

To meet the 1.5°C threshold, a 44% reduction in current emissions⁶ will be needed to achieve the targets – a herculean task. Our food system, which emits a third of global emissions, will play a crucial role. Animal agriculture amounts to a significant component at 14.5% of total global emissions.

Plant-based meat currently commands 1.4% of the conventional meat market. Experts predict alternative proteins will command between 7% to 14% of the conventional animal agriculture market share by 2030 (2% of emissions). '"











Automation









AAA advanced skill clusters

Digital delivery

- Web development
- User interface design
- Data visualization
- Automated testing technics
- Application programming interface

Data Science

- Mathematical modeling
- Big data analytics
- Al and machine learning
- Web analytics
- Simulation

Data engineering

- Data wrangling
- Cloud computing
- Cloud security architecture
- Data mining
- Data techniques

Automation & robotics

- Robotics
- Automated testing
- Automation
- Computer-aided manufacturing
- Industrial automation

https://www2.deloitte.com/us/en/insights/industry/retail-distribution/digital-skills-food-industry.html (2019)









AAA advanced skill clusters

Automation & robotics

- Robotics
- Automated testing
- Automation
- Computer-aided manufacturing
- Industrial automation

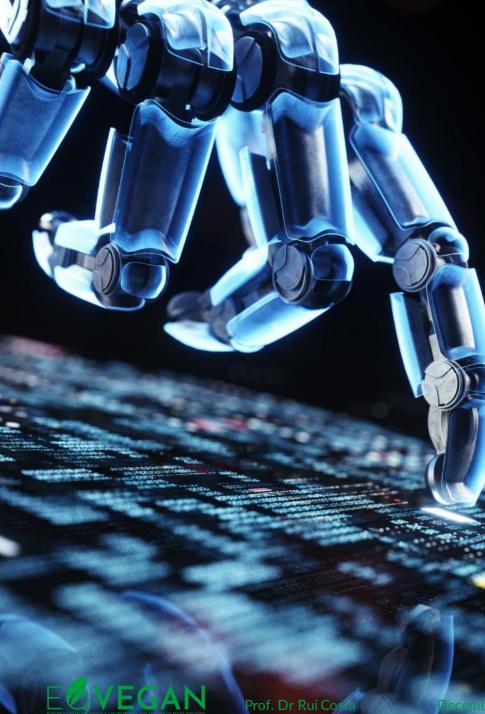
https://www2.deloitte.com/us/en/insights/industry/retail-distribution/digital-skills-food-industry.html (2019)











Digitalization and automatization skills

ICT

operate with basic ICT, working with human-machine interface; use different software, like traceability, IoT)

Automation

operate effective cooperation with automation specialists, basic understanding of automated systems, identify common sensors in the automation of components and use cases for sensors, etc

Robotics

identify various types of robots, operate fault diagnostic of robots, select devices for the automatic handling of products, etc.

Electives

additive manufacturing technologies, machine vision, artificial intelligence and machine learning







Soft skills













GLOBAL

Consumer Trends 2022

IN CONTROL

In times of uncertainty, consumers crave a sense of control over their lives. Brands can deliver the information and options that consumers need to feel like they're in the driver's seat.

03

ETHICS CHECK

While many brands have made their voices heard on controversial topics, consumers want to see measurable progress against their goals.

02 ENJOYMENT EVERYWHERE

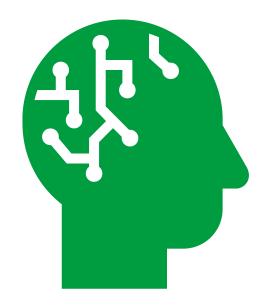
Having endured lockdown, consumers are eager to break out of their confines and explore, play and embrace novel experiences, both virtually and in the 'real', physical world. 04

WHAT ELSE IS HAPPENING IN 2022?

- Flexible Spaces
- Climate Complexity

Domains	Skills
Critical and innovative thinking	Problem solving
	Critical thinking
Interpersonal skills	Optional knowledge (Project management) Planning and organization Leadership Team building management Team working
Intrapersonal skills	Self-management (time, stress, organization) Self-awareness
Other	Ethical understanding

Most relevant soft skills for the food industry





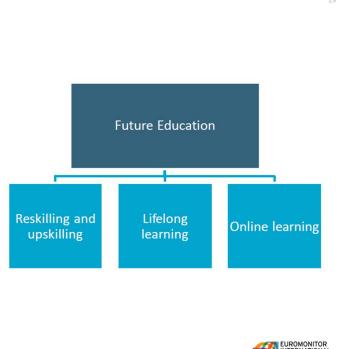






Training aligned with education trends













Training needs

- O1 Plant based processing
- 02 Green skills
- O3 Digital and automatization skills
- 04 Soft skills



eqvegan.eu



Occupations in the food industry

Food operator

• EQF 4 (vocational secondary education)



Food technician

• EQF 5 (short cycle)

Food technologist/engineer

- EQF 6 (bachelor)EQF 7 (master)







EQVEGAN certification and WBL









certification and WBL













English

Home > What are digital credentials

europass

Europass tools

Learn in Europe

Work in Europe

About Europass

Stakeholders

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What are Digital Credentials

European Digital Credentials describe a learning achievement. They can describe activities, assessments, and professional entitlements as well as qualifications.

The <u>European Commission</u> is developing the European Digital Credentials Infrastructure (EDCI) to support efficiency and security in how credentials such as qualifications and other learning achievements can be recognised across Europe.

Work is ongoing on the development of the European Digital Credentials Infrastructure (EDCI). The EDCI will support authentication services for any digital documents or representations of information on skills and qualifications as outlined in Article 4 (6) of the Europeas Decision.

















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ISEKI Food Association

EQVEGAN.EU

FOOD-SKILLS.EU

Thank you for your attention!

ERASMUS+ Sector Skills Alliance EQVEGAN
European Qualifications & Competences for the Vegan Food Industry.
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Polytechnic Institute of Coimbra.





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