



- EQA-Office, Ostbevern
- University of Bonn, Foodnetcenter, Bonn
- Anuga trade fair, Cologne
- University of Warsaw, POLIN Museum, Warsaw

4th to 11th October 2017

Joint Summer School

EQAsce and its European University Network offer a variation of qualifications in different fields of food chain management, food safety and health management and crisis management. For the first time a Joint Summer School will be organized linking the different thematic priorities in the sense of a multi-track-programme. The Summer School takes place in different locations from 4th to 11th October 2017 pre and during ANUGA Fair in Cologne. Participants will benefit in practical terms from the modular design. One-Day courses that have been completed can be credited for further trainings, which serve to consolidate knowledge, complete the training program. Depending on the complexity of the topic, series of courses will be broken down in one-day-courses. The trainings can be attended independently one from another. Participants' professional management skills are honed through theoretical input coupled with group work, situational role plays and practical expertises.

Target group

Professionals in upper and middle management of agrifood companies and ICT service providers who are responsible for implementing food chain management and ICT systems, risk and crisis management systems or establishing task forces, PhD Students in Agricultural and Food Science, trainers refreshing their knowledge, architects and consulting engineers.

Goals

- Gain inside in the current state of the art in organizing international food chains
- Determine Information demand and supply
- Exchange failure and success stories of innovation management and global collaboration
- Discuss on applications and usage of new technologies and approaches
- Develop options for further actions of qualification

Organisation Committee

The initiators of the Joint Summer School are the International FoodNetCenter (FNC) of the University Bonn, the University Warsaw (WU) and the European Retail Academy. The Education and Qualification Alliance (EQAsce) is responsible for the event management.

Price: € 300,- (plus 19% VAT) per day

Registration:

www.foodnetcenter.uni-bonn.de

Joint Summer School – Format

The eight-day Joint Summer School is targeted at an international audience with impulse lectures by experts and discussion sessions. The general aim is to contribute to the creation of an open international forum for researchers, education scientists, experts from public organizations and industry representatives to promote constructive dialog and collaboration on topics relevant to food chain management, food safety and health and crisis management. All days of the multi-track Summer School program include organized speaker sessions, a Knowledge Café, presentations during the ANUGA exhibition and guided fair walks. The initiators of the event present and disseminate the results of international harmonizing activities and capacity building in the sense of lifelong learning.

The idea that teaching is the key to learning has led the organization team to a teaching style known as **train the trainer**: TTT is a learning technique that teaches PhD students or EQA lectures to be teachers themselves. Aim of the TTT format is:

- Building leadership skills of the participant
- Encourage them to become experts in food chain management, food safety and health or crisis management,
- One day brush up trainings for important skills

One reason the TTT model is popular in the Joint Summer School Program is because trained members are enable to teach within their own universities and firms. These teachers and trainers are exposed to new information, theories and skills of team work and leadership through the TTT model.

Leadership is the art of getting people moving in the same direction with a common purpose and goals learning leadership techniques like:

- **Influencing** – Compelling the ideas and actions of others
- **Motivation** – Stoking the drive of individuals and teams towards a goal
- **Strategy** – Developing ways to achieve goals in the context of constrains and competition
- **Challenges and obstacles** – Risks and impeding factors like conflict of interest or resistance to change

Recognition Schemes

The courses will receive credits of several education providers. For more information, please contact the appropriate authorities:

1. EQA-Recognition Scheme – b.petersen@eqasce.de
2. Theodor Brinkmann Graduierten Schule – s.plattes@uni-bonn.de
3. Chamber of engineers – simone.fritzen@mergant.de

Topics: Qualification field crisis manager: Fire as crisis cause

	Wednesday, the fourth of October 2017	Thursday, the fifth of October 2017	Friday, the sixth of October 2017
Location	→ EQA-Office Ostbevern	→ EQA-Office Ostbevern	→ University of Bonn
	Crisis Situation: Fire	Crisis Management	Prevention of Fire
9:00 - 9:45	Peter Hilgers, fire protection assessor Handling of crisis situations: Fire in production facilities of the food industry (e.g. mill operations)	Peter Hilgers, fire protection assessor Responsibilities of crisis management in case of fires	Maik Dörner, Architect Creation of architectural structures for preventive fire safety in production facilities of the food industry
9:45 - 10:30			
10:30 - 11:15			
11:15 - 12:00			
Break			
14:00 - 14:45	Excercise	Excercise	Excercise
14:45 - 15:30			
15:30 - 16:15			
16:15 - 17:00			
Participants:	15	15	20

Language: German

Topics: Food Chain and Knowledge Management – Expert Forum

	Saturday, the seventh of October 2017	Sunday, the eighth of October 2017	Monday, the ninth of October 2017
Location	→ University of Bonn	→ Cologne Anuga trade fair	→ Cologne Anuga trade fair
	Traceability in International Supply Chains	Food Standards and Knowledge Management	Innovation in Foodchains
9:00 - 9:45	Dr. Lars Dittmann: Chain- und Changemanagement	START: 10:00 a.m., EQA-Guide-Fair-Walk	Expertenforum BMEL/BLE
9:45 - 10:30	Dr. Amir Mousavi: Identification and traceability in supply chains	International Standards	10:40 - 11:40 Cereals & Pastries Baking ingredients / AgrOr / Fine pastries
10:30 - 11:15	Prof. Dr. Brigitte Petersen: The AMOR principle	Prof. Dr. Sebastian Jarzebowski: Logistic in international value chains	11:50 - 12:50 Fruits and Vegetables Foodomics / DoHLe / SiMoHyP
11:15 - 12:00	Mark Zeller: F-Trays solutions	Dr. Simone Fritzen: Trust in international food standards	13:00 - 14:00 Dairy products FoodAuthent / KAESE salt reduction in cheese / Lactose - Sweetener
	Pause	12:00 - 14:45 Ceremonial signing of lifelong learning cooperations between EQA and international knowledge providers	14:10 - 15:10 Meat & Fish MARINEFOOD / FISH / Animal-ID
14:00 - 14:45	Dr. Thomas Lettmann / Dr. Alexander Ellebrecht (Mod.) Knowlegde Café: cross innovation and tools for traceability	Knowledge Management	15:20 - 16:00 Spices 3Plus / HAGEN
14:45 - 15:30		Prof. Dr. Bernd Hallier: European Academy Network	16:00 - 18:00 EQA-Guided-Fair-Walk Tracking and Tracing of Products and Labeling
15:30 - 16:15		Prof. Dr. Ema Madonado/ Dr. Ursula Arning: Living Handbook	
16:15 - 17:00		Dr. Susanne Lehnert: EQA proof of competency / webinars	
17:00: Social Program Wine degustation and dinner (optional, additional fee)			
Participants:	40	40	30
	Language: English Trade fair tickets included	Language: English Trade fair tickets included	Language: English Trade fair tickets included

Topics: Food Safety and Health

	Tuesday, the tenth of October 2017	Wednesday, the eleventh of October 2017	
Location	→ University of Bonn	→ University of Warsaw, POLIN Museum, Warsaw	
	Data Management and One Health	Quality and Foodsafety and use of innovative solutions to success in business	
9:00 - 9:45	Dr. Klemens van Betteray: Datamanagement along the meat value chain	1st plenary session	
9:45 - 10:30	Dr. Julia Steinhoff-Wagner Antibiotics reduction in meat value chains	09:30 - 09:40 Congress opening	
10:30 - 11:15		09:40 - 10:00 Recent legal regulations and the current state of reorganisation of official food controls in Poland	
11:15 - 12:00	Dr. Rike Huber Resistance of microorganisms and risk for human beings and actors in food chains	2nd session Innovation in production, logistics and supply chain success in buisness	3rd session Quality and safety in primary production
	Break	Break	
14:00 - 14:45	Prof. Dr. Brigitte Petersen: Moderation Knowledge Café: One health principles and interaction in networks	18:10 - 18:30: Summary of the congress	
14:45 - 15:30		20:00: Social Program	
15:30 - 16:15		Dinner (optional, additional fee)	
16:15 - 17:00			
Participants	20	~120	
	Language: English	Language: Polish (optional: English simultaneous translation)	

October 4th, 5th and 6th, 2017: Qualification field crisis manager: Fire as crisis cause



Lecturer:

Peter Hilgers, fire protection assessor

Head of an engineering and expert office, state-approved specialist planner and expert for preventive fire protection as well as guest lecturer at the University of Koblenz.



Lecturer:

Architect Dipl.- Ing. (FH) Maik Dörner, M.Eng.

Publicly certified expert for preventive fire protection and large expertise in construction of storage halls for ambient and frozen food storage.

During crisis situations, it is important to clearly define the hierarchical structures and responsibilities of the assignees in order to cope with the emergency response. The only way to achieve this is to develop hazard prevention plans, implement these and test their functionality through exercises. It is necessary to clarify: Who is responsible for which task? Does every employee know the measure plan and who's responsible for the single tasks if a fire is detected? Participants of this course learn the basics of crisis management during fires. They get a general survey about the correct sequence of tasks and what kind of organisational support the responsible personal needs. Further subjects are interface management with fire departments, police, authorities and the press.

Fire in production facilities are special crisis situations. Depending on the produced goods there is an explosion hazard. In case of such a crisis the responsible personal must act quickly and level headed. In order to prevent damage from spreading and becoming unmanageable, or the loss of human life regular exercises are needed. Participants of this course learn through the example of mill productions facilities the basic risk features and the structural and operational measures of fire precautions and organisations in these fields. During the afternoon exercise the participants will increase their new knowledge further by developing solutions for different fire scenarios

Buildup and operation of a production facility are not only regulated by laws, but must also correspond to the production conditions. The production of bread and pastries raises other potential fire precautions as the production of cheese or the storing of dry goods. These precautions reflect themselves in the architecture and utilisation of production facilities.

Participants of this course learn through selected examples from the fields of food production, food storage and industrial construction different prospects of how to realize constructional, plant specific and organisational fire precaution measures. Afterwards an exercise will allow the participants to test and discuss their new knowledge.

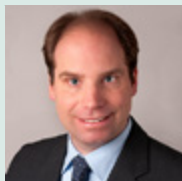
The methods are specially tailored to this ambitious intensive seminar. The participants are enabled to implement the learned quickly into practice by means of a real crisis.



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Saturday, October 7th, 2017: Food Chain and Traceability



Lecturer:

Dr. Lars Dittmann

Experienced Line Manager and Quality, Operational Excellence & Value Chain Manager at PGHV HUB BU Central and Southern Europe, ABB Switzerland AG.



Lecturer:

Dr. Amir Mousavi

Associate Professor in logistics management and lecturer at the European University of applied Science (EUFH), the Technicals University of Cologne and the Cologne Business School (CBS).



Lecturer:

Prof. Dr. Brigitte Petersen

Chairwoman of the Management Board of the international FNC, professorship Preventive Health Management in the University of Bonn and chairwoman of the Executive Board of the EQAsce.



Lecturer:

Mark Zeller

Chief Operating Officer at fTRACE GmbH, a 100% subsidiary of GS1 Germany and former member of the Advisory Board of the Institute for Industrial Management at the Aachen University.



Lecturer:

Dr. Thomas Lettmann

Founder and owner of DR LETTMANN bio-analytic which is specialised in the evaluation of processes and quality assurance systems for the pharmaceutical, life science and process industries.



Lecturer:

Dr. Alexander Ellebrecht

Confidential manager at ChainPoint Germany with experience in sustainability, quality management and traceability along different supply chains and guest lecturer at the University of Bonn.

Traceability has become a critical element in global agri-food business. Shifting patterns in consumer demand for sustainable agricultural practices including environmental and animal welfare concerns, food quality and safety assure a future for traceability as an important element of the overall quality management system.

The objectives of the one-day training are to:

- review the concepts of supply chain management and traceability in several agri-food and supplier chains,
- highlight the technological and organizational challenges in implanting traceable supply chains in a farm to fork approach,
- demonstrate appropriate measurement tools for food product labeling and identification, activity and process characterization, information systems for data capture, analysis, storage and communication.

Never before the information and communication technologies have been as critical for the success of a business as today, especially with regard to increasing market globalization and Industry 4.0.

Integrated software, hardware, orgware and liveware components ensure highly efficient information flows and digitally linked business processes from shop floor to top floor are vital for the fourth industrial revolution.

Assuring food traceability from farm to fork, implementing authenticity and diagnostic tests that detect and prevent food safety hazards and preserving the identity and wholesomeness of novel foods, have become essential elements of a quality assured agricultural supply chain management system. The Trainers are experts in different fields of business and ICT industry. Advancements in information and communication technology for data capture, storage and retrieval, non-destructive testing, and geospatial science provide opportunities and challenges for agricultural engineers to contribute to the development of technological cross innovation for traceability from farm to fork.

One important element of train-the-trainer therefore will be the **Knowledge Café** searching answers for the following questions:

- What is required to make the SMART Food Supplier Chain true?
- To what extent is Agrifood Industry 4.0 already an issue for today's global food and feed chains?
- Which strategy would experts recommend for the introduction of Supplier Chain4.0?
- To which extent is cloud computing a building block in reaching the SMART Food and Feed Chain?

The One-Day course is approved by EQAsce.

Through the registration in the EQA education platform and the recognition of education and examination performances achieved in different countries, it is possible to become an EQA Responsible for Food Chain Management or Food Safety and Health Management.

Sunday, October 8th, 2017: Food Chain and Knowledge Management



Lecturer:

Prof. Dr. Sebastian Jarzebowski

Associate Professor at the Faculty of Applied Informatics and Mathematics at Warsaw University of Life Sciences. Member of the EQAsce Executive Board.



Lecturer:

Dr. Simone Fritzen, M.Sc.

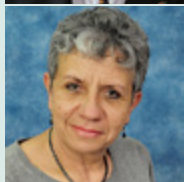
Founder and owner of Mergant, consulting national and international clients concerning improvement of customer supplier relations and reduction of monitoring costs.



Lecturer:

Prof. Prof. E.h. (RUS) Bernd Hallier

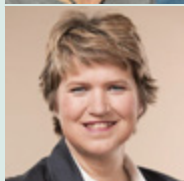
Adjunct professor at the Vitez University in Bosnia-Herzegovina and Executive Board Member of European Retail Academy as well as guest professor and lecturer worldwide.



Lecturer:

Prof. Dr. Ema Madonado

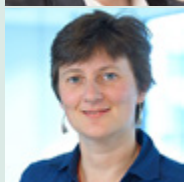
Specialist in Agricultural Science at Chapingo Autonomous University in Mexico and a contact person for EQA SCE in Mexico.



Lecturer:

Dr. agr. Susanne Lehnert

Lead auditor at the certification centre Agrizert GmbH, lecturer at the University of Bonn and Member of the EQAsce Executive Board.



Lecturer:

Dr. Ursula Arning

Leader of the Open Access Publishing and Programming program of „ZB MED – Informationszentrum Lebenswissenschaften“ and responsible for the publication portal PUBLISSO.

Members of the course day during the **ANUGA** in Cologne will get primary knowledge about the role of EQAsce as international network node point of public and private actors of quality, risk and crisis management in global food and feed chains and as standard provider for continuing education and qualification in the agro-food sector.

Quality, safety and transparency play an increasingly important role regarding food. EQAsce connects knowledge developers, knowledge providers, consultants and experts for quality questions in agrifood industry, most of them are exhibitors on one of Europe's largest trade fair for exporters in the Food and Beverage industry. Supported by the founding members from agri-food industry with the broad experience of standard owners like GlobalG.A.P, IFS, GS1, fTRACE, certification bodies like AgriZert, service companies in quality management like CSB, Chainpoint and EITCO and a network of international universities, ANUGA will be the place where **EQA SMART Service Platform** will be presented first time in the broad public.

A **guided tour** around the exhibition starts at the contact point of the standard owners IFS, GlobalGAP and GS1. Members of the course will obtain fascinating information on food safety in line with international standards.

It will be demonstrated, how food chain manager or food safety and health manager could control, document and monitor the flow of goods and products throughout the entire logistical chain. Further it will be explained, how a food chain manager can fully determine and prove at any time, when, where and by whom goods were taken over, processed, stored, transported, used, or disposed of. It will be shown how new traceability systems fully captures all origin and process data and transfer them to customers and external databases such as fTRACE, mynetfair, Chainpoint or others. At the same time the new traceability systems ensure compliance with the most important laws, directives and standards. Another capability of EQA service providers is the implementation of mandatory standards concerning the certification and traceability in the food sector as defined by the Global Food Safety Initiative (GFSI). These **international standards** include:

- BRC Global Standard Food Safety
- Global G.A.P
- HACCP
- ISF Food
- SQF

The Food safety systems are subject to independent tests based on these standards, and certified by GFSI. In the first session in the morning members of the course learn why certification to a standard recognized by the GFSI opens up global markets and means a clear competitive advantage for international food and feed chains. About lunchtime there will be the execution of a **Memorandum of Understanding** between EQA and an international Network of Universities implementing the EQA Standard for qualification offer and capacity building of participants in the sense of lifelong learning. In the afternoon sessions new learning tools and approaches for **knowledge management** will be discussed with experts and participants of the train the trainer course.

Sunday, October 9th, 2017: Food Chain and Knowledge Management – BLE Expert Forum



Lecturer:

Dr. Simone Fritzen, M.Sc.

Founder and owner of Mergant, consulting national and international clients concerning improvement of customer supplier relations and reduction of monitoring costs.



In the **guided fair walk** of the 9th of October an expert forum organized by the Federal Office for Agriculture and Food (BLE) is involved. The BLE is an authority within the Federal Ministry for Food and Agriculture (BMEL). On behalf of BMEL the BLE manages, technically and in terms of organization, numerous national and international projects in the fields of food, agriculture and consumer protection. The participants of the course day will get the opportunity to take part in the **BLE Expert Forum** and discuss with the experts and project partners.

- 10:40 - 11:40 Cereals & Pastries
- 11:50 - 12:50 Fruits and Vegetables
- 13:00 - 14:00 Dairy products
- 14:10 - 15:10 Meat & Fish
- 15:20 - 16:00 Spices
- 16:00 - 18:00 EQA-Guided-Fair-Walk

More than even before, the quality of contacts at a trade fair is decisive for the success of the participation by its individual exhibitors. Therefore standard owners and EQAsce members on ANUGA as well as members of the training course benefit from each other. Only at ANUNGA visitors will find the most important key players of the national and international food industry.

The focus of the guided fair walk in the afternoon is **tracking and tracing of products and labeling**. Because time and again, recalls in the food sector have caused a stir – with a multitude of reasons and far-reaching consequences for manufactures and dealers. Linking the physical flow of goods with the related flow of information is indispensable so food chain manager can clearly trace the location and history of units in critical situations. Every unit, be it batches, packages, logistical containers or final products, must be labeled for identification. This label has to be kept throughout all stages of production, manufacturing, transport and sales.

Participants will receive an impression and learn about traceability. This ensures labeling in line with international requirements and supports all prevalent communication standards like Serial Shipping Container Code (SSCC), Global Location Number (GLN), Global Trade Item Number (GTIN), GS1 128 barcode, Electronic Product Code (EPC), GS DataBar Reduced Space Symbolology, GS1 XML/EANCOM, fTRACE Carbon Footprint, Water Footprint, Energy Footprint ect. The course day is EQA approved for Food chain responsible and manager.



October 10th, 2017: Food Safety and One Health



Lecturer:

Dr. Klemens van Betteray

Vice-president of the CSB-System AG and board member of the Food Processing Initiative NRW e.V. as well as a member of the advisory board of the Anuga Food Tec.



Lecturer:

Dr. Julia Steinhoff-Wagner

Junior research group leader and lecturer at the professorship Preventive Health Management, Institute of Animal Science, University of Bonn.



Lecturer:

Dr. med. Rike Huber

Medical Specialist in microbiology, virology and infection epidemiology at the laboratory Wisplinghoff, Cologne and the HCT Hygieneconsult, Cologne.



Lecturer:

Prof. Dr. agr. Brigitte Petersen

Chairwoman of the Management Board of the international FNC, professorship Preventive Health Management in the University of Bonn and chairwoman of the Executive Board of the EQAsce.

One Health is one of the top topics of managing international food chains. Aim of the One Health approach is to improve health and well-being through the prevention of risks and the mitigation of effects of crisis that originate at the interface between humans, animals and their various environments. One Health is rapidly becoming an international movement based on cross-sectorial collaboration.

A large number of different professional groups with management functions in the agri-food industry, food retailing and health care face the challenge of avoiding the spread of **antibiotic-resistant microorganisms** in livestock, food chains, hospitals and the environment.

They are encouraged to develop or implement appropriate prevention strategies without often having the necessary background information or the knowledge about the very complex relationships of resistance dynamics and resistance transfer.

For this reason, the European Qualification Alliance (EQAsce), which was founded in June 2015, offers an intensive seminar for all managers, project managers and specialists in these occupational sectors, providing their knowledge and skills in the field of **data management** and **risk and health management** to expand this special One Health topic step by step and to attach great importance to a high degree of practical relevance.

The seminar conveys the necessary knowledge of prevention strategies, organization of measures and, in particular, their integration into appropriate quality management measures in public and private organizations.

The aim of the seminar is to provide knowledge in order to ...

- better understanding the interrelations of resistance and spread,
- to prepare systematically operational questions and legal requirements in this context and to transfer them into suitable precautionary and avoidance strategies,
- to get to know the most important instruments for the design of monitoring measures;
- to carry out the tasks you are dealing with more effectively in the context of prevention, management and control.

The methods are specially tailored to this ambitious intensive seminar. The participants are enabled to implement the learned quickly into practice by means of real operational problems and decision-making situations.

The speakers will examine the individual topics from their own perspective without neglecting the overall context of the One Health approach.

You will receive an EQA participation certificate, which can also be used as a module for further EQAsce training courses for food safety managers or risk and crisis managers.



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October 11th, 2017: IV Food Safety Congress



Lecturer:

Prof. Dr. Sebastian Jarzebowski

Associate professor at the Faculty of Applied Informatics and Mathematics at Warsaw University of Life Sciences. Member of the EQAsce Executive Board.



Lecturer:

Marek Marzec

MSc. in food technology. Member of the International Working Group for IFS Standard. Representative of IFS Standard in Central and Eastern Europe. Member of the EQAsce Supervisory Board.

Quality and food safety and the use of innovative solutions for business success

There are major changes in the organization of regional, national and international networks and food chains. Global dependencies and links in one of the largest sectors in the economy are of great importance to the basic needs of man and his attitudes in the most diverse cultural, social, economic, legal and physical environments that are a challenge for research and scientific cooperation.

To meet the wide range of challenges facing us, a one-sided approach focused on classical research is no longer sufficient. A multidisciplinary approach is needed, combining economic, social and legal issues as well as discipline in technical, environmental and natural sciences.

The Congress is organized by the IFS Office Central & Eastern Europe in cooperation with the University of Bonn, the Warsaw University of Life Sciences, EQAsce, Quality Promotion Office and the global logistics organization CSCMP in Poland.

The congress is a platform for sharing knowledge and experience in food safety, new technologies, market access, global logistics, interdependence and cooperation between multinational and small producers, private and public standards, and sustainable development.

Whom do you meet at the Congress?

Exporters, directors responsible for business financial security, logistic companies, market surveillance agents, certification bodies, consultants, insurance companies, representatives of science, PhD students.

October 11, 2017

Polin Conference Center

at the Museum of the History of Polish Jews

Mordechaja Anielewicza 6

Warsaw

www.polin.pl

