

Welcome to the

Department of Food Science and Technology (DFST)



Universität für Bodenkultur Wien, Muthgasse 18, A-1190 Wien
University of Natural Resources and Life Sciences - Vienna



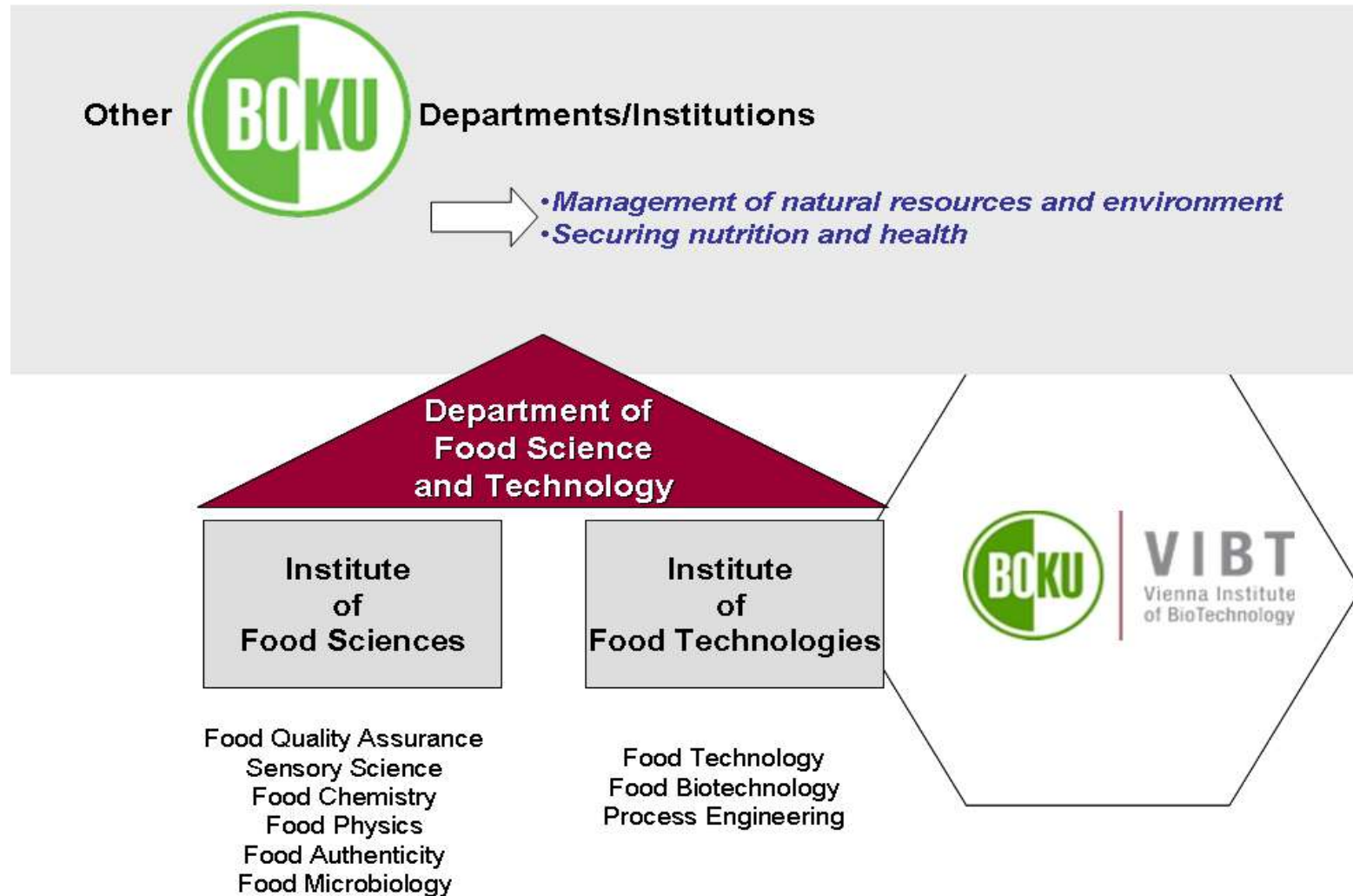
Universität für Bodenkultur Wien – BOKU

University of Natural Resources and Life Sciences, Vienna

3 locations



DFST in a Nutshell: Structure and Positioning



DLWT in a Nutshell: Dimensions

- ~ 60 scientists and 20 assistants (administration, technicians)
- ~ 6.500 m² laboratories, pilot plant, application kitchen, office rooms
- Annually 200-300 students Bachelor Food and Bio Technology,
 - ~ 60 students MSc Food Science and Technology,
 - ~ 20 students MSc Safety In the Food Chain
- Research projects:
 - finished since 2007: ~ 80 (national, international)
 - ongoing: ~ 30 (national, international)

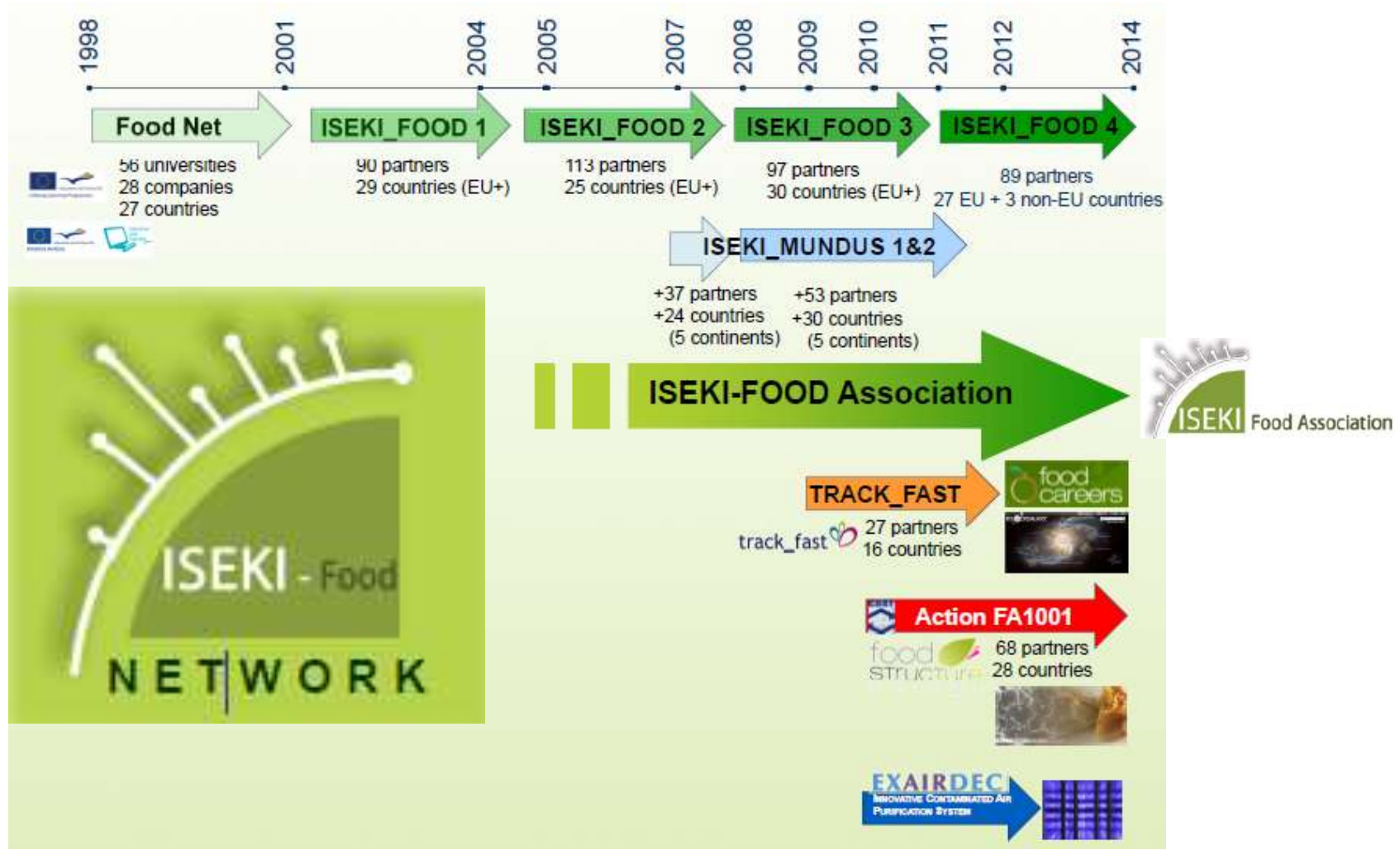


<http://iseki-food.net>

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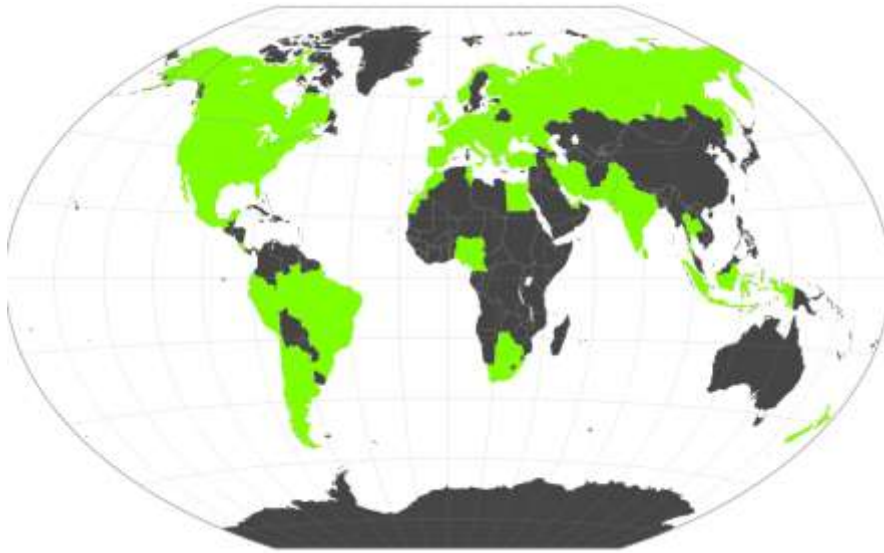
WHAT IS ISEKI-FOOD ASSOCIATION ?

IFA is an **independent European non-profit organisation**, founded in 2005 as an outcome of 10 years of Thematic Network activities for all stakeholders in the food supply chain with regard to **education, research, legislation and communication**.



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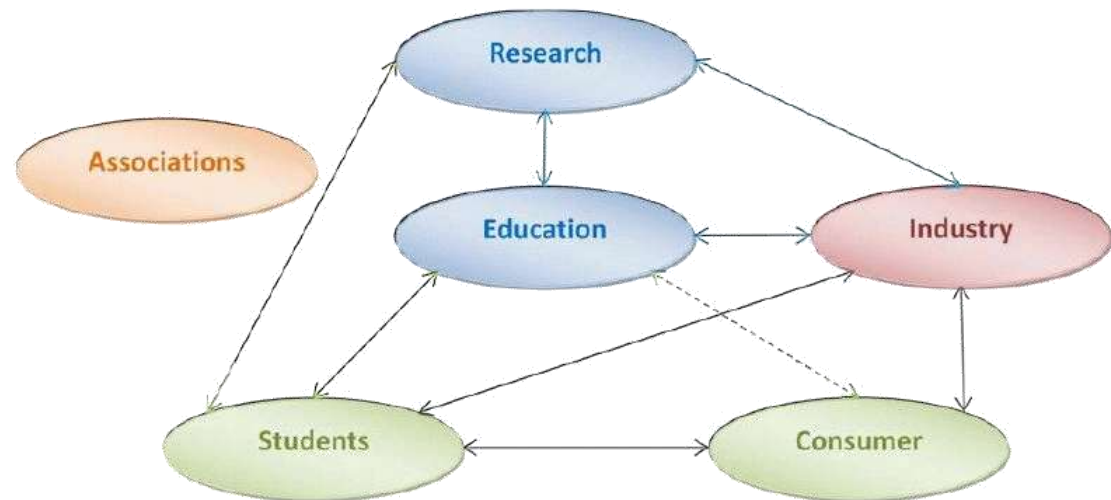
individual and company members from 30 European and 27 non European countries



is a platform for:



promoting
synergies
between
research,
education
and **industry**



- tuning and accreditation of **food study programmes**
- developing **teaching materials** and **teaching methods**
- development of a **virtual community of experts** for communicating with the general public



- establishing of a framework of agreements among partners, fostering the **mobility** of students and staff stimulating the development of **joint projects**

track_fast 

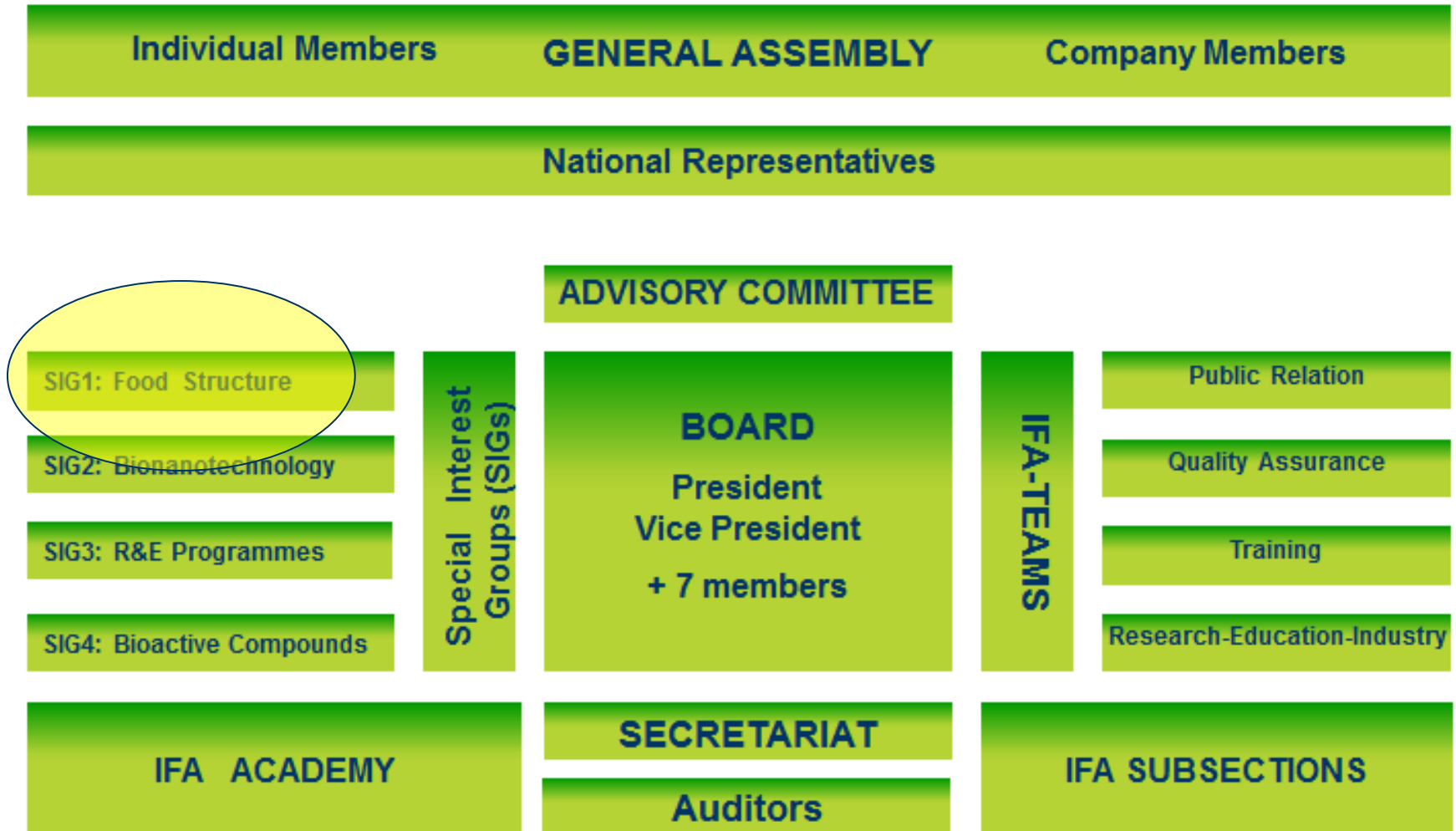
<https://www.trackfast.eu/>



<https://www.foodcareers.eu/>

FP7, KBBE 227220: Training Requirements And Careers for Knowledge-based Food Science and Technology in Europe

online platform for **continual professional development** (CPD) for Food Professionals providing guidance and tools for creating and maintaining a continual professional development portfolio



Chair: **Laura Piazza** (DISTAM, Milano)
Gerhard Schleining (BOKU, Vienna)

Aims

- bring together different competences on **structure monitoring** (texture, rheology, morphology, phase behavior), **simulation** and **statistical data treatment**
- **model the behavior of food materials** in view of TMF (Tailor Made Foods) which are designed in the respect of the consumer PAN profiles (Preference, Acceptance; Need)
- promote **mobility of researchers** in order to share:
 - technical experiences
 - fundamental knowledge
 - education and teaching of food physical properties

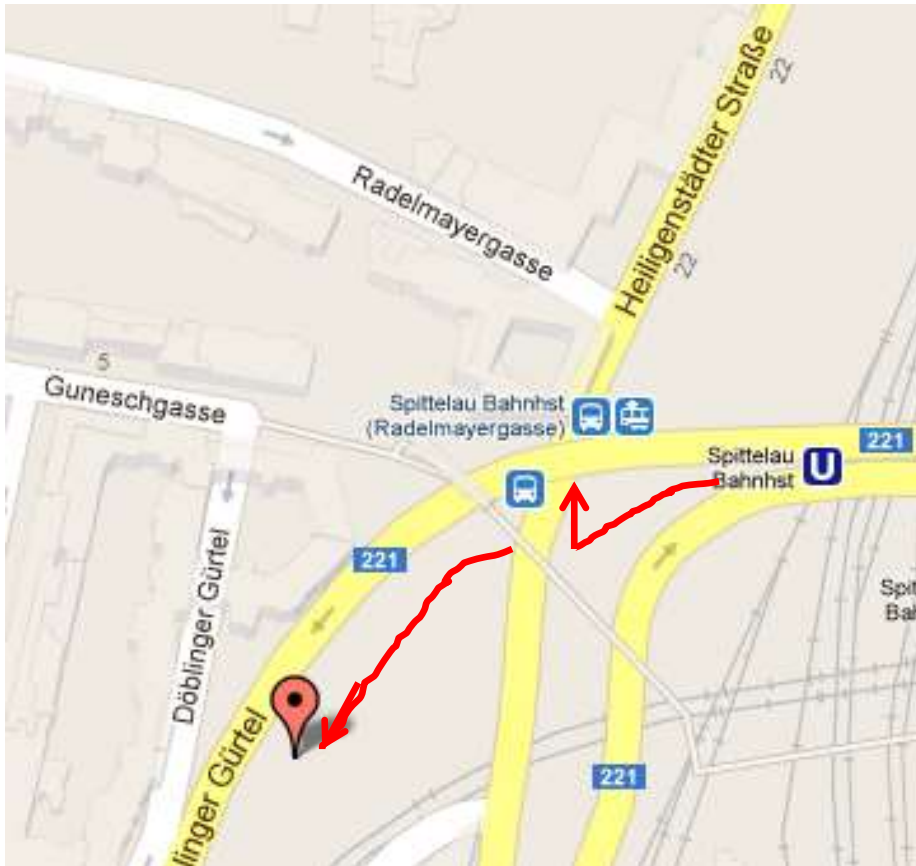
Activities



Application of innovative fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure

<http://www.foodstructuredesign.net/>

DINNER at:



1190 Wien, Heiligenstädter Strasse 31
Tel. 01-367 68 69
<http://www.bierig.at/>

19:00

U4/U6 Station "Spittelau"
EXIT Heiligenstädter Strasse