



Online Summer School

From Farm to Fork: New Technologies and Trends

Are you aware of the challenges and opportunities in the agrifood sector? Are you eager to get to know the innovations and trends in the agrifood sector? Would you like to have a vision of the whole food chain? Do you want to know the role animal production in circular farming and food system? Connect scientific knowledge with industrial innovation? Join this online Summer School for students and learn through lectures, group interaction, assignments and an interdisciplinary approach from Wageningen University & Research experts.

Target group

This programme is developed for future professionals such as bachelor and master students who are interested in boarding the insights of the agricultural and food domain, especially with a focus of the livestock sector. At least Bsc level of English is required.

Results

By attending this online Summer School you will;

- Get an overview of current and future trends in the agricultural and food domain
- Expand your knowledge and learn about new technologies and innovations. The whole value chain from environment, to agriculture production, to food processing and design and also human nutrition and health will be explored
- Experience how to solve challenges from diverse perspectives together with multidiscipline team members
- Get an insight on how education is organized within WUR

Date 14-25 August 2023

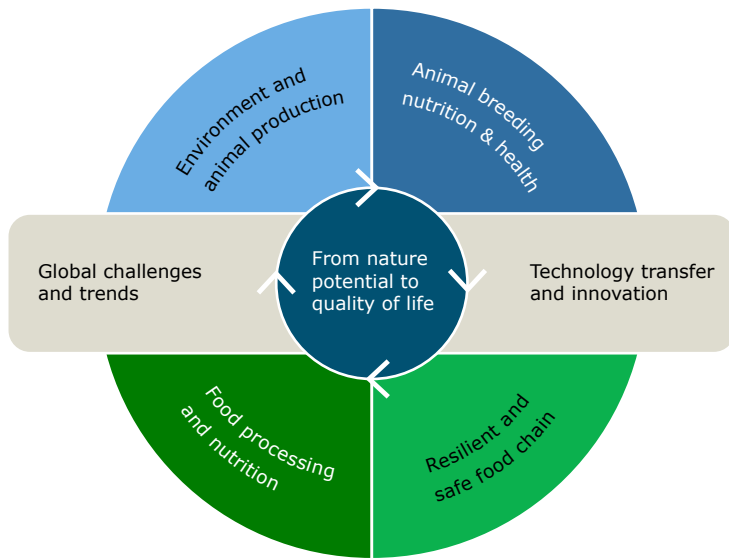
Location Online

Course leader Dr. Zhen Liu, Wageningen Academy, Wageningen University & Research

Outline and topics

With the purpose of providing high-quality education students from all over the world, with an interest in the Agri & Food domain, this online Summer School is developed and offered. The programme will be delivered in the form of online courses and academic lectures covering cutting-edge technologies and new trend of animal production system, circular agriculture, agriculture food and nutrition. The 2-week programme will contain 10 online courses or lectures with 20 total teaching hours and more than 10 group study hours. All courses, lectures and assignments will be conducted through Brightspace, the online learning platform of WUR.

Programme



The course includes a variety of lectures, knowledge clips, case study presentations and group work. The figure displays all the topics and subjects that will be discussed during the programme. Topics covered in this programme:

- Food transition 2030
- Feeding the World and Keeping our Planet Cool by Proven Food Losses and Waste Reduction Strategies
- A healthy and circular food system: learn from the vision in the NL in 2050
- Global warming & animal (dairy) production
- The impact of animal production on water quality
- Environmental assessment of livestock sector and food system approach
- Multi-species (human-animal) disease transmission
- Predict animal disease by their behaviours
- New developments in poultry production
- New developments in pig production
- What do breeders do? A general introduction to animal breeding
- The effects of breeding, feeding, farm management on milk quality control
- Fisheries ecology
- Insects for peace and circular economy
- Consumer acceptance on the new food technologies (e.g. GMO, cultured meat)
- Role of food safety in food supply chain
- Cost-effective food safety monitoring in food supply chains
- Food loss and waste within food value chain: an in-depth overview
- Structuring plant-based meat analogues
- Extrusion-based 3D food printing and its applications
- Personalized Nutrition and Health
- Sustainable, Healthy, Affordable, Reliable and Preferable Diets in China
- Nutrition and health: a molecular immunity perspective
- The role of milk and dairy products in the human diet

Theme Coordinators

Innovation management: Dr. Zhen Liu

Animal production system: Ir. Yue Wang and Ir. Chen Zheng

Animal production and social perspective: Dr. Wenjuan Mu

Practical information



€ 875,- per person and covers tuition and course materials.



Max. 50 participants.



Based on your attendance you will receive a certificate after the programme is finished.

Registration

[Register](#)

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

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tomorrow's business