



Summer School

# Biotechnology, Agriculture and Food: New Technologies and Trends

**The Summer School on Biotechnology, Agriculture, and Food offers an immersive exploration of the innovative technologies and trends shaping the future of the agri-food sector. This programme is designed to equip participants with a comprehensive understanding of the Dutch agri-food system, renowned for its sustainability and efficiency.**

## Target group

This Summer School is designed for undergraduate and graduate students in agriculture, food science, biotechnology, environmental science, and related fields. It also caters to early-career researchers and professionals aiming to enhance their expertise and stay informed about the latest trends and technologies in agri-food systems.

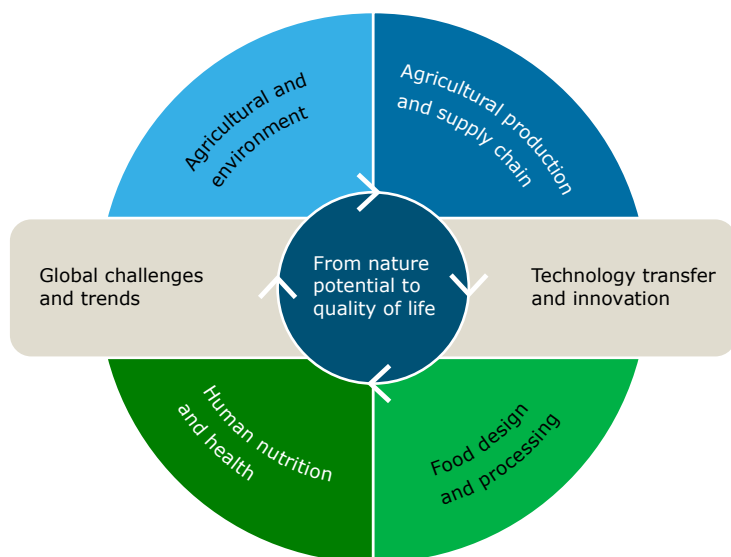
## Results

- **Understand Key Concepts:** Gain a solid understanding of the Dutch agri-food system, its structure, and its role in global food production.
- **Explore Sustainability:** Analyse the transition towards sustainable food systems and the importance of environmental stewardship.
- **Embrace Innovation:** Learn about cutting-edge technologies in biotechnology, precision agriculture, and food processing.
- **Tackle Global Challenges:** Discuss and propose solutions to critical issues such as food waste, soil health, and climate change impacts on agriculture.
- **Collaborate Effectively:** Develop teamwork and leadership skills through group assignments and collaborative projects.
- **Engage in Practical Learning:** Participate in field trips and hands-on workshops that provide real-world insights into sustainable practices and innovative solutions.

<b>Date</b>	<b>7 – 18 July 2025</b>
<b>Location</b>	<b>Wageningen Campus</b>
Course leader	Dr. Zhen Liu, Wageningen Academy, Wageningen University & Research

## Outline and topics

With the purpose of providing high-quality education to students from all over the world, with an interest in the Agri & Food domain, this Summer School is developed and offered. The programme will be delivered through a combination of lectures, hands-on activities, and excursions, participants will delve into pressing global challenges such as climate change, food security, and sustainable farming practices.



## Programme

This course emphasises a multidisciplinary approach, integrating insights from biotechnology, environmental science, and food technology. Participants will engage with leading experts, industry professionals, and fellow students, fostering collaboration and knowledge exchange that extends beyond the classroom.

This 10-day programme combines lectures, panel discussions, field visits and group work to provide participants with a theoretical and practical learning experience.

- **Visits to Enterprises and Ecological Farms.**  
Participants will visit ecological farms, greenhouse horticulture bases, and circular economy demonstration sites to gain in-depth insights into the practical operation models of modern agriculture and food systems.
- **Thematic Experiments and Technical Lectures**  
From microplastic detection to food 3D printing and protein transition, these technical lectures will provide participants with practical opportunities to master the application methods of the latest technologies.
- **Envisioning Future Agriculture**  
Explore innovative solutions for microalgae, circular agriculture, nature based solution. By combining scientific research with future-oriented concepts, participants will be inspired to unleash their creativity and imagination.
- **Group Projects and Presentation Displays**  
Through teamwork, participants will design innovative solutions and showcase their results, providing a comprehensive opportunity to enhance their communication skills and critical thinking.

During the programme you will work on group assignments. The winning team will be rewarded with personal recommendation letters.

## Practical information



€1,950 per person, this includes course materials, lunches, coffee/tea, a welcome dinner and a farewell dinner. Early registration before 15<sup>th</sup> of April with reduced fee of 1,750 euro.



Max. 40 participants.



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

## Registration

Enrollment is possible until June 30, 2025, or if the maximum number of participants is reached. Register via [wur.eu/academy](http://wur.eu/academy).

[Register](#)

## Wageningen Academy

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

### Contact

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