

# INNOMEATEDU

InnoMeatEdu is motivated to address the need to provide up-to-date innovative scientific, technological and socially oriented knowledge and skills in Meat Science and Technology. InnoMeatEdu aims to use the potential of Europe's human and social capital originating from higher education's institutes and the meat industry in order to exchange and transfer knowledge and know-how in meat science education

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**Innovative digital tools applied to sustainable Meat Science and Technology Higher Education: a link between industry and academia**

## THE PROJECT



**Co-funded by  
the European Union**

InnoMeatEdu refers to the development of innovative, digital training material for students, professors and professionals of the meat sector. The topics of the educational material will be selected based on the evaluation of the current curricula in the participating universities. The digital material refers to meat production and processing, safety, quality and entrepreneurship, and sustainability in the meat sector. The material will be freely accessible in the format of Massive Open Online Courses - MOOC through an interactive platform that will be developed under the scope of the project and will be available in several languages. InnoMeatEdu is based in the cooperation of different institutions and industries, with the collaboration of several food and meat associations, connecting academia with meat industry, initially through the associated partners and also through the interactive platform that will act as a dissemination tool of the training material to all interested parties.

## 3RD TRANSNATIONAL MEETING

The 3rd Transnational Project Meeting of the competitive InnoMeatEdu European Project (KA220-HED Cooperation Partnerships Erasmus +), was successfully held **in Parma (Italy), on February 8-9th 2024**, coordinated by the University of Parma. The meeting was attended by the University of León (Spain), the University of Thessaly (Thessalia, Greece), the University of Warmia and Mazury in Olsztyn (Olsztyn, Poland), the Instituto Politécnico de Bragança (Portugal), the Centro Tecnológico de la Carne (CTC, Ourense, Spain) and 4obs Accounting and Consulting (Greece).

During the meeting, two facilities of the associated partner of the project **Parmacotto** were visited (<https://www.parmacotto.com/>). In addition, **Lo Spineto**, a small farm where ecological agriculture and ethical farming are conducted, breeding mainly Parma's black pig, was invited to present the company.

During the meeting, the progress made in **WP3** was analyzed. Also, **WP4** consisting of the digitalization of the material was started. At the end of the project, the material was freely accessible in the form of **Massive Open Online Courses - MOOC**.

## 4TH TRANSNATIONAL MEETING

The 4th Transnational Project Meeting (TPM) of the competitive InnoMeatEdu European Project (KA220-HED Cooperation Partnerships Erasmus +), was successfully held **in Olsztyn (Poland), on September 09-10th, 2024**, organised by the University of Warmia and Mazury in Olsztyn. The meeting was attended by all the partners (the University of Parma -Italy-, the University of Thessaly -Greece-, the Instituto Politécnico de Bragança -Portugal-, the Centro Tecnológico de la Carne (CTC, Ourense, Spain), the University of León -Spain, coordinator- and the consulting company 4obs Accounting and Consulting (Greece). During the TPM, the advances in **WPs 3 and 4**, related to the training material preparation and the digitalisation, were shown. Most of the material has been produced and is currently under the last review. In addition, the **moodle** has been developed and only some small modifications are needed to finish it. The digital material concerns meat production and processing, safety, quality and entrepreneurship and sustainability in the meat sector. The material **will be freely accessible**.



INSTITUTO POLITÉCNICO DE BRAGANÇA  
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## WP3. TRAINING MATERIAL PREPARATION

JUNE 2023- SEPTEMBER 2024

**Innovative education training material** (including case studies and multimedia) is currently in an advanced stage of development by the consortium made up of **41 experts** (teaching staff and researchers from the partnership). The material focuses on **Products, Processes, Quality, Safety, Sustainability & Entrepreneurship of the Meat Sector**. The **innovation** of this output focuses on the methodological approach of developing an up-to-date training material for meat science and technology and additionally on the fact that the material will be digitized in order to be easily accessible. **It is aimed that all practical parts of the training (lab experiments, practical cases, meat industry visits, etc.) will be filmed** and offered in a more advanced way to the target groups. The high level of expertise and the combination of different specific meat science field's backgrounds will assure high quality material for students, professors and meat science professionals. **The didactic tools to be used for developing the material such as slides with interactive links, quizzes, case studies, videos, etc.** will assist the creation of a training material with high impact on meat science students and meat science professionals. In the next months, the project team will proceed with the translation of the materials to Italian, Polish, Greek, Portuguese and Spanish.

**WP3 is considered fully transferable.** In parallel, the project team is working on the e-platform (**MOODLE**) that will host all the material. The material and the e-platform that is being produced will be tested with both trainees and trainers (students, academics and professionals). **The transferability and the impact of WP3 will be presented during the multiplier events that will take place during 2025.**



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PARTNERS

6

UNIVERSITIES /  
RESEARCH CENTERS

41

PROFESSORS /  
RESEARCHERS / STAFF

38

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