



Healthy Growth - Education Courses

Increased competence and competitiveness

The EU funded project Healthy Growth has granted approximately 75.000 € to support development of five company oriented continuing and supplementary educational courses. The education courses focus on food, nutrition and health, and development of tasty and health promoting foods. The purpose is to increase collaboration between industry, universities and health authorities in the Øresund Region in order to promote innovation, knowledge sharing and economic growth within the specific area. An important aim is to heighten the competence level in the food industry and optimally utilise the research competencies. Five educational courses have been developed:

Lipid Forum Academy – an introduction to lipid science and technology

The Nordic countries hold a strong position within academic lipid research and industries with interest in the lipid field. However, specialised courses within the subject are lacking. This course will give profound insight in lipid chemistry and biology and practical applications of lipids, and is targeted towards PhD students and employees in the lipid-, pharma- and food industries. The aim is to link basic knowledge to frontline research and industrial applications in order to improve competitiveness and cooperation of industry and academic research training. The course has been developed by the Center for Biological Sequence Analysis at the Technical Uni. of Denmark, and was first offered in June 2009.

Product development for health and taste

There is a need for especially small and medium-sized companies to be able to systematically unite product development with the consumer's demands for tasty, healthy and nutritionally correct foods. Knowledge about health and nutrition, food quality, taste, sensory science, demands for documentation and working tools are needed by product development, marketing and sales in food companies, and will be targeted by this education course. The course is developed by the National Science Center for Food and Health (Viffos) in Denmark, and will be offered from spring 2011.

Human digestion and absorption – a mechanistic understanding

Understanding of the human digestive tract is crucial for development of new nutritionally correct foods, nutraceuticals and oral drugs. Product developers in the food and pharma industry need high level knowledge of the gastrointestinal tract's physiology, digestive and absorptive mechanisms, and techniques to increase absorption of food stuffs and drugs. This course, primarily targeted towards food and pharma companies and PhD students, will address these issues and enhance opportunities for networking and collaborations across the academic and industrial worlds. The course has been developed by the Faculty of Pharmaceutical Sciences at the Uni. of Copenhagen, and is expected to be offered from spring 2011.

Food allergy & catering: Better routines, more knowledge and higher food safety

The catering industry needs knowledge about allergens and food allergies in order to produce, serve and inform about safe meals. This course is targeted towards employees in the catering business, from chefs to waiters to managers, and aims at increasing the level of competences and knowledge with respect to allergens, ingredients, complex food products, and cross contamination. The course has been developed by IFAU (The Institute for Food Studies & Agroindustrial Development), and is expected to be offered from spring 2011.

Change management in food service

Health at worksites, schools and institutions needs promotion. The challenge of securing well prepared and well organised meals through new meal solutions is addressed in this course, which will enable participants from the public and private food and meal sectors to interpret political demands and expectations for the food service area, set up dialogue with administrative and practical stakeholders, create relevant networks, and create viable results that improve frames and content of both public and private meal solutions/concepts. This course has been developed by Aalborg Uni. (Ballerup campus), and is expected to be offered from autumn 2011.