

THE PARTNERSHIP

The QBake project will be developed by a consortium of 10 partners, including:

ainia
centro tecnológico

AINIA (Spain) – Project Coordinator – Food Research and Development Centre with previous experience in VET projects. Ainia also has participated in a number of R+D projects in Europe and in Third Countries.

Contact: Ms. Bárbara Ruiz-Bejarano-bruizbejarano@ainia.es

Campden BRI
food and drink innovation

Campden BRI (United Kingdom) – Campden BRI is an independent, non-profit distributing, food industry membership-based research and technology organization. Their main expertise is in the bakery and canning technologies.

Contact: Mr. Paul Catterall-p.catterall@campden.co.uk

IBA
BUCUREȘTI

National Institute of Research & Development for Food Bioresources-IBA Bucharest (Romania) is a Food Research and Development Centre with expertise in the Bakery sector. It has wide experience in participating and coordinating projects.

Contact: Ms. Claudia Mosoiu-claudia.mosoiu@bioresurse.ro

EFET
HELLENIC FOOD AUTHORITY

The Hellenic Food Authority is also a VET provider for Greek Food Companies, especially in Food Safety, Quality and Consumer Affairs. As a RTD, it has participated in a number of projects.

Contact: Mr. Vagelis Mourelatos-vamourelatos@efet.gr

innopan

Innopan specializes in technologies of bread, and carries out research, training and modernization, transfer, and dissemination activities. They also have previous experience in international Projects.

Contact: Ms. Águeda García-Agulló-agueda@innopan.com

Ecyl
SERVICIO PÚBLICO DE EMPLEO
de CASTILLA Y LEÓN

Ecyl. The Public Employment Service of Castilla y León provides VET training in their specialized centre CNIA in Salamanca, with facilities for training in bakery and pastry products.

Contact: Mr. Jesús Ramos-ramgarje@jcyl.es

SEVT

SEVT (Federation of Hellenic Food Industries) is the official body representing the interests of the Hellenic Food and Drink Industries at National, European and International level. It has previous experience in project management and in involving the sector in project activities.

Contact: Ms. Vasso Papadimitriou-vaspap@sevt.gr

Contact: Ms. Fotini Salta-fotsal@sevt.gr

**ΠΑΝΕΛΛΗΝΙΑ
ΕΝΩΣΗ
ΤΕΧΝΟΛΟΓΩΝ
ΤΡΟΦΙΜΩΝ**

HELAFET. The Hellenic Association of Food Technologists is a scientific and professional organization. Its main activities include assessment of industrial needs, dissemination and mainstreaming and scientific research.

Contact: Mr. Spiros Kontos-Spiros.kontos@gmail.com

ROMPAN

Rompan. The Romanian Employers League of the Milling Baking and Flour Products Industry is an association devoted to the promotion and technical and economic development of the associate companies. ROMPAN is also a Center for Training, Evaluation, Professional development and Re-qualification for the Milling and Bakery Industry.

Contact: Ms. Daniela Voica - tehnic@rompan.ro

Chamber for Agriculture of County Galati

The CACG develops training activities, technical assistance for the sector, project development and dissemination activities.

Contact: Ms. Adriana Toderisa - aditoderita@yahoo.com



QUALIFICATIONS FOR THE EUROPEAN BAKERY INDUSTRY

QBake
P R O J E C T



For more information, please visit the project website: www.qbake.eu

QBake is developed with the support of the Lifelong Learning Programme of the European Union.

THE PROJECT

In the last few years, the Food Industries have experience a dramatically increase in the implementations of new technologies and the use of new raw materials. Being the largest industry in the EU, it is vital for Food companies to improve their technological level in order to remain competitive and ensure the quality and safety of their products. These changes also imply that the companies must train their employees in the understanding and use of these new technologies.

Q Bake (Qualifications for the European Bakery Industry) is a Leonardo da Vinci Development of Innovation Project, funded by the EC through the EACEA. The main objective is to develop an appropriate training course for employees of the sector who otherwise will not have the opportunity of updating their knowledge and skills with respect to new Technologies implemented in the Bakery Industry. The Project will develop the course and validate it with a group of trainees, who will obtain the Europass certificate, acknowledging their new competencies.



EL PROYECTO

A lo largo de los últimos años, la industria alimentaria ha experimentado un rápido incremento en el uso de nuevas tecnologías y de nuevas materias primas. Es la mayor industria de la Unión Europea, lo que hace que las empresas necesiten mantener su nivel tecnológico para permanecer competitivas y asegurar la calidad y las estrictas exigencias en materia de seguridad alimentaria. Estos cambios también implican que las empresas deben formar a sus empleados en el conocimiento y el uso de estas nuevas tecnologías.

El proyecto Q Bake (Cualificaciones para la industria europea de panadería y bollería) se enmarca dentro del programa Leonardo da Vinci para el Desarrollo de la Innovación, financiado por la Comisión Europea a través de la Agencia Ejecutiva de Cultura, Educación y Audiovisuales. El principal objetivo del proyecto es desarrollar un programa formativo en tecnologías panaderas para los empleados del sector, con escasas oportunidades de mantener actualizados sus conocimientos y competencias. El proyecto consiste en un análisis de necesidades, seguido del diseño y desarrollo del programa formativo, así como de la validación de un curso piloto con un grupo de participantes, empleados de diversas empresas del sector, que obtendrán el certificado Europass, que reconoce las nuevas competencias adquiridas.



PROIECT

În ultimii ani, industria alimentară a experimentat o creștere dramatică a implementării noilor tehnologii și în utilizarea noilor materii prime. Fiind cea mai mare industrie din UE, este vital pentru companiile din domeniul alimentar să își îmbunătățească nivelul tehnologic pentru a rămâne competitive și să asigure calitatea și siguranța produselor. Aceste modificări implică și din partea companiilor instruirea angajaților în vederea înțelegerii și a utilizării acestor noi tehnologii.

Q Bake (Qualifications for the European Bakery Industry- Calificări pentru Industria Europeană de Panificație) este un proiect Leonardo da Vinci de Dezvoltare și Inovare, finalizat de CE prin cadrul EACEA. Obiectivul principal este dezvoltarea unui curs de instruire adecvat angajaților din sector, ce altfel nu ar avea oportunitatea să-și îmbogățească cunoștințele și abilitățile privind noile tehnologii implementate în industria de panificație. Proiectul va dezvolta cursul și îl va valida în cadrul unui grup de persoane ce vor fi instruite, vor obține certificatul Europass, fiindu-le astfel recunoscute competențele.



ΤΟ ΠΡΟΓΡΑΜΜΑ

Τα τελευταία έτη έχει παρουσιαστεί σημαντική αύξηση της εφαρμογής νέων τεχνολογιών και της χρήσης νέων πρώτων υλών στις βιομηχανίες τροφίμων. Όντας ο μεγαλύτερος βιομηχανικός κλάδος στην Ευρώπη, η βελτίωση του τεχνολογικού επιπέδου αποτελεί ζήτημα ζωτικής σημασίας για τις βιομηχανίες τροφίμων, προκειμένου να παραμείνουν ανταγωνιστικές και κυρίως να διασφαλίσουν την ποιότητα και την ασφάλεια των προϊόντων τους. Αυτές οι αλλαγές συνεπάγονται ότι θα πρέπει οι εταιρίες να κατάρτισουν κατάλληλα τους εργαζομένους τους, ώστε να κατανοούν και να χρησιμοποιούν ορθά τις νέες τεχνολογίες.

Το πρόγραμμα Q-Bake (Προσόντα για την Ευρωπαϊκή Αρτοποιιομηχανία) χρηματοδοτείται από την Ευρωπαϊκή Επιτροπή και συγκεκριμένα από το Πρόγραμμα Ανάπτυξης Καινοτομίας Leonardo da Vinci μέσω του Εκτελεστικού Οργανισμού Εκπαίδευσης, Οπτικοακουστικών Θεμάτων και Πολιτισμού (EACEA). Ο κύριος στόχος του είναι η ανάπτυξη κατάλληλων προγραμμάτων κατάρτισης, για εργαζομένους στην αρτοποιιομηχανία, οι οποίοι χωρίς το πρόγραμμα δεν θα είχαν την ευκαιρία να εκσυγχρονίσουν τις γνώσεις και τις δεξιότητες τους σε θέματα εφαρμογής νέων τεχνολογιών στην αρτοποιιομηχανία. Στα πλαίσια του Q-Bake θα αναπτυχθούν πρότυπα προγράμματα κατάρτισης τα οποία θα και θα επικυρωθούν μέσω της κατάρτισης ομάδων καταρτιζομένων, οι οποίοι με το πέρας της κατάρτισης θα λάβουν το πιστοποιητικό Europass, μέσω του οποίου αναγνωρίζονται οι νέες δεξιότητές τους.

