



BELGIAN FOUNDATION FOR FOOD SCIENCES



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CEO KBC Brussels



BELGIAN FOUNDATION FOR FOOD SCIENCES

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SPEAKERS

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Michele **FINO**

Grégoire **D'OULTREMONT**

Julia **WHEEN**

Steven **ROSSEEL**

Miguel **VAN KEIRSBILCK**

Kris **VERHELLEN**

Caroline **PAUWELS**



BELGIAN FOUNDATION FOR FOOD SCIENCES

André VAN HECKE

Belgian Foundation for Food Sciences



Michele FINO & Julia WHEEN

Università degli studi di Scienze Gastronomiche di Pollenzo

Get into
the future
of food



University of Gastronomic Sciences
Università degli Studi
di Scienze Gastronomiche

The roots of UNISG

Founded by the Slow Food movement and located in the heart of the food and wine region of Piedmont, Italy, UNISG supports a unique educational design, that is based on:

cross-disciplinary learning

practical experience

study trips around the world



The roots of UNISG - 2

- Slow food was founded in 1989 as an evolution of Arcigola, a local association devoted defense of quiet material pleasure and fine food.
- The birthplace of **Slow Food** is formally **Paris**, but the hometown of it remains, until today, **Bra**, a small city in the south-western part of Piedmont.

- The founding people is still very important in the structure of the different parts that compose today the Slow Food galaxy. Among the others are:

Slow Food International (with dozens of national association named Slow Food)

Slow Food Italy, which is not simply a national association, but holds in the international one a very special share, for the number of its members and the assets it controls (Publishing, Events, Trade Marks)



The roots of UNISG - 3

Founded in 2004, UNISG is a product of a Copernican change in Slow Food's philosophy.

- During the first ten years, SF passed from the pure defense of the «right to pleasure» (see the text of the original Manifesto, signed in Paris to check the original goals) to the protection and promotion of fine and pretty unknown food. For this goal, it launched the Slow Food Praesidia and the Ark of taste.
- **The goal became to protect from disappearing high quality food, threatened** by the lack of people able to appreciate it and buy it, paying for it the right price. Ark of taste and Praesidia are based on the same idea: education to quality and awareness of the risk of loss are the only weapon in the hands of consumers. Successful defense depends on the number of people able to appreciate, buy and stimulate producers keeping producing.



The roots of UNISG - 4

- The second phase of the life of Slow Food began at the middle of the 90s and lasted until 2004: in 1996 took place the first Salone del Gusto in Turin.
- In 2004 the first Terra Madre Convention took place in Turin, gathering thousands of peasants and fishers from all around the world, in order to represent hundreds food communities: someone said, it was the UN of food producers.
- The happening determined the next step in SF evolution: **from products (1) to producers (2) to the environment of production (3)** . Slow Food discovered how fragile we were and, indeed, are.
- Sustainability** is the very new mantra of the third phase: so new that in the Dictionary of Slow Food, released in Italian in 2002 the word «sustainability (sostenibilità, in Italian) totally, lacks. Nowadays, this word is as crucial as **biodiversity** is.



UNISG's CREED **nowadays**

- After 13 years, the university has established its reputation among the Italian university not directly depending on public funds.
- Since 2007 an Undergraduate and a Postgraduate degree course have been regularly launched and taught, with increasing numbers of attendants.
- In 2015, UNISG launched a cultural initiative to arrive a new model of gastronomic studies in Italy: the primary goal was to affirm that food cannot be fully understood if the **academic** perspective is always a technological or agrarian perspective.
- In April 2017 the National University Council has approved this request and two new curricula are going to be approved and released for the development of all the university that aim at creating gastronomes.
- The future of UNISG is getting more and more involved in the development of **a way of learning** and not only in the study and teaching of a range of topic.



An international university

2100+ students since 2004

from **85** different countries

56% Italian **44%** non-italian



Field experience

Sensory training in the lab

wine, beer, olive oil, cheese, chocolate, and more

Meetings and conferences

40 every year with professionals, producers, chefs, etc.

Study trips

120 study trips organised every year

Field projects

with industry-renowned companies

International internships

220 internships organised every year



UNISG Partnerships

100+ Contributing Members

35 Strategic Partners



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www.unisg.it

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UNISG Partnerships

Collaboration based on:

Tailor-made Food Culture courses

Sensory education, nutrition, biodiversity, sustainability

Meetings and Events

For company managers or client meetings

Study trips visits and lessons

Student visits to Partner companies around the world

Research and innovation

Academic and applied research, new sustainable concepts

Selection of top talents for jobs and internships

Career office services, Career Days, head-hunting

Being a gastronome

Expert Knowledge

of the food chain

*Agriculture, production,
distribution and communications*

Conceptualize

more sustainable systems of
production, distribution, and
consumption



Graduates occupational statistics

*12 months after our alumni have graduated

Undergraduate

75%

UNISG



38,4%

National data

+18% continue with further studies

Graduate

92%

UNISG



53,7%

National data

Master

91%

UNISG

*Source: Almalaurea



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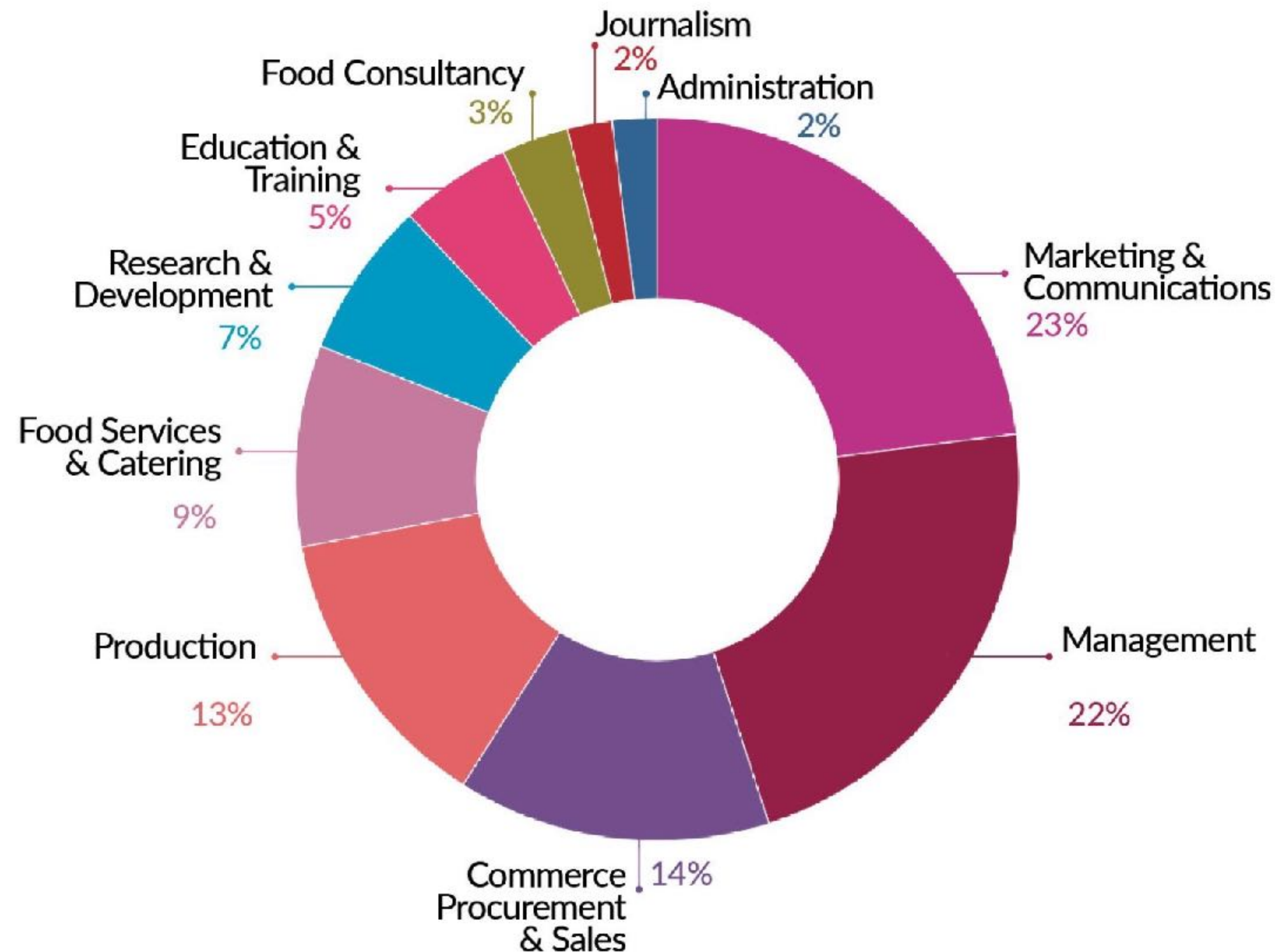
Piazza Vittorio Emanuele 9, Pollenzo, Italia | info@unisg.it

A study by [Business Insider Italia](#) - a reference website for technology news, finance, markets, business and management - shows that:

“UNISG is positioned at **3rd** place among Italian Universities for work placement and at **5th** place for earnings, one year after graduation.”



What sectors do gastronomes work in?



Some of our gastronomes

Giorgia C. Latini



Marketing
Manager

Domori
Italy

Philipp Holtmann



Business
Development
Manager

**Direct Wines
GmbH**
Germany

Anete Dinne



Food Product
Taster - R&D

Lavazza
Italy

**Mariana
Guimaraes**



Export Manager
and Food Buyer

Eataly
Italy

Kwang Uh



Owner
and Chef

Baroo Restaurant
USA





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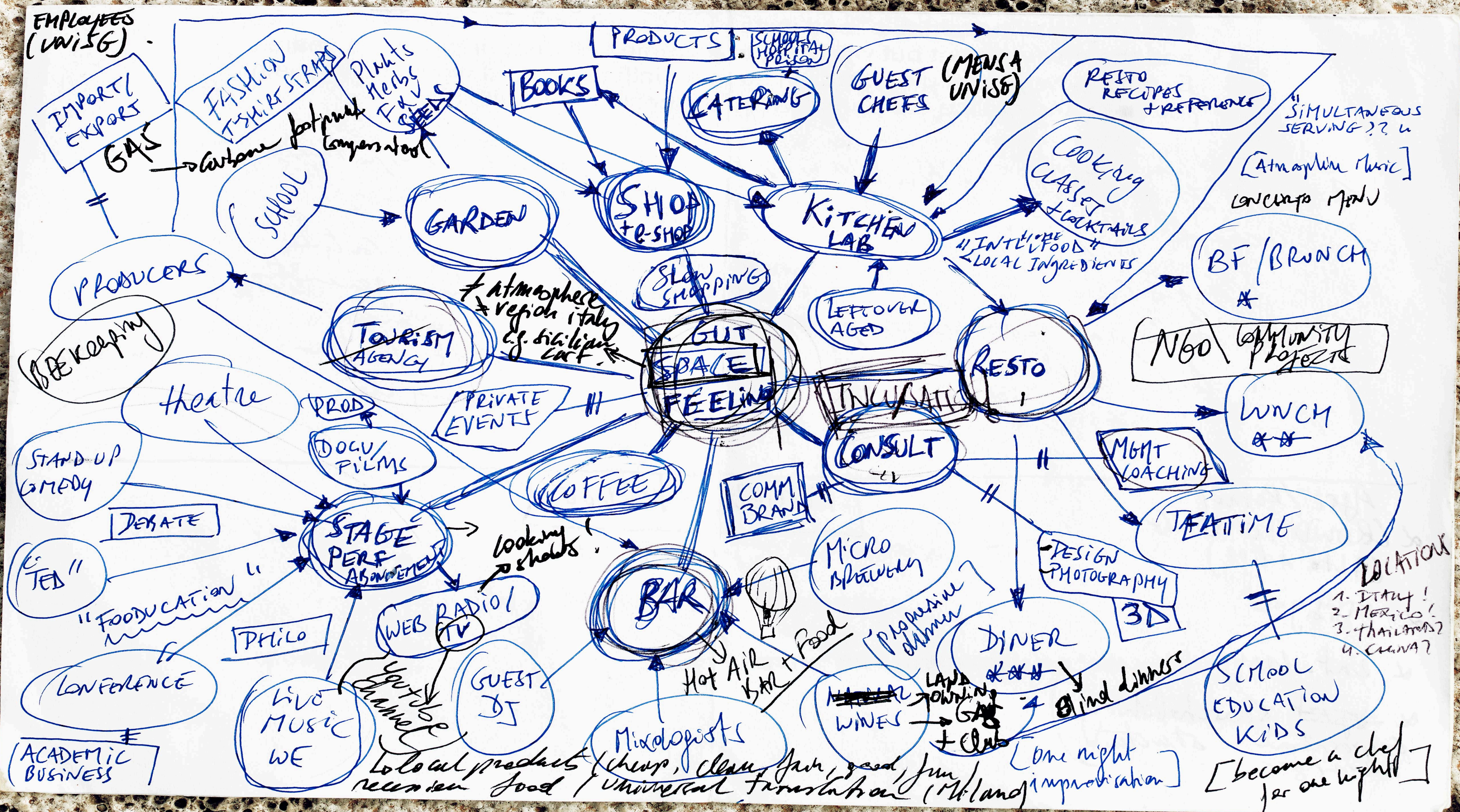
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**Brussels
FoodFaculty**

Grégoire D'OULTREMONT

Brussels Food Faculty

**Brussels
FoodFaculty**



**Brussels
FoodFaculty**

Steven ROSSEEL & Miguel VAN KEIRSBILCK

Brussels Food Faculty

**Brussels
FoodFaculty**

The background image shows the interior of a large, empty industrial building. The most prominent feature is the high, vaulted ceiling, which is constructed from a complex network of dark metal beams and supports. Large, arched glass panels are integrated into the upper part of the walls and the roof structure, allowing natural light to filter in, creating a warm, golden glow. The floor is a smooth, light-colored concrete surface. In the distance, a series of tall, dark vertical columns support the structure, and some industrial equipment or materials are visible in the background. The overall atmosphere is one of a spacious, historic industrial space.

Brussels FoodFaculty

CONCEPT & GOALS

1. **Form food professionals and train them to recognise quality**
2. **Anticipate tomorrow's societal and environmental challenges**
3. **Stimulate innovation and encourage entrepreneurship**

WHY BRUSSEL FOOD FACULTY ?

PEOPLE

Feed 9 Billion

PRODUCT

Quality & Biodiversity

PLANET

Sustainability

PLEASURE

Share & Unite

WHO WILL MAKE THIS HAPPEN?

EDUCATION

Belgian and international Universities

WHO WILL MAKE THIS HAPPEN?

GASTRONOMY

**Support of the Belgian Restaurants Association,
the Mastercooks and their 500 chefs**

WHO WILL MAKE THIS HAPPEN?

INDUSTRY

**Innovative companies
and Food entrepreneurs**

WHO WILL MAKE THIS HAPPEN?

THINK TANKS

**Professors, ONG's,
impact group, passionate**

WHO WILL MAKE THIS HAPPEN?



MULTIDISCIPLINARY
BFF Steering Committee

THE BRUSSELS FOOD FACULTY IS :

- **360° Food Education program**
- **E-platform for sharing and learning**
- **Campus for education and research**
 - **500+ international students**
 - **100+ professors and Food specialists**

THE BRUSSELS FOOD FACULTY IS :

- **Bachelor, Postgraduate and Master programs**
- **Life long learning**
- **Education based on learning rather than teaching**
- **International study trips**

STUDY PROGRAMS

- **Sustainable Food studies**
- **Tackle challenges** (Feed 9 Billion, ecology,...)
- **Food, law and business**
- **Food and innovation**
- **Gastronomic heritage**
- **Specialized courses** (Zythology ↔ Oenology)

STUDY PROGRAMS

- **Professional training modules**
(evening and short program)
- **Courses on demand**
- **Industry-based programs**
- **Certificates handed out by Universities**
and based on the quality of education

WHO ?

- **18+** (bachelors)
- **Secondary education** (postgraduates and masters)
- **Small and large companies looking for research and specialized staff**
- **Food passionate**
- **People searching for new opportunities and skills**

TIMELINE

OCTOBER
2017

- **17/10 inaugural congress**
- **Platform for sharing intel**
- **Intense collaboration with Universities and companies**

TIMELINE

OCTOBER
2018

- **MOOC (Massive Open Online Courses)**
- **Congresses, lectures and workshops**
- **E-learning**

TIMELINE

OCTOBER
2019

- **Campus on site of T&T in Brussels**
- **Postgraduates and masters in English, Dutch and French**
- **Gastronomic lab**
- **Urban farm**
- **Incubator**

REVENUE STREAMS

Student fees (Online / Offline)

Research

Food lab / Product • Design / Marketing

Sponsoring

Strategic partners

Public funds

Grants

Conferences

Events

VERY NEXT STEPS

- **Financing the project**
 - ✓ **Strategic partners**
 - ✓ **Sponsors**
 - ✓ **Public funds**
 - ✓ **EU**
- **Coalition with the Universities**
- **Setup of 3 advisory boards:**
 - ✓ **Companies**
 - ✓ **Academic**
 - ✓ **Gastronomic**

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Brussels FoodFaculty

extensa

Kris VERHELLEN

CEO EXTENSA



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Emmanuel VAN INNIS

President of the Belgian Foundation for Food Sciences