



NextFood has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 771738.



Funding: Horizon 2020, European Union

Call: Rural Renaissance – Fostering Innovation and Business Opportunities

Topic: RUR-13-2017 Building a future science and education system fit to deliver to practice

Grant agreement: No 771738

Duration: May 2018 to April 2022

Coordinator:

Dr Martin Melin, Swedish University of Agricultural Sciences, Alnarp, Sweden

WEBSITE:

<https://www.nextfood-project.eu/>



Nextfood - Educating the next generation of professionals in the agrifood system

Practice Abstract #43: Oscar food awards

Author: Anamaria Suparan (University of Oradea, Romania)

One of the most appreciated activities during the course in "Students and farmers taking food innovations from idea to market", run by the University of Oradea, Romania, is the organization of sensory analysis of several food products that students have designed or brought into the laboratory. These activities are followed by an Oscar awarding contest giving prizes for: Oscar for the most coloured food product; Oscar for the best smelling food product; Oscar for the most tasteful food product; Oscar for the healthiest food product; and of course the Raspberry award given to the least appealing food product.

After students finish filling in the panel with the sensory analysis of each food product, students have to evaluate objectively the positive and negative aspects of the products on a separate sheet of paper given to six groups. A mixed jury (one student from each team, one teacher and one stakeholder) choose the final awards given to the food products taken into discussion.

The activity succeeded in combining serious laboratory aspects related to the sensory food analysis with the pleasure of being in the position to decide on what is the best or worst food product from the Oscar awarding contest. Students felt relaxed during this practical activity, had fun making jokes in the case of some smelling food products. More than this, students enhanced their core competences of observation, dialogue, and facilitation.



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Practice Abstract #43: Decernarea premiilor Oscar

Author: Anamaria Suparan (University of Oradea, Romania)

Una dintre cele mai apreciate activități din cadrul cursului "Studenti si fermieri impreuna in crearea de noi produse alimentare de la idee pana la punerea lor pe piata" a fost organizarea unei analize senzoriale a mai multor produse alimentare fie aduse de studenti, fie concepute de acestia, urmată de un concurs organizat pe categorii precum: Oscar pentru cei mai colorat produs alimentar, Oscar pentru cel mai mirositor produs alimentar, Oscar pentru cel mai gustos produs alimentar, Oscar pentru cel mai sănătos produs alimentar și, desigur, premiul Raspberry/Zmeurica care a fost acordat celui mai puțin atrăgător produs alimentar.

După ce participantii au terminat de completat panelul cu analiza senzorială a fiecărui produs alimentar, au trebuit să evalueze obiectiv aspectele pozitive și negative ale acestor produse pe o foaie separată de hârtie dată celor șase grupuri. Un juriu mixt (un cursant din fiecare echipă, un profesor și un reprezentant al firmelor implicate) a deliberat și a decis cu privire la premiile finale acordate produselor alimentare luate în discuție.

Activitatea a reușit să combine activități importante desfășurate în laborator legate de analiza senzorială a alimentelor cu plăcerea de a fi în măsură să decidă care este cel mai bun sau cel mai prost produs alimentar din cadrul concursului de decernare a premiilor Oscar. Studentii s-au simțit relaxați în timpul acestei activități practice, s-au distrat făcând glume în cazul unor produse alimentare mirositoare. Mai mult decât atât, au fost îmbunătățite unele competențe de bază importante, cum ar fi observația, dialogul, facilitarea realizată de către elevi/studenti.