



Tempus158989-Tempus-1-2009-1-BE-Tempus-JPHES
Creation of university-enterprise cooperation networks for education on
sustainable technologies

Course 1

Sustainable technologies in Food industry



Course 1

Sustainable technologies in Food industry

Short content of the course topics

Common topics for all courses

Sustainable technologies

1. Zero emission concept

The linear model of development seems not to be sustainable. The results are exhaustion of the natural resources and waste accumulation. The Zero emission model, as in nature, predicts the circulation of material flows and consequently reduces the emission of material and energy to a minimum, ideally zero. The amount of generated waste is minimum, because almost all flows are used. Besides environmental there is also economic benefit. The import of resources are minimum, local/regional resources are used efficiently and new jobs are created.

The problem of waste control and reduction, can be handled by three concepts. The first is End-of-Pipe pollution control technologies, the second is Cleaner Production concept and finally the Zero emission concept. "The end of pipe" treatment or control of already generated waste while the Cleaner production involves the treatment of production needs more efficient use of resources by reducing pollution. The Zero emission concept, however, seems to be the final solution to waste control and reduction. However, the limits of the previous two concepts have to be known. In the final Zero emission solution in the previous two concepts, especially Cleaner production, cannot be omitted.

The Industry with zero emission, industrial clusters, eco-industrial parks and circular economy are given as the practical impacts/benefits of the Concept.

2. Environmental sustainability and industry

Technology has a very important role in sustainable development. The technologies are used to extract resources and to get useful products. The linear model of development results in exhaustion of the natural resources and waste generation. The linear model of development is to be replaced by sustainable one like cyclic sustainable development model. The main component of both models is given and discussed. It is essential to have a clear picture of the main differences between these two models.

The possible impact on the environment during product or process life is given in the part Life cycle assessment (LCA): The effect of our activities is given in the following part Carbon footprint.

In the following it is explained which material is appropriate for eco design.

Sustainable agriculture and food production combine the goals of sustainable development. Sustainable technologies use less energy, fewer limited resources, do not deplete natural resources, do not directly or indirectly pollute the environment, and can be reused or recycled at the end of their useful life.

The Environmental Management System is important part of sustainability, especially related to industry. According to ISO 14000 the term Environmental Management means management with respect to all environment components. The Environmental Management System is part of an overall management system of the organization. The System includes organizational aspects, planning activities, responsibilities, procedures, procedures for developing, implementing, achieving, reviewing and maintaining environmental management policy.

The Environmental risk assessment also have important role in sustainable development. In this part of the course the concept of environmental risk assessment, environmental hazards and environmental risks, as well as risk analysis basic components

are given. The main stages in the implementation of environmental risk assessment as well as benefits are also covered.

3. Legislation

A comparative study of legislation in the field of environmental protection and sustainable development in The Former Yugoslav Republic Macedonia, Bosnia and Herzegovina and Serbia

In this part of the course the comparative study in three West Balkan's countries: The Former Yugoslav Republic Macedonia, Bosnia and Herzegovina and Serbia are presented. The study shows that there are similar solutions concerning environmental protection issue in all three countries. The differences in solutions are minor.

4. Sustainable technologies

"Green Chemistry" is a universally accepted term to describe the movement towards more environmentally acceptable chemical processes and products. Green Chemistry can be achieved by applying environmentally friendly technologies.

The next very important issue concerning sustainable technologies is BAT (Best Available Techniques). The BAT is focused on minimizing the amount and/or toxicity of the industrial waste. Best Available Techniques are defined as the most effective and advanced stage in developing activities and methods of waste operation.

The next parts of the course are: Waste water treatment, Air protection, and Recycling and Solid waste management.

5. Renewable energy resources

In this part of the course the renewable energy sources are presented. First part deals with basic concepts related to energy, energy distribution as well as definition of non-renewable and renewable energy sources of energy. The following parts describe the renewable energy sources: energy of the environment, geothermal energy, wind energy and solar energy. The ways of utilization and the advantages and disadvantages of each type of renewable sources are also given. The overview of implementation of renewable energy sources in West Balkans countries is also presented. In the next section biofuels are presented. The advantages and disadvantages of each biofuels are indicating as well as the possibilities of their production in the Western Balkans countries.

6. Energy efficiency of the technology processes

Technological processes are generally energy intensive. Reducing energy consumption, environmental protection and waste management become imperative to every technological process. Increasing energy efficiency, in addition to savings in energy consumption in the broad sense includes protection of the environment and very often minimizes waste. Rational energy use and recovery of waste heat from the process are the two most important ways of reduce costs. Utilization of waste streams and renewable sources are the following two tools in order to reduce costs and to preserve the environment and reduce waste.

To increase energy efficiency, extensive knowledge is required. The first step towards reducing the energy consumption is analysis. For this reason it is necessary to have a good understanding of material and energy balances. The next step will be to adopt a program of savings. As a rule, the first steps are savings that do not require or require very little material resources. The next steps are saving measures that require greater investment.

The savings can be achieved by each individual device and system as a whole. For this reason, it is necessary to have knowledge of each unit, as sources of potential losses. Devices that provide energy such as boilers and steam systems are found in almost every technology. Heating, cooling, air conditioning, insulation and lighting systems are also independent of the type of industry. There are also a certain amount of individual operations, specific for each technology.

Finally, it is necessary to know what the whole process energy reserves are, or what the maximum energy that can be recovered.

Specific topic

Sustainable technologies in Food industry

In this course, the sustainable development related to food industry is discussed. A number of developed countries have developed and adopted a strategy of sustainable development in food industry as well as solutions for strengthening sustainable technologies in food production and processing. These strategies give concrete measures with an appropriate timetable in order that the proposed solution should be achieved in practice. The authors offered elements that can serve as a basis for developing sustainability in the food industry of the Western Balkans countries.

In the following part of the course the issue Hazardous substances from environment in food are given. Apart from natural ingredients (nutrients) in food can be found undesirable components originating from the environment or components, which are used in the processes of primary agricultural production, processing, packaging, warehousing and distribution.

In the technology process, food can be contaminated with biological, chemical and physical agents. These facts indicate that modern food production needs continuous monitoring and control of all production stages.

The next part of the course deals with pollution from food industry. Contaminants in food (hazards) are agents of chemical, microbial or physical origin. The contaminants, if enter the body can cause health problems.

Finally there is an example of Zero emission concept as well as number of case studies related to sustainability food industry.

ECTS file

COURSE TITLE

Sustainable technologies in Food industry

COURSE OUTCOMES

At the end of this course “Sustainable technologies in Food industry” trainees will be have a general knowledge of sustainability and will have specialised knowledge on sustainable technology and sustainability in food industry. The trainees will be able to handle specific problems concerning sustainability in food processing or food handling.

COURSE EDUCATIONAL AIMS

The course is a part of lifelong learning programme and aims at recruiting staff from food and related industries who is involved in dealing with sustainability of agricultural and industrial processes and with corporate sustainability. Newly graduated students are also welcome. The course starts with general knowledge on sustainability, proceeds with sustainable technologies and finally ends with specific sustainability problems and cases in food industry. The general aim is to provide the students with the ability to implement the acquired knowledge and attitudes in industrial practice in order to establish a sustainable food industry.

The educational general aims of the course are:

- to provide trainees with thorough knowledge and clear understanding of the sustainability concept
- to provide trainees with state of the art knowledge on sustainable technologies and sustainable food industry.

COURSE CONTENTS

The course covers the following topics:

1. The zero emission concept
2. Environmental sustainability and industry
3. Legislation
4. Sustainable technologies
5. Renewable energy resources
6. Energy efficiency of the technology processes
7. Sustainability in the food sector
8. Food processing and generation of waste
9. Zero emission in the food industry
10. Hazardous substances from environment in food
11. Pollution caused by food industry
12. Wastewater treatment
13. Case studies

ECTS credits

6

COURSE TEACHING METHODS/COURSE ASSESSMENTS

The teaching methods will largely recline on student directed learning based on the strategic principle of team work and peer to peer learning. This principle will be applied in creating the courses and in defining the pedagogical methodology. The principle of good practice exchange and Peer learning will also be adopted.

The teaching methods will largely reline on student directed learning and - considering the targeted composition of the student population consisting of candidates who already acquired extensive professional experience - will be based on peer-to-peer learning, including the application of benchmarking and exchange of best practices.

These principles will be put forward from the start of the course and have been applied in creating the course materials and course activities in defining the pedagogical methods.

Teaching methods: lectures, assignments and team-work

Practice: permanent evaluation of students' work outcomes, students' attitudes and behaviour

Examination methods: students' presentations of assignment outcomes, written exams.

STUDY LOAD

1 ECTS credit = 25 hours of study load;

6 ECTS x 25 hours = 150 hours

Study load breakdown

Study load (in hours) attributed to theoretical lectures, practical classes, self-conducted learning, case studies and examination

Lectures 30 hours

Practice 31 hours

Case studies 10 hours

Reworking lectures & Self-directed learning 75 hours

Exams 4 hours

Total 150 hours

1 hour Lecture = 2 hours Reworking lectures & Self-directed learning

1 hour Case study = 1,5 hours Reworking lectures & Self-directed learning

1 hour Practice = 0 hours Self-directed learning

COURSE PLANNING

Activities	Weeks														
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	
	Course contents														
	1	2	3	4	5	6	6	7	8,9	10,11	12	13	13		
	Trainees workload in hours														All
Lectures	3	3	3	3	3	3	3	3	3	3					30
Practice		3	3	3	3	3	3	3	3	3	4				31
Case studies	-	-	-	-	-	-	-	-	-		2	4	4		10
Reworking lectures & Self-directed learning	6	6	6	6	6	6	6	6	6	6	3	6	6		75
Exams (covers previous 2 weeks of course content)	-		1			1			1						3
Final exam														1	1
Total	9	12	13	12	12	13	12	12	13	12	9	10	10	1	150