

The main goal of the proposed CEEPUS network “Adriatic-Pannonian-Black Sea Food Connect” is to improve the international cooperation in education and research between CEEPUS partners in Central and South-Eastern Europe who conduct study programs in the fields of food technology, biotechnology and nutrition.

PARTNERS

In academic year 2019/2020 eight partner institutions from seven different countries would be active participating units of the proposed CEEPUS network:

- **(BA) Bosnia and Hercegovina** - *University of Tuzla, Faculty of Technology*
- **(BG) Bulgaria** - *Angel Kanchev University of Rousse, Branch Razgrad*
- **(HR) Croatia** - *Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek (Network coordinator)*
- **(MD) Republic of Moldova** - *Technical University of Moldova, Faculty of Technology and Management in Food Industry (Chisinau)*
- **(MK) Republic of Macedonia** - *University St. Kliment Ohridski – Bitola, Faculty of Technology and Technical Science Veles*
- **(RO1) Romania** - *“Transilvania” University of Brasov, Faculty of Food and Tourism*
- **(RO2) Romania** - *University of Agronomic Sciences and Veterinary Medicine of Bucharest (USAMV), Faculty of Biotechnology*
- **(RS) Serbia** - *University of Kragujevac, Faculty of Agronomy Čačak*





BACKGROUND INFORMATION

The territory covered by partner countries has a population of almost 50 million citizens and represents a very large market for food products. All partner countries have a long and rich history in the agri-food production, but lately have great difficulties with stagnating production and international recognition of their products. In addition, there is a noticeable increase in imports of food products. In this regard, the proposed network and realized student and teacher mobility within partner institutions should ensure better collaboration between the stakeholders involved in the chain of educational, scientific and industrial capacities of food production in Central and South-Eastern Europe.

Partners are from countries that are EU members, EU candidates or potential EU candidates, which implies need for international cooperation to achieve improvement of learning outcomes and acquired knowledge and skills of graduated students required in a food industry to comply with EU regulations and to increase competitiveness towards EU market. New CEEPUS network could serve as a tool to assure future cross-border cooperation that will contribute to overall excellence and visibility of partner's institutions in Europe and lead to utilization of its academic potentials and establishment of efficient funding mechanisms. Teaching, research and professional activities in cross-border cooperation should provide significant results, being practically implemented in the food industry sector, thus contributing to economy growth with social and regional benefits.

Quality of graduated students of partner institutions has improved during recent years, but there is still a need for further improvement of study programs and teacher's competences that can be achieved by increased mobility.

Along with the regular study activities (courses, lectures, experimental and practical work in laboratories), students can use scholarship to conduct practical training within Industry Based Learning Programs of host institutions, as well as to carry out part of their Master and PhD thesis work.

Main network language is English, but other languages can be used when mobility is conducted between partner institutions with similar national languages (e.g. between Bulgarian and Macedonian institutions, between Bosnian, Croatian and Serbian partners or among Romanian and Moldavian institutions).

As coordination with numerous partners can be challenging we chose to start with fewer countries in order to make sure we can fulfil our mobility goals in 2019/2020 and then expand the network in future submissions. The idea is to improve the connections in the first year creating sustainable activities for the future (excursions and summer schools). Partners will also endeavour to develop the official joint thesis supervision program (*Thèse en cotutelle*) between partners and establish formal agreements to suit the needs and interests of participating institutions.

Activities within this CEEPUS network can be successfully integrated in individual, bilateral or multilateral educational and scientific projects of partner's institution. International mobility is particularly emphasized within the strategic goals of all partners. Also, all participating units have already implemented practical training for students at food industry companies and other organisations and institutions (silent partners). Using this type of education, incoming students can expand their interest, obtain skills, special experiences and knowledge about new techniques in different research areas, and get broader perspective of regional food production, as well as get more prepared for a global food industry labour market.

OBJECTIVES

The *Main Objectives* of this CEEPUS network are:

- Establishment of sustainable mobility system for students and teachers among partners in the region of Central and South-Eastern Europe, who are conducting studies in complementary fields of food technology, biotechnology and nutrition sciences;
- Preparing students for a global food industry labour market;
- Providing possibilities for exchange and transfer of teaching and research experience, which will lead to the improvement of study programs and teacher's competences;
- Fostering the cooperation between education, science and industry to improve and expand the content and structure of existing study programmes at all partner universities;
- Improvement of relations between the partners through various types of mobility;
- Developing the official joint thesis supervision program (*Thèse en cotutelle*) between partners and establishing formal agreements to suit the needs and interests of participating institutions.

Students and teachers involved in the CEEPUS mobility exchange program within this network will benefit from association of the educational and research techniques, equipment, and resources available in partner's institutions, as well as from local industrial/public sector contribution in partner countries. Network will also serve as a creative forum for discussion and recognition of common problems in education, research and management at partner's institutions.

PLANNED ACTIVITIES

- *Short-term mobility* (1 - 3 scholarship months) for Master and PhD students working on their theses or dissertations under joint thesis supervision or for Bachelor (excluding 1st study year) and Master students to conduct practical training to gain experience as a part of their studies at food industry companies, research facilities, or other organisation in the host country by entering an Industry Based Learning Programs with "silent partners".
- *Long-term (semester) mobility* for Bachelor (excluding 1st study year) and Master students to study a full semester (4 scholarship months) at the host institution. Since there is still a small number of courses in English, the biggest beneficiaries of this mobility will be students from partner institutions with similar national languages (e.g. between Bulgarian and Macedonian institutions, between Bosnian, Croatian and Serbian partners or among Romanian and Moldavian institutions). Apart from attending courses, students can also work on their diploma thesis within semester mobility. Exceptionally, in justified cases when short-term mobility is insufficient, long-term mobility can also be used for work on PhD thesis (4 – 10 scholarship months).
- *Teacher mobility* (1 week – 1 month; at least 6 teaching or supervising hours a week) will be primarily used for purposes of lectures and exercises within regular study programs of

receiving university, as well as for joint thesis supervision (Master and PhD). Moreover, teachers are expected to have individual meetings with professors, heads of the departments, and management of the host institution, all with the aim to identify possible ways for research cooperation.

- *Short Term Excursions and Summer Schools* are not planned for the first year of implementation of the new network until broader cooperation between partners is established.

SELECTION CRITERIA

The home institution will make a pre-selection of candidates, in order to make a formal selection of eligible candidates (fulfilled obligations from previous year, motivation letter, research plan etc.). English language knowledge, both spoken and written skills are required if mobility is carried out in countries with non-similar language. The important selection factor would be also a motivation letter submitted to the home university coordinator. First time applicants are given priority. Students must fulfil all the necessary obligations at home institution up to the moment of the application (e.g. student has passed all the exams of the previous year) and submit mobility applications to their home institution (CEEPUS coordinator, Committee for international cooperation or similar responsible person or body) that carries out the selection of the best candidates. The host institution coordinator will make the final selection. Each partner adopt and verifies the selection procedure for their students and teachers.

Additional selection criteria for long-term mobility will be based on the quality of predefined study plan given in learning agreement.

Prior to the application for short-term mobility, students working on their theses or dissertations have to obtain recommendations from the home supervisors and acceptances from the host institution (co-supervisor) for the exact research plan of their thesis.

Students applying for practical training at Industry Based Learning Programs with “silent partners” should obtain confirmation letter from the host coordinator whose task is to provide all the necessary approvals from silent partners, including exact schedule of practical training.

The main selection criteria for teachers will be based on the quality of predefined study or supervising (research) plan, as well as on the expected results and outcomes of cooperation established among participating institutions. If possible, during the mobility period teachers should give a lecture on study programs and current research of their institution, as well as the topics of their own research, in order to promote and increase the mobility between partner’s institutions. Previous research contacts and joint research with host institution are preferred as well. Teachers should obtain written permission of the head of home institution that confirms that mobility will not affect the quality of the study and research activities at home institution during their absence. Good knowledge of English language is also required.



COORDINATION

Regular network coordination will be organised through the e-mail communication and video-conferences (e.g. Skype), as well as using the forum platform, which will be enabled within the newly established network web page containing e-learning platform (Moodle). Such platform provides numerous possibilities (placing different reports, study curricula, information about partners, tender documentation, mobility scholarship information, previous experience and similar) which can also be of great help for students and teachers when applying or conducting mobility.

All partners will organize the program of incoming mobility and assist the preparation of outgoing mobility, according to the Traffic Sheets. The CEEPUS on-line system will be continuously used by the coordinator and partners to monitor the application procedure (number and status of the applications). Coordinator will collect and evaluate reports from students and teachers, supervise the steps that are taken and provide a report with suggestions for improvement for the annual meeting.

The coordination meeting is planned to be held once a year to evaluate activities in the past year, bring some conclusions, and prepare future tasks and discuss possible new activities to improve network management. In addition, useful contacts will be realised during the mobility of the coordinators and other professors.

RECOGNITION

Several partners have already been collaborating with each other for a number of years, and have experience in different mobility programs. Until today, some of the partners have signed bilateral agreements for academic cooperation (HR-BG, HR-MK, HR-BA, MK-BG, MK-BA, RS-MK, RO2-BG, RO1-MD, RO2-MD, BG-MD) and future improvement in terms of signing new agreements will be one of the main tasks of the network activities in the first year. The partners in this network will strive to promote further mutual recognition and ensure recognition policies within network to be transparent and easily accessible. The bilateral cooperation agreement between the partner institutions is the basis for mobility, so all partners will sign this document (if it does not already exist) to ensure mutual recognition and reciprocity concerning outcomes of student learning periods abroad and staff mobility, as well to develop joint thesis supervision program. Until the official and formal agreements about awarding double or joint degrees between partners are made, joint supervision program of Master and PhD thesis and dissertations will be conducted on the basis of existing bilateral agreements and recommendations from the home supervisors and acceptances from the host institution (co-supervisor) with the presentation of detailed working/research plan.

Prior to the approval of scholarship months, a detailed study/research programme of the student applying for a mobility grant must be accepted by host and home coordinator or teacher (supervisor). Partners will implement open and flexible approach to the recognition of ECTS credits obtained during student mobility based on learning outcomes, rather than the simple validation of allocated credit numbers.

SHORT DESCRIPTION OF PARTNER'S INSTITUTIONS

University of Tuzla, Faculty of Technology (BOSNIA AND HERCEGOVINA, Tuzla)

The Faculty of Technology provides undergraduate (BSc) studies programmes in *Chemical Engineering and Technology*; *Food Technology*; *Ecological Engineering*; *Agronomy*. The duration of the undergraduate study programme is 8 semesters during which the students may acquire the 240 ECTS credits. The graduate (MSc) studies programmes are in *Chemical Technology*; *Food Technology*; *Environmental Engineering*; *Agronomy*. The duration of the graduate study programme is 2 semesters during which the students may acquire the 60 ECTS credits.

Postgraduate study (doctoral study) programmes in *Chemical Engineering*; *Environmental Engineering*; *Food Engineering and Applied Chemistry* with duration in 3 year during which the students may acquire the 180 ECTS credits. In addition, a joint Doctoral study programme of Applied Chemistry was organized in 2015/2016 in collaboration between two faculties at the University of Tuzla, the Faculty of Technology and the Faculty of Natural Sciences and Mathematics.

The Faculty has a long tradition in research activities ranging from basic to applied research.

- The research at the Faculty of Technology is organized within different fields including Chemical/Process Engineering (solving process problems in chemical and food industry plants, process of biofuel production (biodiesel, biogas), development and implementation of processes of clean production),
- Chemical Technology (chemical and thermal recycling of polymer materials (glucose, hydrolysis, incineration),
- Food Science and Technology (carbohydrates research and development: grains, flour, bread, pasta, chocolate, cookies and candy),
- Engineering of Environmental Protection (new processes in environmental protection, possibilities of producing biofuel from (natural and lab-grown) algae, research and development on biomass energy use processes, solid waste management),
- Analytical, Organic, Physical Chemistry and Electrochemistry (research on heavy metals presence and content in water, soil and food, new technological processes in chemical and food industry).

Homepage: <http://www.untz.ba>



University of Ruse "Angel Kanchev", Branch Razgrad (BULGARIA, Razgrad)

The main goal of "Angel Kanchev" University of Ruse is its development and recognition as a significant regional and national educational and research institution, as well as its becoming an indelible part of the European education and research space.

The Branch Razgrad with the University of Ruse has a long-standing history, established in 1986 as a Collegian Biotechnologies, integrated with the Higher Chemical and Technological Institute in Sofia. Razgrad Branch is the only higher school in North Bulgaria, which trains qualified, multi profile specialists for the needs of the biotechnological, food and chemical industries.

There are two departments in "Razgrad Branch - "Biotechnologies and Food Technologies" and "Chemistry and Chemical Technologies". The students in the Branch graduate with a Bachelor degree in Engineering in the respective professional field. They can continue their education for obtaining a Master degree.

The Razgrad branch provides undergraduate (BSc) studies programmes in *Food Technology; Biotechnology; Chemical Technology*. The duration of the undergraduate study programme is 8 semesters during which the students may acquire the 240 ECTS credits. Graduate (MSc) studies programmes are in *Safety Control and Management in the Food Industry; Pharmaceutical and Food Biotechnologies; Silicate Materials* and *Pharmaceutical and Cosmetic Products*. The duration of the graduate study programme is 2 semesters during which the students may acquire the 60 ECTS credits.

Razgrad Branch provides quality education and professional training to specialists, which guarantees their successful professional and social realisation, corresponding to the new demands of the market and the society.

The Razgrad branch conducts research in the following areas:

- Chemical Technology (organic and non-organic chemical technologies, including technology of silicates and refractory non-metallic materials, of water, perfume and cosmetics technologies, technologies of organic synthesis and others)
- Biotechnology (microbiology, biochemistry, ecology, main biotechnological productions)
- Food Technology (profound preparation in food technologies of milk, meat, tinned foods, bread, confectionery, vegetable fats, etc.)

Homepage: <https://www.uni-ruse.bg/>

Josip Juraj Strossmayer University in Osijek, Faculty of Food Technology Osijek (CROATIA, Osijek)

The mission of the Faculty of Food Technology Osijek at the Josip Juraj Strossmayer University of Osijek is to develop and spread nationally and international recognized excellence in the education and research in the fields of biotechnical, technical and natural sciences.

The Faculty provides student and teacher mobility, rational usage of human and material resources, supervision and constant quality enhancement, competitiveness, and international competitiveness with regard to teaching and scientific work.

The Faculty of Food Technology is a modern institution of higher education that conduct various scientific and professional activities, and provide eight different university course programmes. The course programmes are compatible with similar course programmes in Europe.

Starting with the academic year 2005/2006, the Faculty of Food Technology Osijek adapted the structure of formal higher education that was implemented to the principles of the Bologna process. The Faculty of Food Technology Osijek provides undergraduate (BSc) studies programme in *Food Technology*. Graduate (MSc) studies programmes in *Food Engineering*; *Food Science and Nutrition*; *Process Engineering*.

After a student acquire their diploma, the Faculty is offering them the option to continue their education as part of one university postgraduate study programme (*Food Technology and Nutrition*) and three postgraduate specialist programmes (*Food Safety and Quality*, *Technology of Traditional Meat Products and Postgraduate Specialist Study Programme Nutrition*).

Regarding the research, science and study activities Faculty shall offer the research excellence in the fields

- Food Technology (new food products (grains, fruit, vegetables, milk and meat-based food) research and development, application of food industry by-products, determination of thermos-physical food properties);
- Process Engineering and Biotechnology (new extraction and drying methods, production of 2nd generation of fuels, non-destructive food analysis methods, biotechnological methods in the food and beverage production, research on aerobic composting processes in reactor and non-reactor systems, effects of various factors on process speed, modelling, simulation and optimization);
- Applied Chemistry, Ecology and Biochemistry (synthesis of potentially bioactive substances, surface and ground-water monitoring, analysis of mycotoxins in food, biochemical analysis of food)

Homepage: <http://www.ptfos.unios.hr/>



University “St. Kliment Ohridski” - Bitola, Faculty of Technology and Technical Science - Veles (Republic of Macedonia, Veles)

The Faculty of Technology and Technical Sciences - Veles belongs to the University St. Kliment Ohridski - Bitola. The Faculty was established in 2008 as a national academic institution that delivers two undergraduate (BSc) study programmes in *Food Technology and Biotechnology* and *Nutrition Science*. The duration of the undergraduate study programme is 8 semesters during which the students may acquire the 240 ECTS credits.

Later in 2012, this Faculty started with graduate (MSc) studies programmes in *Food Quality and Safety* and *Nutrition Science*. The duration of the graduate study programme is 2 or 4 semesters during which the students may acquire the 60 or 120 ECTS credits.

In 2015 Faculty started with postgraduate study programme (doctoral study) in *Innovative technologies on Food and Nutrition*. As part of this study programme, there are two modules: Innovative technologies for Food and Nutrition. Duration of postgraduate study programme is three years during which the students may acquire 180 ECTS credits.

The vision of the Faculty is to make students as future leaders in food technology and nutrition that will be equipped to address complex interdisciplinary problems utilizing traditional as well as novel socio-economic and biological approaches.

The Faculty constantly follows the novel trends in Food Science, Food Technology and Biotechnology as well as in Nutrition Science. It expands its programs with the main goal to achieve the best knowledge, skills and trainings for staff members, undergraduate and graduate students living in a rapidly changing world of variety of food products and technologies.

The research at the Faculty is organized within different fields including

- Nutrition (innovative technology in food and nutrition, development of nutrition models of consumer behaviour when buying food products),
- Food Technology and Biotechnology (novel trends of food treatment and food preservation, functional and bioactive components,
- Food safety and Quality management (use of renewable energy sources for food preservation and decrease the environmental impact, novel trends in packaging,).

With the quickening pace of technological changes in food supply and increasing understanding of how food affects our health, it is imperative that young people are able to examine and evaluate the complex relationships of food, food safety and nutrition issues of central importance to health policy.

Homepage: <http://www.ttfv.uklo.edu.mk/index.php/mk/>

Technical University of Moldova, Faculty of Technology and Management in Food Industry (REPUBLIC OF MOLDOVA, Chisinau)

The Technical University of Moldova (TUM) was established in 1964 and until this moment is the only higher education institution with engineering profile in the national education system. The nomenclature of specialities at TUM includes 72 specialities and the number of students – from 7300 to 10000. The Technical University of Moldova has cooperative relationships with more than 160 universities and research centres from Romania, USA, Germany, France, Canada, Belgium, Great Britain, Italy, Netherlands, Spain, Portuguese, Luxemburg, Czech, Slovakia, Bulgaria, Russia, Ukraine etc. These relationships are for support higher education (TEMPUS-TACIS, Erasmus-Mundus, Erasmus+) and researches (FP-7, CRDF, SCOPES, INTAS, INCOCOPERNICUS). The Technical University is accredited at national and European levels and engineers association from Republic of Moldova (EAM), founded at TUM, is member of World Federation of Engineering Organizations (WFEO). The Faculty of Technology and Management in Food Industry (FTMIA) is the biggest in the field of food industry in the Republic of Moldova. The origins of the faculty have been the specialties Oenology and Canning Technology, founded in 1959 as part of the Chemistry Faculty at the State University of Moldova. In 1964, Polytechnic Institute of Chisinau was set up on the basis of technical faculties from the State University and electrical engineering faculty from the Agricultural Institute of Chisinau and gradually new specialties are established.

The Faculty provides five undergraduate (BSc) study programmes (4 years, 240 ECTS) in *Technology and Management of Public Catering; Engineering and Management in Food Industry; Industrial Biotechnologies; Wine Technology and Fermented Products; Food Science and Technology (with specializations: Technology of Meat and Meat Products; Baking Technology; Technology of milk and milk products; Technology of storage and processing fruits and vegetables); “Tehnologies Alimentaries” French Filière*. Graduate (MSc) study (1.5 years, 90 ECTS) in three study programmes: *Quality and Food Safety; Restaurant and Catering Management; Viticulture and Wine Making Management*. Post graduate study (doctor’s degree) (3 years, 180 ECTS) in six study programmes: *Technology of Food of Vegetable Origin; Technology of Food of Animal Origin; Technology of Alcoholic and Non-alcoholic Beverages; Food Safety; Processes and operation in Food Industry; Biological and Chemical Technologies in Food Industry*.

The main research, science and study activities in the network include the following areas:

- Innovative materials, technologies and products (food processing, quality and safety, food fortification with biologically active compounds, valorisation of new vegetable sources in food technology, innovative technologies of processing and preserving of biological value and increasing of the shelf life of food products)
- Biotechnology (fundamental and applied research in the fields of food quality and technological processes, food safety and specific risk analysis - microbiological contaminants, technogens, non-conforming packaging materials, product falsification, technologies for the production of functional and symbiotic products with nutrients obtained from renewable raw materials and agro-industrial waste, biotechnology and food technology to reduce the risk of nutritional diseases)
- National Patrimony and Society Development (excellent local food and wine, valorisation of local grape varieties and production of organic wines, development and consolidation of national patrimony in terms of ecological-bionic design and diversity of industrial products, valorisation of the gastronomic and etnotouristic patrimony of the Republic of Moldova)

Homepage: www.utm.md

Transilvania University of Brasov, Faculty of Food and Tourism (Romania, Brasov)

Transilvania University of Brasov is the largest university in the centre of Romania, it is a comprehensive university that offers study programs in 43 domains. The Faculty of Food and Tourism was established in 2007 with the goal to set up the concept of food-tourism into one single coherent university structure in terms of engineering and management.

There is currently a single unified "Food and Tourism Management and Engineering" department, the result of merging the former Food Products Engineering (IPA) and Tourism Management and Engineering (IMT) departments.

The faculty offers undergraduate (BSc), master's (MSc) and doctoral (PhD) study programme in the fields of Food Service (Agro-Food Service System and Public Food Service) and Tourism, which are all coordinated by the Department of Engineering and Management of Food and Tourism.

The undergraduate (BSc) studies programmes are *Food Engineering; Food Control and Expertise; Engineering and Management in Tourism Industry; Engineering and Management in Food Service and Agri-Tourism; Equipment for Industrial Processes in the Food and Tourism Industry and Machinery and Installations for Agriculture and Food Industry*. The duration of the undergraduate study programme is 8 semesters during which the students may acquire the 240 ECTS credits. The graduate (MSc) studies programmes *Processing Systems and Quality Control of Agri-Food Products; Agricultural and Food Eco-Biotechnologies and Hospitality and Eco Agri-Tourism Management*. The duration of the graduate study programme is 4 semesters during which the students may acquire the 120 ECTS credits. The postgraduate study programmes (doctoral study) in *Mechanical Engineering and Engineering and Management*.

Scientific research is oriented towards research excellence and academic training in the "Agriculture - Food - Tourism" regional focus line, within the University Research Institute integrated 06-Eco-Biotechnologies and Agriculture and Food Equipment Research Centre. The University Research Institute brings together 27 scientific research centres. The main research, science and study activities in the network include the following areas

- Food control and expertise (to prepare engineers with expertise in food technologies, microbiology, biochemistry, management of technological processes, and equipment operation, food manufacturing and quality control, identification and measurement of food constituents and food contaminants)
- Food Engineering (food science and food safety, managing engineering processes, operating food processing equipment; monitoring, managing, analysing, and designing food technologies; designing food, implementing and managing projects; carrying out food quality control and marketing processes)
- Engineering and management in food service and agri-tourism (to manage manufacturing or service companies in the field of tourism industry as well as to apply marketing strategies in their area of tourism expertise)
- Engineering and management in tourism industry (technical competencies and expertise in managing technology flows in hotels, restaurants, and tourist destinations)

Homepage: <https://www.unitbv.ro/>



University of Agronomic Sciences and Veterinary Medicine of Bucharest, Faculty of Biotechnology (ROMANIA, Bucharest)

Established in 1852, University of Agronomic Sciences and Veterinary Medicine of Bucharest is the oldest and largest institution of higher agronomic education in Romania, where the tradition and modernity successfully meet.

Currently, the university consists of 7 faculties (Agriculture; Horticulture; Animal Sciences; Veterinary Medicine; Land Reclamation and Environmental Engineering; Biotechnologies; Management, Economic Engineering in Agriculture and Rural Development) and 2 branches (in Călărași and Slatina), comprising 12,000 enrolled students, and multidisciplinary research laboratories as well as a greenhouse, all designed to European standards, providing competitiveness both at national and international level.

University provides BSc, MSc and PhD education and scientific research activities in order to train top specialists whose competences meet the demands of the labour market in the fundamental fields of "Engineering Sciences" and "Biological and biomedical sciences".

The Faculty of Biotechnologies was established in 1994 and is the only faculty of this type in Romania. Its programmes of study are aimed to train biotechnology engineers in the following specialisations: Agricultural biotechnologies, Industrial biotechnologies and Medical-veterinary biotechnologies.

There are two departments at the Faculty: Biotechnologies and Industrial Biotechnologies. The education process develops in lecture halls, laboratories endowed with state-of-the-art equipment and is provided by nationally and internationally renowned teaching staff with vast experience and outstanding teaching and scientific achievements. The research currently performed by the faculties teaching staff is completed by two research centers BIOTEHNOL and BIOTEHGEN.

The Faculty of Biotechnologies offers students the opportunity to apply their acquired specialist knowledge in Romania's main tourist town. The teaching and research laboratories are equipped in accordance with the highest standards in the field. The undergraduate (BSc) study programmes are in the fields of *Agricultural Biotechnologies*; *Veterinary medicine biotechnologies* and *Biotechnologies for food industry* (with duration of 8 semesters and 240 ECTS credits). Masters (MSc) study programme are in the fields of *Biotechnologies in pharmaceutical industry*; *Environmental biotechnology*; *Biotechnology and food safety* and *Biotechnology and entrepreneurship* (with duration of 4 semesters and 120 ECTS credits). Doctoral study programme in *Biotechnology and entrepreneurship* (with duration of 6 semesters in Romanian/English).

Homepage: <http://www.usamv.ro/index.php/ro/>

University of Kragujevac, Faculty of Agronomy Čačak (SERBIA, Čačak)

University of Kragujevac was founded in May 21, 1976. At that time, the University incorporated five faculties: Mechanical Engineering, Economics, Law, Natural Sciences & Mathematics, Medicine and College of Mechanical Engineering in Kraljevo along with two research institutes: Small Grains Research Institute in Kragujevac and Fruit Research Institute in Čačak. The University was established and developed based on the concept of dispersed university, comprising 12 faculties in six towns of the Central Serbia region: Kragujevac, Čačak, Jagodina, Kraljevo, Užice and Vrnjačka Banja.

The Faculty of Agronomy, Čačak, is a public higher education institution established in 1978 and accredited in 2008. It has been the leading education institution in the field of agricultural education in Western and Central Serbia in the last fifty years. The organizational structure of the Faculty of Agronomy Čačak has changed the function over time, in order to improve teaching and create optimal conditions for the training of professionals capable of engaging in both economic and scientific flows. In the academic year 2002/2003, the Department of Agricultural and Food Products was established.

The study programme of Management in Agriculture was established in the academic year 2002/2003, which later grew into the Agro-economic direction. Employees at the Faculty of Agriculture are aware that the importance of faculty education is increasing every day. Therefore, by continually improving the study programmes at all levels, as well as improving the quality of scientific research, the basic activity of the Faculty continuously adapts to the modern requirements of science and practice.

The Faculty consists of 9 departments, including the Departments of Chemistry and Chemical Engineering; Food Technology; Mathematics, Physics and Technical Sciences; Biology, Microbiological Biotechnology, Plant and Product Protection; Soil and Agricultural Machinery; Field and Vegetable Crops; Fruit Growing and Viticulture; Animal Husbandry and Animal-Based Raw Material Processing Technology; and Organisation and Economics.

The main research, science and study activities are related on the natural, technical and technological sciences (food processing, technology and engineering, agriculture, crop and livestock production, microbiology, chemistry and chemical technologies).

Today, teaching is conducted on four undergraduate (BSc) studies programmes in *General Agronomy*; *Food Technology*; *Fruit and Vineyards* and *Animal Science (Zootechnics)*. Two graduate studies (MSc) programmes in *Agronomy* and *Food Technology*, and one postgraduate studies programme (doctoral study) in *Agronomy*.

The Faculty has a student population of 506 and 77 staff members (56 teaching staff members). The Faculty has the necessary knowledge, experience and facilities to conduct both teaching and research activities. Moreover, Faculty staff members have provided counselling for agronomists regarding different production and processing related issues. Since 2004, the Faculty of Agronomy has acted as a coordinator, consultant or partner in training programmes, as part of collaborative projects with the Serbian Ministry of Agriculture and EU partners on crop production, grassland/pastures, feed, livestock and milk production, plant protection, organic production. The Faculty is also involved in the Erasmus Mundus – Basileus IV programme.

Homepage: www.afc.kg.ac.rs