

Sylwia Tarczyńska, Marek Dyba, Tadeusz Proczek, Jacek Chudziński







Objectives

PL-CoVE merge educational institutions at all levels of vocational education and representatives of dairy plants and organizations working for the development of the dairy industry in order to create an innovative and integrative dairy science and educational system, in accordance with the needs of the industry.

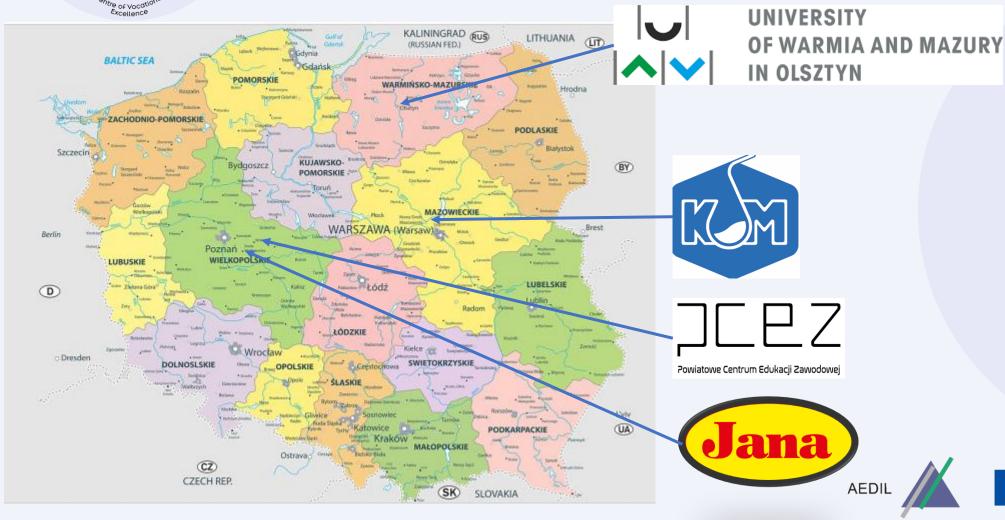
PL-CoVE is based at Krajowe Stowarzyszenie Mleczarzy (KSM), which coordinate the activities of other parties to improve vocational education and lifelong learning pathways, as well as fulfil the overarching AEDIL project goal of upward convergence.







Partners







Proposed activities

- Teachers upskilling enabling vocational teachers and academic teachers to participate in conferences and scientific symposiums with the participation of industry representatives.
- o Realization of 10 short-term practical internships in dairy plants by teachers.
- Development of 5 new digital teaching materials on basic dairy skills, hygiene in dairy, sustainable development of the dairy industry, placed on the KSM platform.
- Development of 6 new training modules (LLL) in the field of dairy production, digitization and sustainable development, their implementation and validation.
- o Continuous evaluation and improvement by surveying students, participants of digital materials, training, courses, etc.
- o Promotion of dairy among young people (project banners, information and educational leaflets).
- Conferences on current problems in the dairy industry related to the sustainable development of the industry -3.
- o Actions aimed at strengthening cooperation between science and industry.





Development of the KSM strategy



- 1. Teachers upskilling
 - Summer School in Cork Marek Aljewicz
 - TECHMILK in Mikołajki Sylwia Tarczyńska, Marek Dyba



- 2. Changes in the curricula of master's studies (in the field of food technology)
- New courses: Sustainable food processing and Food security policy







KSM General Assembly and PL-Dairy CoVE Workshop – Ciechocinek June 2023













Progress

KSM General Assembly and PL-Dairy CoVE Workshop – Ciechocinek 2023











- 1. Digital teaching materials on basic dairy skills: Equipment in the dairy industry principles of operation, Dairy products' flow charts and CCP identification, Production of cottage cheese, ripening cheese
- 2. Digital teaching materials on hygiene in dairy: CIP system, Causes and effects of contamination in dairy production, Effectiveness of cleaning and disinfection
- Digital teaching materials on sustainable development of the dairy industry: Innovative dairy products, New technologies enabling of water and Energy consumption, Reduction of losses and waste in milk porcessing from farm to table







- 1. New programm on Selected unit operations in dairy technology technological, technical and microbiological aspects
- 2. New programm on Sensory analysis of dairy products
- 3. New programm on
 - Food safety standards for own brands: IFS, BRC
 - Implementation and updating of the HACCP system
 - Innovations in the dairy industry
 - Modern equipment for dairy plant
 - Quality 4.0
 - Quality assessment of dairy products using modern laboratory techniques, Microbiological assessment of selected dairy products, Physicochemical assessment of selected dairy products
 - Production of mozzarella cheese, Production of cottage cheese, Production of ripening cheeses, Production of ricotta cheese



Guest contributors with expertise in green skills, automation, societal impact, innovative instructional design contributing to the programme.

1. Lactalis Polska - company's offer for students - 8 May 2023



2. Izabela Jagodzińska "Instrumental methods of testing milk and dairy products using FOSS analyzers"

(lecture for students)









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3. Emilia Pożarowszczyk - Marketing and PR Director at Spomlek "Implementation of a food product on the market on the example of dairy products - a case study of successes and failures" 22 April 2023 (lecture and

workshop for students)











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4. Study visit to Mlekpol in Grajewo as part of the course Technical and technological progress in milk processing (year 4) - November 17, 2022









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5. Practical support from representatives of SALMON HYGIENE Polska, CleanAccess sp. z o. o., Diversey Polska, Ecolab Sp. z o. o. in classes on the subject "Production hygiene, washing and disinfection in the dairy

industry" 10.11.2022













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6. Paweł Karendys Tetra Pak Polska "Innovative Tetra Pak packaging solutions for food and beverages that are part of sustainable development activities" - 4.11.2022 (lecture and workshop for students)





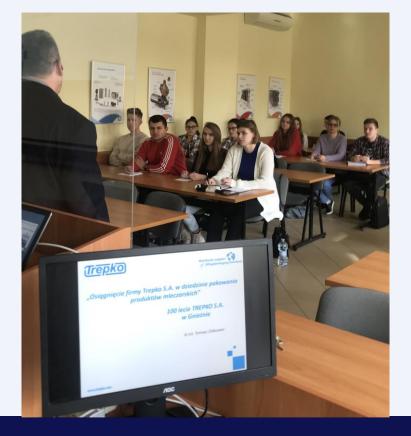




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7. Tomasz Ziółkowski TREPKO "Innovative hygienic and quality solutions as well as work safety of devices for packaging dairy products" - 24.10.2022 (lecture and workshop for students.











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8. Substantive support of representatives of Ch. Hansen during the practical module on cheese technology

April-May 2023













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9. Promotion of dairy among young people

- 1. Workshop on "Truths and myths about cheeses" as part of the FOOD TALK program for students of gastronomic school 27. 04.2023
- 2. Workshop for primary school puplis (SP 33 Olsztyn) on the benefits of consuming milk and milk products 21 April 2023.
- 3. Lecture and workshops for students of Secondary School No. 2 in Działdowo as part of the FOOD TALK "A walk around the technological hall of the Department of Dairy Science and Quality Management of the University of Warmia and Mazury in Olsztyn 9.02.2023
- 4. Sensory workshop and visiting pilot plant for pupils from Integrierte Gesamtschule Melle (Osnabrück district) and pupils from Primary School (SP 34 Olsztyn) as part of the STEAM project, which is carried out during the Polish-German youth exchange -17.04.2023.
- 5. Workshop on dairy technology in pilot plant for pupils from the secondary vocational school (ZS 3) from Włoszczowa.







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9. Other promotion actions





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23rd European Sensorial Evaluation Contest - a Roche Sur Foron, France May 2023















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XXIX Sympozjum Innodairy Mrągowo June 2023











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Cheese festival



Thank you

