



I eat to live or I live to eat – OPEN EAT

Results of the Implementation of the Erasmus+ KA220-VET OpenEAT International Project

ICSA NAAS, together with its European partners, is developing modern educational resources to improve the quality and safety of grain products.

Within the framework of the Erasmus+ KA220-VET OpenEAT international educational project, “I eat to live or I live to eat,” the international consortium of partners from Ukraine, Italy, Romania, Serbia and France is successfully completing the planned stages of work and summarising the results of its joint activities. The project aims to develop vocational education and training, strengthen the practical competencies of agri-food sector professionals, and introduce modern approaches to ensuring food quality and safety in accordance with European requirements.

The Institute, represented in the project by the Institute of Climate Smart Agriculture of the National Academy of Agrarian Sciences of Ukraine (ICSA NAAS), has worked alongside its international partners to develop relevant educational materials that combine scientific knowledge, practical experience and modern approaches to professional training. Particular attention is paid to quality and safety control of grain and grain-derived products, compliance with the relevant requirements at different stages of the production chain, and raising professionals’ awareness of current challenges facing the agri-food sector.

The project’s implementation has established a foundation for using the developed materials in education, continuing professional development and specialist training. These educational resources are intended to promote a better understanding of product safety control principles, develop skills in assessing production processes, and encourage the application of scientifically sound solutions in professional practice. An important aspect of this work is its focus on employers’ needs, current labour market requirements and the necessity of continuously updating professional knowledge.

The developed materials are expected to provide a valuable educational, methodological and practical resource for vocational and higher education institutions, teachers, trainers, laboratory professionals, quality and safety control specialists, and representatives of enterprises involved in grain production, storage and processing.

The results of the Erasmus+ KA220-VET OpenEAT project lay the groundwork for further improvements in professional training, the dissemination of up-to-date knowledge and the strengthening of the European dimension of education in Ukraine’s agri-food sector. They also contribute to the development of partnerships between Ukrainian and European institutions, supporting joint efforts to raise professional standards and foster a culture of food quality and safety.

The participation of the Institute of Climate Smart Agriculture of the National Academy of Agrarian Sciences of Ukraine (ICSA NAAS) in the international OpenEAT project represents an important step towards advancing educational cooperation, introducing modern teaching approaches, and strengthening the scientific and practical capacity of the agri-food sector.



Erasmus+
KA220-VET OpenEAT
"I eat to live or I live to eat"

Main Project Results



R1

Training Program for Professionals

The international consortium of partners has developed an innovative training program for specialists in the field of grain and its processed products safety control.

The program covers modern European approaches to:



risk assessment of grain contamination;



prevention of contaminant formation;



modern laboratory control methods;



application of international food safety standards;



quality management systems and traceability of food products;



implementation of innovative analytical technologies in laboratory practice.

Key topics of the program:



Risks of grain contamination in the context of agricultural production affected by armed conflict;



International context of the Ukrainian conflict and legislation at national and European levels;



Measures to reduce contamination of grain crops;



Analytical methods for controlling contaminants;



Health risks associated with contaminated grain and grain products.



The training program serves as a foundation for preparing agri-food sector specialists in line with the requirements of the European Union.

R2

Set of Good Practice Guides

One of the key achievements of the first phase of the project was the development of three international Good Practice Guides, which summarize modern scientific knowledge, European recommendations and practical experience on ensuring the safety of grain and grain-based products.



Guide 1

Measures to Prevent and Minimize Contamination with Pesticides, Heavy Metals, and Nitrogen Compounds

The guide provides modern recommendations on:

- ✓ prevention of contamination at all stages of production;
- ✓ risk management;
- ✓ good agricultural practices;
- ✓ environmentally safe production technologies;
- ✓ compliance with EU legislation.



Guide 2

Methodologies for Detecting Contaminants in Grain Crops and Their Processed Products

The guide covers modern laboratory methods and includes information on:

- ✓ high-precision analytical methods;
- ✓ modern laboratory equipment;
- ✓ sampling methods;
- ✓ sample preparation;
- ✓ quality control of laboratory research;
- ✓ validation of analytical methods in accordance with international requirements.



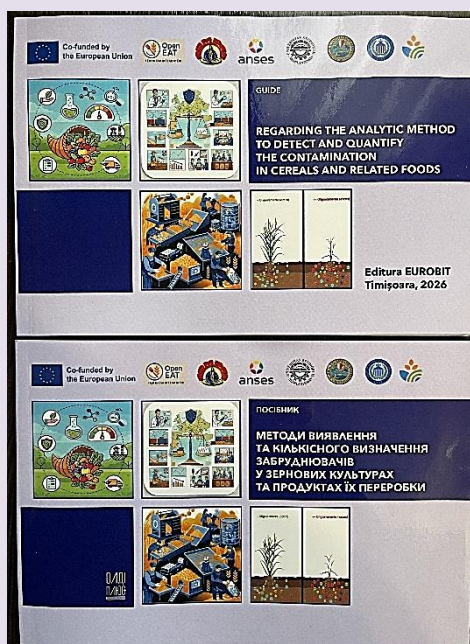
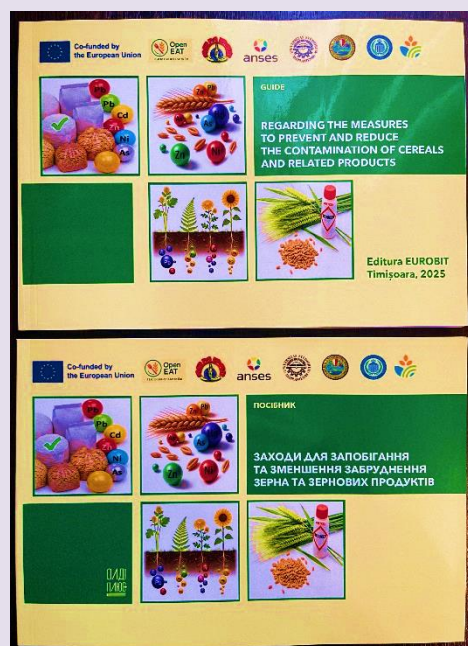
Guide 3

The Impact of Contaminants on Human Health and the Safety of Food Products

The guide covers:

- ✓ main sources of chemical contamination;
- ✓ toxicological risks;
- ✓ impact of pesticides, heavy metals and nitrogen compounds on human health;
- ✓ risk assessment for consumers;
- ✓ modern approaches to food safety management in line with the One Health concept.





Contact

For more information about the **OpenEAT project – I eat to live or I live to eat**, the activities carried out and the results obtained, we invite you to follow us online:

◆ Project Coordinator:

ROMPAN – Romanian Employers in the Milling, Bakery and Flour Products Industry

◆ Project website:

👉 <https://rompan.ro/portfolio/openeat/>

