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

Co-funded by the European Union

OPEN EAT Project is ON!

Institute of Climate-Smart Agriculture of NAAS

The **OPEN EAT project 2024-1-RO01-KA220-VET-000249064** brings together a strong partnership of vocational education and training providers, research institutions and industry experts from several European countries and Ukraine. The project is financed by the program Erasmus Plus of the European Union. The OPEN EAT project provides innovative initial tools and methodological materials for monitoring, preventing and controlling spoilage in cereals and grain products. The system of initial and practical resources is aimed at increasing the competencies of food handlers in the field of food safety, pesticide control, important metals, nitrogen compounds and other risks, including products, Imported from Ukraine. The implementation of the project supports science-based risk management and promotes the development of sustainable practices for safe harvesting and processing of grains.

Discovering the world of OpenEAT

Project objectives

Overall objective: The general objective of the project is to develop a transnational partnership as well as joint initiatives for cooperation and systems response through education and training to the situation created by the war in Ukraine.

SO1. To develop measures to reduce the contamination of cereals and related products,
SO2. Increasing the competences of specialists through short term blended mobility (LTT),
SO3. Raising the awareness of specialists, authorities, decision makers, consumers on the
Topic.

Implementation:

The activities that will be implemented are:
WP1. Management and coordination activity
WP2. Elaboration of intellectual outputs
WP3. Learning/teaching/training activities
WP4. Communication and dissemination activitie

Results project

R1. 1 Curriculum for specialists regarding the contaminated cereals and related products
R2. 3 good practice guides:
Guide 1 focuses on measures to prevent and reduce contamination with pesticides, heavy
metals, and nitrogen compounds
Guide 2 Methodologies to detect the contaminants in cereals and cereal products,
Guide 3 The impact of contaminants on health and food safety.

Learning, teaching, and training activities to transfer knowledge and skills to industry professionals and VET learnes.

Multiplier events and dissemination activities to ensure results reach stakeholders, decision- makers, and professional networks across Europe.

By combining **scientific expertise, vocational training, and European collaboration**, OPEN EAT aims to improve food safety standards, support professional development, and foster innovation in the cereals sector. All outputs will be freely accessible online and integrated into partner training programs, ensuring a long-term impact for professionals, educators, and stakeholders.

Stay tuned for updates as we roll out the curriculum, guides and organize workshops and events to share our findings and best practices.

EVENT IN FOCUS: ORGANIZATIONAL MEETING OF CONSORTIUM MEMBERS

Kick-Off Meeting in Bucharest 30-31 January 2025!

The organizational meeting of the project consortium members took place on January 30-31, 2025 in Bucharest, Romania. The meeting was organized by the project coordinator, representatives of ROMPAN.

The meeting discussed the possibilities of cooperation between partners, the main tasks and stages of project implementation, as well as strategic aspects of implementing research results in the field of food security and sustainable agriculture. An important part of the discussion was the role of modern technologies and approaches in improving food security and reducing the impact of the agro-industrial sector on climate change. Key steps were also identified for creating educational materials for training specialists in the field of agri-food systems.

Scientists from our Institute presented their research and scientific achievements, focusing on the adaptation of agriculture to climate change and the importance of environmentally sustainable food production.

The next stages of the project implementation include the joint development of educational materials, the organization of thematic seminars and practical trainings, as well as the integration of advanced European practices into the system of vocational education in the agricultural sector of Ukraine.

Our Journey: From Idea to Action

During the first months of the **OpenEAT project**, significant progress was made in the implementation of **Work Package 2 – Elaboration of Intellectual Outputs**, fully in line with the approved project plan and timetable. The project consortium focused on developing high-quality, transnational outputs addressing the contamination of cereals and related products, ensuring scientific validity and practical relevance for professionals in the agri-food sector.

Based on the transnational needs analysis conducted at the start of the project, partners jointly developed a **training curriculum for specialists** in agriculture, food technology, food safety, and nutrition. The curriculum, developed between **January and March 2025** and coordinated by the **University of Life Sciences "King Mihai I" of Timișoara (ULST)**, defines clear learning objectives and structured thematic modules aimed at enhancing professional knowledge and skills in contamination prevention and risk reduction.

This curriculum represents a core output of WP2, laying the foundation for subsequent **learning, teaching, and training activities**, and contributes directly to the project's specific objectives by strengthening the competences of professionals and improving food safety standards in the cereals sector.

At the same time, the partnership initiated work on **three Good Practice Guides**, each addressing a key dimension of cereal contamination:

- **Guide 1** focuses on **measures to prevent and reduce contamination with pesticides, heavy metals, and nitrogen compounds**. Developed between **March and July 2025**, this guide integrates scientific evidence, regulatory frameworks, and practical industry solutions, with contributions from all project partners.
- **Guide 2**, coordinated by the **University of Bari "Aldo Moro"**, focuses on **analytical methods for the detection and quantification of contaminants in cereals and related products**. This guide is currently **under elaboration**, with partners contributing their technical expertise to ensure accuracy, reliability, and alignment with current analytical standards.
- **Guide 3** addresses the **health risks associated with contaminants in cereals and related food products**. Coordinated by **ULST**, work on this guide is ongoing, and it is expected to be **finalized by February 2026**.

Together, these intellectual outputs represent a significant step toward achieving the OpenEAT project's objectives, supporting education, professional training, and awareness-raising activities that will continue throughout the project's implementation.

OPEN EAT IN VIRTUAL SPACE

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