

LMC News



FOOD Denmark (FOOD)

LMC launched the international research school of food science and technology "FOOD Denmark" in 2003. The purpose was to train and educate PhD students to the highest possible international standard. Today the research school has approximately 140 members.

FOOD is organised and managed by LMC. The head of the research school is Prof. Leif Skibsted, KU-LIFE – recently also affiliated as professor at Renmin University, Beijing.

FOOD was evaluated in 2008 by an international panel. The panel concluded that FOOD has matured and developed into the national body in Denmark, where postgraduate research and training in the field of food science and nutrition are brought together. However the ambition of FOOD is to reach beyond national borders and one of the present priorities in FOOD is the establishment of cooperation with other international research schools.

For further details about the research school "FOOD Denmark" – please visit: www.lmcfood.dk

Internationalisation of FOOD Denmark

In 2008, a Chinese/Danish mutual PhD course "Food, medicine and philosophy in East and West" was established – the course was successfully repeated in 2009 and will be launched once again in 2010.

In March 2009, a FOOD delegation visited two Indian universities in order to attract Indian students but also to facilitate collaboration between the Danish and Indian universities. One of the results is the joint EU proposal EASTWESTFOOD.



FOOD has also taken the initiative to promote collaboration with European universities – a formal agreement with Wageningen is finalised. One of the results is the EU Initial Training Network (ITN) "LeanGreenFood".

LeanGreenFood – approx. 8.2 million DKK to LMC

In 2008, FOOD, Wageningen University, The Agricultural University of Athens and 4 private companies submitted an ITN Marie Curie Action proposal (LeanGreenFood) to the EU Commission – FOOD being the coordinator. The Commission received 900 proposals of which 92 were recommended for funding – one of them was LeanGreenFood.

The network will focus on environmentally friendly methods of food production and will train 17 young scientists to develop and implement new enzyme-based technology for future development of a more sustainable production. The training programme and conferences will be open for participants from outside the network with the perspective of training a new generation of food scientists.

At the moment LeanGreenFood is in the middle of contract negotiations. The proposed budget of LeanGreenFood is approx. 25.5 million DKK with approx. 8.2 million of these for LMC.



EASTWESTFOOD

In Spring this year, FOOD coordinated an International Research Staff Exchange Scheme (Marie Curie action) proposal to the EU-Commission regarding travel scholarships. The proposal is a collaboration between FOOD, Anna University and Banaras Hindu University in India and Wageningen University.



The proposal has been positively evaluated by the Commission – hopefully leading to future contract negotiations. The proposed budget is 128,000 Euro to be distributed between the partners for joint PhD courses and for the mobility of post docs and other scientific staff/professors.