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THE INNOMEATEDU E-PLATFORM, A TOOL DESIGNED FOR HIGHER EDUCATION AND PROFESSIONALS

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I. INTRODUCTION

The meat industry is one of the most important components of the world food system, and is constantly undergoing changes. Currently processes of change are being driven by a wide range of forces including regulatory environment for meat production and trade, technological changes to the production of meat and meat products, rapidly shifting consumption trends, and the restructuring of transnational corporate strategies. Therefore, in response to the need of Higher Education (HE) Institutes to provide up-to-date knowledge and skills in Meat Science and Technology and with a view to cooperation between teaching and research institutions in the European Union, the InnoMeatEdu project was launched with funding from the EU (KA220-HED Cooperation Partnerships Erasmus+). The main objectives of InnoMeatEdu are to promote European cooperation in education and training, to use innovative practices in education by the strategic use of Information and Communication Technologies (ICT) and open educational resources (OER) and to provide food scientists and technologists with knowledge to play an active role in the food system, giving them tools such as digital training material regarding meat production and processing, safety, quality and entrepreneurship, and sustainability in the meat sector. The project has been coordinated by the University of León (León, Spain), and it is composed by more than 40 professors/researchers from University of Thessaly (Thessaly, Greece), University of Parma (Parma, Italy), University of Warmia and Mazury in Olsztyn (Olsztyn, Poland), Instituto Politécnico de Bragança (Bragança, Portugal), Centro Texnológico da Carne (Ourense, Spain), and 4obs Consulting (Greece). InnoMeatEdu is supported by 38 associated partners (meat industries and associations, mainly) from the participating countries.

II. MATERIALS AND METHODS

The project started in September 2022 and will finish at the end of August 2025. During this period, the project team has been working on the design of the e-platform. This work was carried out in three phases: 1, Training needs analysis; 2, Training material development; 3, Training Material Digitalization and e-Platform (Moodle Design).

1, Training needs analysis. This phase assessed the competences (knowledge and skills) taught on meat science and technology in the field of Food Science and Technology degrees in European HE organisations in the participating countries. This analysis included a curricular evaluation of the meat science and technology courses in these HE studies offered by the academic partners. Online questionnaires were also designed and addressed to students, teachers and professionals in the meat sector, asking their perception of the teaching of meat science and technology courses: performance, topics of major interest, etc.

2, Training material development: design of the material by the project team, focused on products, processes, quality, safety, sustainability & entrepreneurship of the meat sector. During several meetings held in Greece, Italy and Poland, the work was organised, so each partner produced different topics.

3, Training Material Digitalization and e-Platform (Moodle Design). In parallel to the production of the material, a platform which included several multimedia resources, was designed and carried out.

III. RESULTS AND DISCUSSION

The innovation of this output focuses on the methodological approach of developing an up-to-date training material for meat science and technology (MST) and additionally on the fact that the material will be digitized in order to be

more accessible and open access. The high level of expertise and the combination of different specific meat science field's backgrounds assured high quality material for students, professors and meat science professionals.
The statistical analysis and the conclusions obtained from the questionnaires were written in an Innovative MST training guide (Modzelewska-Kapituła et al. 2025). The topics of the educational material were selected based on the evaluation of the current curricula in the participating universities and also taking into consideration the views of the meat industry based on the Training Needs Analysis. As a result, the e-platform was structured in the different courses, which included several training subjects and topics (Table 1). Part of the training material is available in Greek, Italian, Polish, Portuguese and Spanish.

Table 1 – Structure of the InnoMeatEdu e-platform.

Course	Training Subjects	Topics	Labs	Making Process Manuals	Case Studies
Course 1. Meat production and meat quality	6	24	7		1
Course 2. Meat processing fundamentals	4	20	3	12	
Course 3. Advances in meat processing and novel meat products	3	12	3		2
Course 4. Safety, quality and regulatory affairs	3	15	7		2
Course 5. Environmental impact of meat production and consumption and sustainability in the meat sect	4	11	2		1
Course 6. Entrepreneurship/marketing	4	11	1		
Total	*24*	*93*	*23*	*12*	*6*

The didactic tools used in the e-platform were:

- Learning manuals
- Lab manuals
- Making process manuals
- Slides of the topics
- Case studies (prepared by academic and industry partners)
- Assessments and take-home messages
- Multimedia resources: videos produced by InnoMeatEdu (10), infographics, interactive maps, other videos of interest, etc.
- References and further reading

The platform is based on Massive Open Online Courses-MOOC (Moodle), available at www.innomeatedu.unileon.es, which in September 2025 will be freely accessible for 3 years.

IV. CONCLUSION

InnoMeatEdu is based on the cooperation of different higher education and research institutions with the collaboration of several food and meat associations, connecting the academic world with the meat industry, initially through communication with the associated partners and also through the interactive platform that will act as a tool to disseminate the training material to all stakeholders. By the end of the project the material will be freely accessible in Moodle format, through an interactive platform developed within the scope of the project and available in several languages.

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REFERENCES

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