

附件 2

Class Schedule

	Topics	Lecturer(s)
Day 1 November 23	Food system transition: Challenges and Trends	
	Welcome and program introduction	Dr. Zhen Liu
	Nature-positive futures: Food systems as a catalyser for change	Prof. Liesje Mommer
	Pathways towards digital transformation of food systems	Dr. Sjaak Wolfert
	Circularity in agricultural production	Prof. Imke J.M. de Boer
	Introduce of Group assignment	Dr. Zhen Liu
	Food System Vision 2050	Prof. Imke de Boer
	Food transition 2030	Dr. Frans Kampers
	Global warming & animal production	Dr. Corina van Middelaar
	Virtual excursion: Circular farm-Agro Giethoorn	Els, Zhen, Davy and Kelly
	Postharvest interventions, key for improvement of food systems	Bas Hetterscheid
Day 2 November 24	Future Food-New sources	
	Protein transition: our Future Proteins	Dr. Stacy Pyett
	Insect for food and feed and Food	Prof. Arnout Fischer/Prof. Teun Veldkamp
	Innovation in food fermentation	Prof. Eddy J. Smid
	Towards plant based meat-analogues: Challenges and opportunities for protein transition and meat-analogues	Dr. Ariette Matser
	Fermentation the solution to creating added value to protein rich side streams	multiple speakers from WUR and industrial partners
	AlgaePARC-Exploring scale-up challenges in microalgae mass production	Prof. Maria Barbosa
Day 3 November 25	Future Food processing	
	Development and future challenges of shear cell technology for next generation meat analogues	Prof. Atze-Jan van der Goot
	Process-induced changes in immune-active proteins	Prof. Kasper Hettinga
	Automization food production- example from WUR	Paul Goethals
	Agrofood Robotics examples	
	3D food printing	Dr. Lu Zhang
	Gentle Food Processing for Better Sustainability	Prof. Remko Boom
	Phytochemicals from plant waste	Dr. Wouter de Bruijn
	Valorising waste stream from oil-rich seeds	Dr. Wanqing Jia
	Valorising asparagus waste stream into high quality food ingredients	Dr. Joanne Siccama

Topics	Lecturer(s)
Day 4 November 28 Sustainable and Nutritional Food	
Introduction and qualitative sustainability aspects in food	Prof.Kasper Hettinga
Quantitative analysis of nutritional aspects of food products	Prof.Kasper Hettinga
Quantitative approach to sustainability calculations for food products	
Assignment nutrient density & sustainability (participants work in groups)	Prof.Kasper Hettinga
The challenge: sustainable and healthy diets - from purpose to practice	Prof.Thom Huppertz
Personalized Nutrition and Health	
Day 5 November 29 Sustainable food value chain	
Postharvest interventions, key for improvement of food systems	Bas Hetterscheid
Food waste prevention & utilisation	Sanne Stroosnijder
Sustainable food packaging	ir. Marieke Brouwer
Quality-controlled logistics with IoT in fresh product supply chains	dr.Bob Castelein
Virtual tour Wageningen Post-harvest Research station	Dr. Jan Verschoor
Feeding the World and Keeping our Planet Cool by Proven Food Losses and Waste Reduction Strategies	ir.Heike Axmann
Day 6 November 30 Digitalisation and consumer insights in food	
Personalized Nutrition & Health, next level	
Developments from Happ, Position Paper Food Valley, latest developments	ir. Nard Clabbers
Food safety prediction modelling : example of Mycotoxin @WFSR	Prof.Ine van der Fels Klerx & Cheng Liu
The role of taste in food acceptance and choice	Prof. Liesbeth Zandstra
AI and IoT for Precision Agriculture	Dr. Qingzhi Liu
Oneplanet program -stimulate collaboration of agrifood science and data science	Liesbeth Luijendijk
Consumer acceptance on the new food technologies	Dr.Paul Nales
Final group presentation and wrap up	