

Bridging the GAP?

International M. Sc.
AQFood Aquatic Food Production
Safety & Quality

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Challenges

A Growing Population



Limited Resources



Preserve Environment



Photos: Colourbox

Stay Competitive

Faster



Photos: Colourbox

Better



More innovative

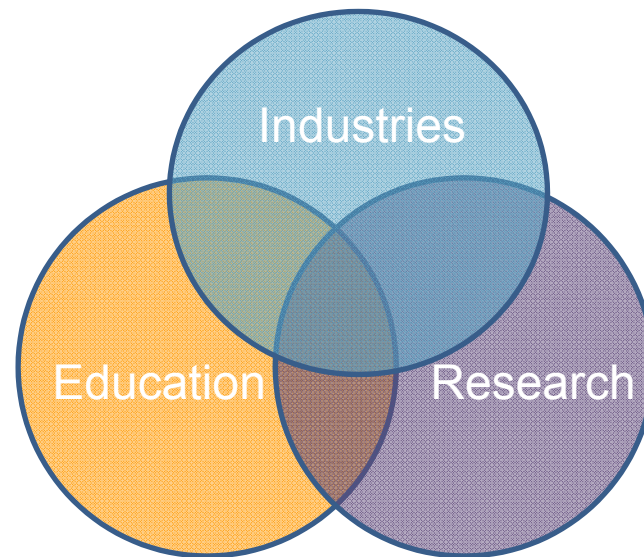


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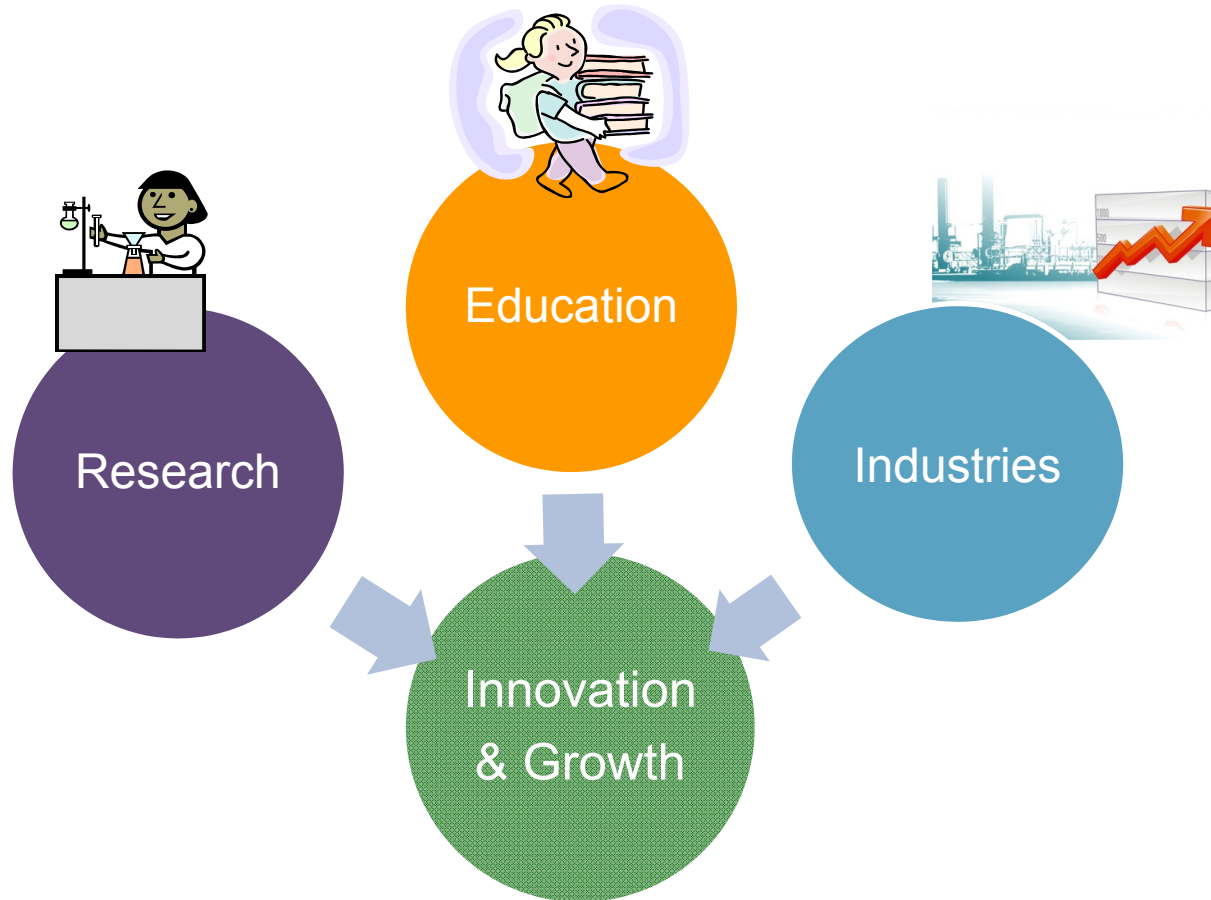
How?



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Different Values

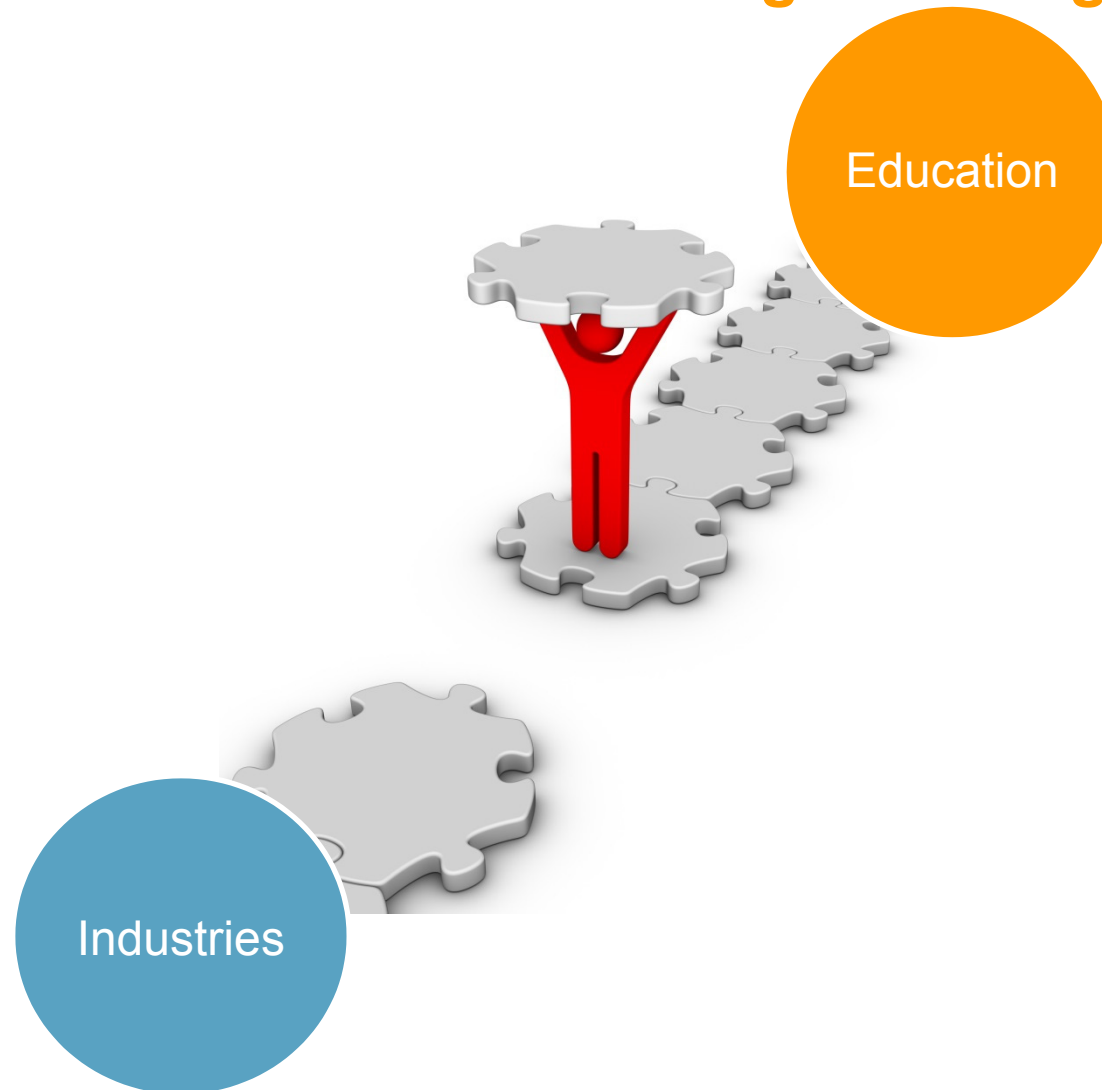


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Bridge Building



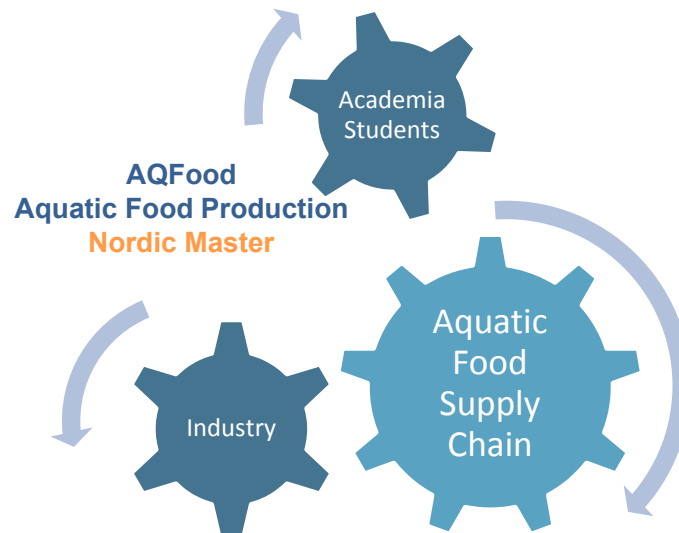
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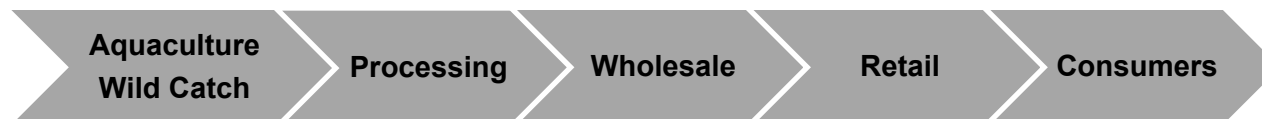
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Project leader: Guðrún Ólafsdóttir
contact: go@hi.is



- Motivate Industries
- Apply new approaches
- Use new media
- Reshape curricula
- Enhance recruitment
- Boost Innovation



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Aquaculture
Wild Catch

Processing

Wholesale

Retail

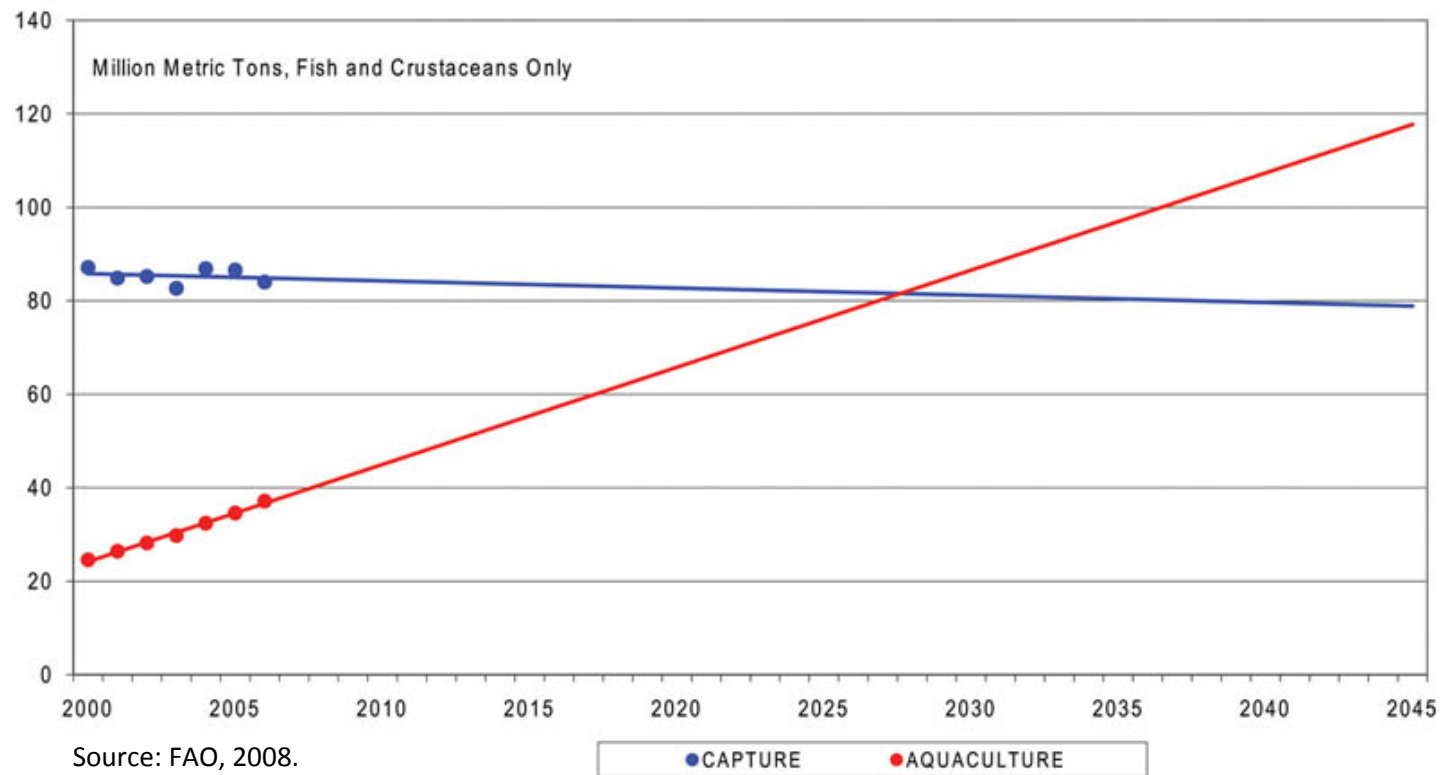
Consumers



www.aqfood.org

Photos: Colourbox

GLOBAL FISHERIES CAPTURE VS. AQUACULTURE PRODUCTION



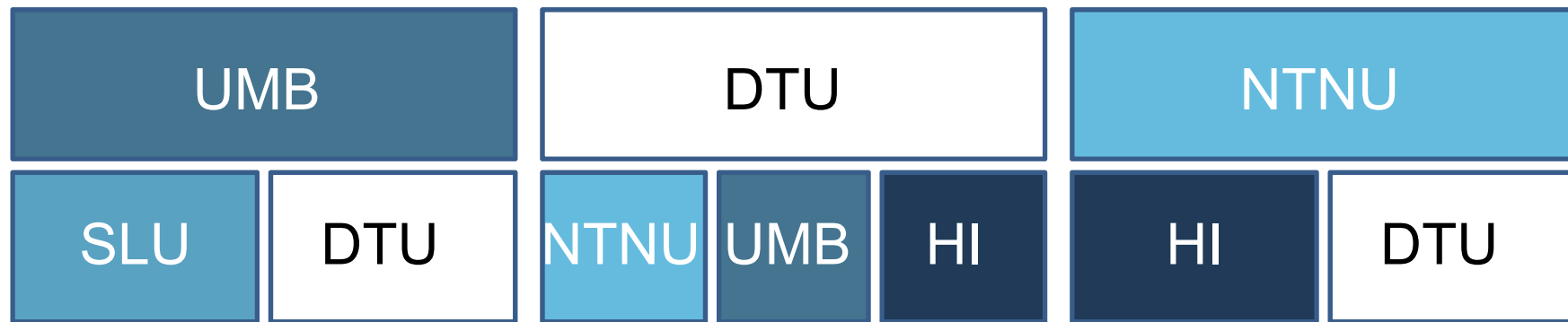
- A joint Master Education: UMB, NTNU, HI, SLU, DTU
- Delivering a double degree (60/60 ECTS)
- A common core gives value chain perspectives
- Mobility requirement after first year
- First semester (30 ECTS) essentially as e-learning
- Strong link to the industries in the aquatic food sector

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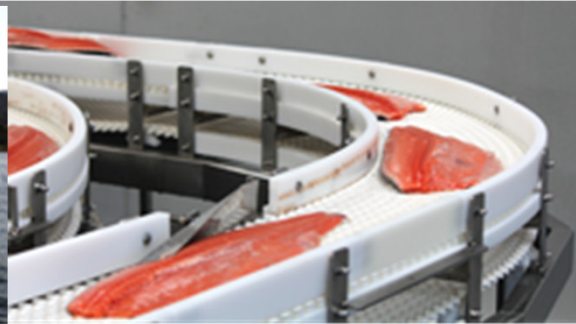


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Three Study Tracks



Aquatic Production



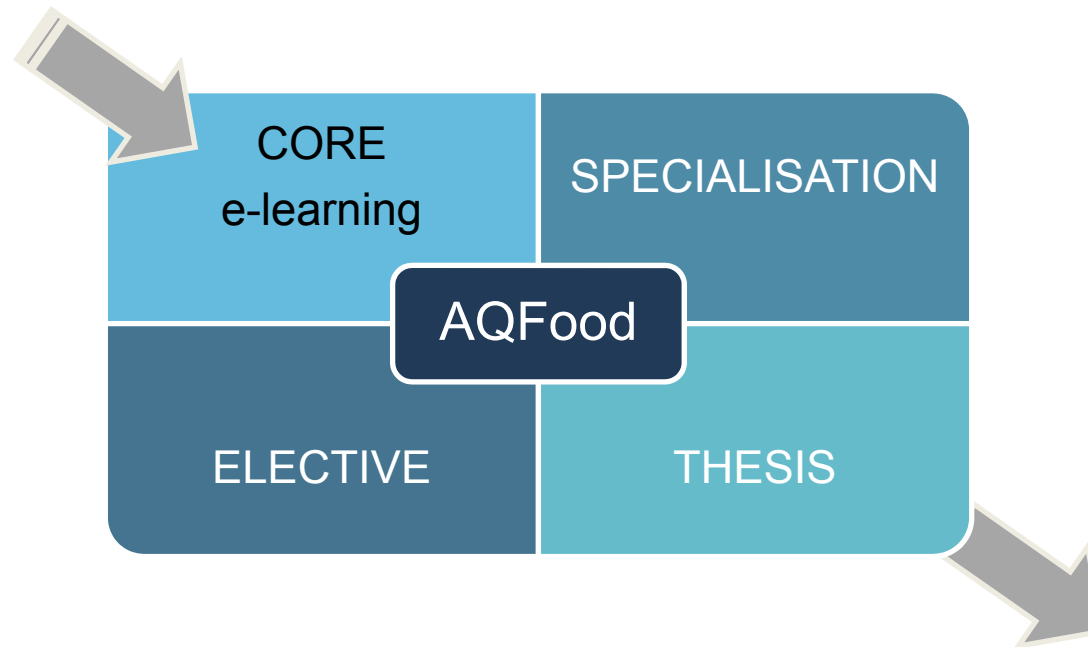
Industrial Production



Natural Resources

The "Flag" Model

University of Entry:
UMB, NTNU, DTU
1st Year



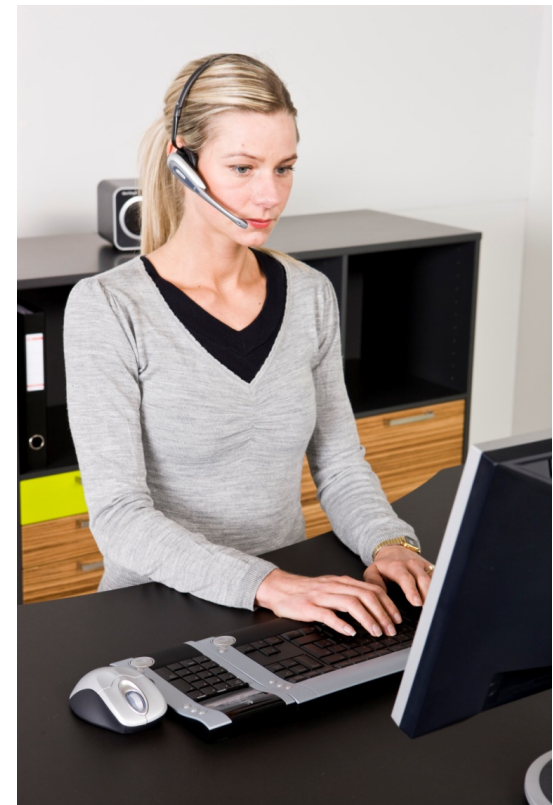
University of Exit:
UMB, NTNU, DTU, SLU, HI
2nd Year

Core Courses e-learning/web-based

Starting Student starting @ DTU, UMB, NTNU

- Primary Production (7.5 ECTS, *Delivering: UMB*)
- Processing and Technology (7.5 ECTS, *Delivering: NTNU*)
- Safety & Health (7.5 ECTS, *Delivering: DTU*)
- Supply Chain Management, Environment & Resources (7.5 ECTS, *Delivering HI*)

- Web conference software: Adobe connect
- Record teaching sessions
- Stack of recorded spoken power point slides & link
- Placed on a **server**
- Pdf of slides uploaded
- Discussion sessions



AQFood 25 Sept - Parasites_0 - Windows Internet Explorer

https://c.deic.dk/p2hbravxpna/?launcher=false&fcsContent=true&pbMode=normal

File Edit View Favorites Tools Help

Favorites Suggested Sites Web Slice Gallery

AQFood 25 Sept - Parasites_0

Page Safety Tools

Camera and Voice

250912-Parasites-Paw-Dalgaard-DTU23154.pptx

Full Screen

Parasitic worms (Helminths)

DTU

- Parasites are common in aquatic animals and > 50 species of helminth parasites are known to cause disease in humans
- Often sea-snails or crustaceans are first intermediate hosts and marine fish are second intermediate hosts
- Humans can be infected with live larvae in second intermediate hosts: **Raw fish** (Sushi, sashimi, ceviche, carpaccio) or **insufficiently heated, frozen, marinated or salted products**

human

marine mammal

egg

cod

herring

shrimp

adult worm in human

egg

miracidium

snail

metacercaria in fish

cercaria

0:04:51/0:41:03

Done

Internet

100%

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- <http://www.youtube.com/watch?v=Vm7zxfJs1og>

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Life Long Learning... AQFood



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Students Projects

E-learning:
Supply Chain Management, Environment & Resources





Aquatic Food Production – Safety & Quality (AQFood)



Title

Prediction of microbial interaction for improved safety management of ready-to-eat aquatic foods

Type of project and ECTS

30 ECTS M.Sc.-thesis-project within the AQFood programme

Short description

The aim of this project is to study the effect of aquatic food processing on microbial interaction between *Listeria monocytogenes* and lactic acid bacteria in different ready-to-eat aquatic foods in order to improve safety assessment and management.



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Aquatic Food Production - Safety & Quality

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AQFood
A two-year international M.Sc. programme in aquatic food production - safety and quality

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The AQFood M.Sc. programme targets Nordic and international students with a background in food science, biotechnology, chemistry, biology, natural sciences or engineering, and who wish to specialise in Aquatic Food at the master level.

Application dates

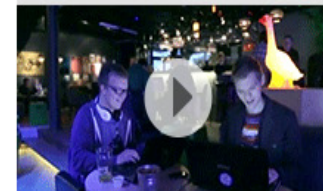


www.aqfood.org



Check out application deadlines! You apply directly to the university where you wish to study for the first year. >

Student life



Each of the five universities has its own student culture, its own very unique student bars, clubs and sport facilities.

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Bridging the gap?



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- Technical University of Denmark ([DTU](#)),
Caroline P. Baron, Kgs Lyngby, Denmark.
- Norwegian University of Science and Technology ([NTNU](#)),
Turid Rustad, Trondheim, Norway.
- Norwegian University of Life Science ([UMB](#)),
Odd-Ivar Lekang, Ås, Norway.
- Swedish University of Agricultural Sciences ([SLU](#)),
Anders Kiessling, Umeå, Sweden.
- University of Iceland ([HI](#)),
Gudrun Reykjavik, Iceland.