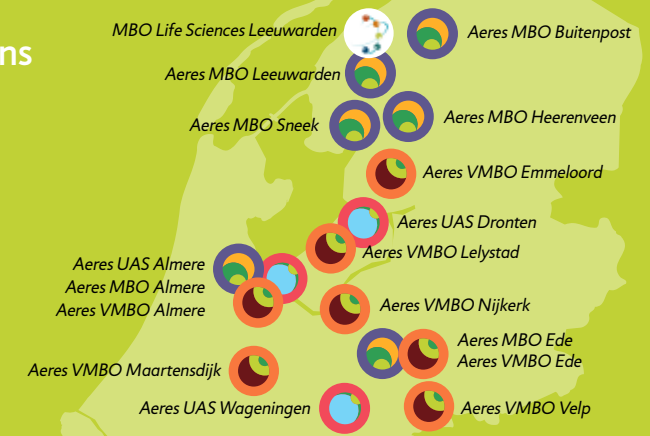


# Our world of Food

With a growing world population, providing everyone with sufficient – and healthy – food is a challenge. Innovative technologies mean constant advances in sustainable food production. Our students and researchers contribute to meeting these challenges and work closely with those in professional practice. Whether you're interested in production, information & advice, consumption or product development: Aeres trains professionals who know their way around the (international) food world.



## Teaching locations



## Training courses and levels



### Pre-vocational secondary education electives

- Bread and pastry specialties, the bakery, patisserie
- Kitchen specialisation
- Hospitality specialisation
- Growing and harvesting
- Nutrition and exercise
- 'Voeding, hoe maak je het?' book and module about food preparation
- Nutrition & Health

### Vocational education courses

#### Level 1:

- Hospitality, food or food industry assistant

#### Level 2:

- Food & technology employee

#### Level 3:

- Skilled food & technology employee

#### Level 4:

- Food & technology professional
- Food & quality professional
- Food & lifestyle professional

### Higher professional education: Associate degree

- Business administration & Agrifood business
- Food and communication education support staff
- Consumptive Technology education support staff

### Higher professional education: Bachelor

- Nutrition & healthy living
- Business administration & Agrifood business
- Food and communication teacher and knowledge manager
- Consumptive Technology teacher and knowledge manager
- Services and Products teacher and knowledge manager (elective: Nutrition and body exercise)

- Accelerated course Green sector teacher and knowledge manager (teaching qualification in 1 year)
- European Food Business (English-language)
- International Food Business (double degree)
- International Food Operations Management (double degree)
- International Agribusiness (double degree) (1.5-year programme)
- Food Chain Management (English-language) (1-year programme)

### Master

- Agribusiness Development
- Food Systems Innovation

### Higher professional education: Minor

- Dairy Processing

### Courses and training

- Food safety, HACCP and FSSC
- Internal auditing in food
- Food Chain Management Academy
- Food Safety Management Academy
- Further training for teachers
- Customised programmes for business
- Workplace language skills
- Assessor training
- Various dairy training courses
- Milk processing and Entrepreneurship

## Student numbers



Vocational education  
± **220**  
students



Courses and training  
± **545**  
participants



Higher professional education  
Bachelor  
± **435**  
students

Higher professional education  
Associate degree  
± **60**  
students

Higher professional  
Master  
± **15**  
participants

## International

### International partnerships:

- Dalhousie University (DAL), Canada
- University of Wisconsin (UWRF), United States
- Ecole Supérieure d'Agricultures (ESA), France
- Università Cattolica del Sacro Cuore (UCSC), Italy
- Association for European Dairy Industry Learning (AEDIL)

### International experience:

- International Food Business students do an internship in Europe in year 2; they study in Canada in year 3 and can do another international internship year 4 (graduating with a Canadian and Dutch Bachelor's degree)
- European Food Business students study for one semester in France and one semester in Italy

### International internships:

- Vocational education students are able to do an internship abroad, and there are various study tours in Europe
- Higher professional education students do a second-year internship in Europe
- Higher professional education students do a third-year internship in North America
- Graduation internships worldwide

### International projects:

- Feeding the World: Exchange of students from affiliated European schools
- Amooove
- H2020 - Healthy Food Africa (HFA)
- H2020 - European Forum for a Comprehensive Vision on Urban Agriculture (EFUA)
- EFRO - Green Health Solutions



## Research and projects

### Research groups

- Circular Entrepreneurship in the Agri- and Food Business
- Ecologically Wise: Insects & Society
- Food & Healthy Living

### Examples of projects

- Duurzaam Door Food Knowledge Network Flevoland
- Aeres Burger Lab
- Sustainable and Healthy school environment
- Green Health Solutions – Bitter Gourd
- Food flows
- Dutch Research Agenda project: 'Transition to a sustainable food system'
- Zero Waste
- Support for City Deal Voedsel op de Stedelijke Agenda ('Food on the Urban Agenda')
- Operating automation line, in co-operation with SMC
- WVLO Agile craftsmanship in learning organisations
- The Regional Food System (commissioned by the municipality of Lelystad)

## Activities

### Amongst other things:

- Food & Cooking class
- Talent Lessons: Cooking for a mini-enterprise
- Ecotrophelia
- Dutch Food Week
- Jong Ondernemen ('Young Entrepreneurs')
- Intermediate vocational education Food waste challenge
- Green Starters Track: starting your own business
- GroenPact Impact Prize (Prize for student projects with green impact)
- Innovation class
- Flavour lessons

## Internal and external practical facilities

- Own kitchens
- External kitchens
- Cooking studios
- Food Innovation Lab
- Mobile teaching lab
- Dairy labs (incl. drinks)
- Automated line
- Bakery
- Fruit and vegetable hall
- Meat hall
- Microbiology lab
- Chemical lab
- Water Application Centre (WAC)
- Food Application Centre for Technology (FACT)



## Collaboration

### Amongst other things:

- Amsterdam Green Campus
- Bakery Sweets Center
- Businesses in the food sector
- Businesses in the hospitality sector
- Central Netherlands Food Consortium
- Dairy Campus
- Flevo Campus
- Flevofood
- Food Academy Nijkerk
- Food Application Center
- Gezonde School ('Healthy School')
- Innovation class (Lab)
- Young People at a Healthy Weight (JOGG)
- 'Jong Leren Eten' (Learn to eat at young age)
- Flevoland Food Knowledge Network
- Kitchen Republic
- Knooppunt Techniek ('Technology Hub')
- North Netherlands Mobility Network
- Educational institutions at pre-vocational, vocational and higher professional education levels
- Governments and research institutions
- Food and Health Platform
- Spark Living Lab (Supply Chain 4)
- Food Industry Development Fund (SOL)
- The Netherlands Nutrition Centre Foundation
- Flevoland Food Education Network
- Zuivelacademie ('Dairy Academy')
- Zuivelopleidingen Nederland ('Dutch Dairy Education')