

Who can join?

MSc students, PhD students and staff interested in insects as food and feed are welcome.

It is necessary to have a background in one of the following areas:

- Agricultural science
- Life science
- Veterinary science
- Food science

Cost

Free for students from our partner universities. Those students can apply for an Erasmus+ grant to cover the mobility costs.

The fee for other participants is:
500 euros



Places are limited
Apply now!

Summer school

INSECTS IN FOOD

Discover how you can use
insect ingredients in your
daily food.

For PhD-students
Master students, staff and people
in the food sector.

A blended intensive programme of 3 ECTS.



Part 1: online

The topics are divided per block of 3 hours.


Block 1: Basics of edible insect farming

Block 2: Edible insects and human nutrition

Block 3: Edible insect market and legislation

Block 4: Sensory and consumer science



 5-8 June 2023. Afternoon sessions.

Part 2: @ Ghent University


There will be lectures on the following topics:

- Nutritional value of insects
- Minor nutrients and antinutrients
- Use of insects as ingredients
- Food design and structure of insect-based food
- Environmental and Societal impact of insect-based food

In addition, participants will produce an insect-based food product (chocolate, bakery product, margarine and whipped cream substitute)

A visit to a relevant insect-processing site is planned.

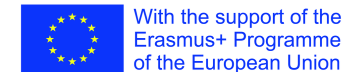
 4-8 September 2023. Full days.

 Faculty of Bioscience Engineering,
Gent, Belgium

Partners



UNIVERSITÀ DI PISA



Register here



<https://event.ugent.be/registration/InsectsInFood>