



UC Leuven  
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MOVING MINDS

## **AGENDA**

### **Work shop on “Food Technology of Olive Oil”, 21-24/10/2019**

**Hellenic Mediterranean University (HMU),**

**Department of Nutrition and Dietetics Sciences, Sitia, Crete, Greece**

**&**

**University College of Leuven Limburg (Belgium),**

**Department of Nutrition and Dietetics (Food Technology Specialty)**

### **Monday Morning 10.00’ am to 14.00’ pm**

**Topics for presentation and discussion as introduction at the first day:**

- We are from Belgium/Greece – introduction to the home country and highlights of Belgium/Greece-Crete (except food).
- Introduction to the educational system in Belgium/Greece and more in detail the study Nutrition and Dietetics.
- Belgian/Greece food - what is breakfast/lunch/diner in Belgium/Greece and also the specialties in food (i.e. for Belgium French fries, etc.).
- Nutritional recommendations in Belgium / Greece (for Belgium Food pyramid, Nutri-score etc.).
- Belgian-Greek Professors: On each educational system.

### **Monday afternoon 16.00’ pm to 19.00’ pm**

- State of the Olive Oil Industry: Supply, Distribution and Demand.
- Documented Health Benefits of Olive Oil.



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**Tuesday morning 10.00' am to 13.00' pm**

- Olive Oil Consumer Attitude and Usage – European Eating Habits.
- Olive oil organoleptic attributes.

**Tuesday afternoon 16.00' pm to 19.00' pm**

- Olive Oil Tasting in Practice (organoleptic test).

**Wednesday morning 10.00' am to 13.00' pm**

- The Olive Oil Usage in the Kitchen and Lifespan.

**Wednesday afternoon 19.00' pm to 21.00'**

- Free afternoon for the students in the town of Sitia.
- Small reception at 19.00' in the Department.

**Thursday morning 9.00' am to 12.00' m**

- Visit to the Toplou monastery (by bus)
- Olive oil Plant – Winery – Reception hall of the Monastery.

**Thursday afternoon**

- Free, preparation of the Belgian team for departure.

**END**