



BLENDED INTENSIVE PROGRAMME

GENERAL INFORMATION

BIP Title	Feeding the future – Animal productions in the context of the climate change
BIP Code	
Coordinating Institution - Faculty	University of Agronomic Sciences and Veterinary Medicine of Bucharest (USAMVB) – Faculty of Animal Productions Engineering and Management
Dates for physical mobility	June 8-12, 2026
Proposed period for virtual component	May 18-29, 2026 June 21, 2026
Priorities addressed	<input type="checkbox"/> Inclusion and diversity <input type="checkbox"/> Digital transformation <input checked="" type="checkbox"/> Environment and fight against climate change <input type="checkbox"/> Participation in democratic life <input checked="" type="checkbox"/> Others
ECTS	3
Objectives and short description / abstract	<p>The “Feeding the Future – Animal Productions in the Context of Climate Change” BIP brings together students and academic staff from across Europe to explore how food production systems can adapt and thrive in a rapidly changing climate. Designed as a mix of virtual learning and hands-on physical activities in Romania, the program offers participants a dynamic, multidisciplinary learning experience.</p> <p>The virtual component introduces participants to innovative perspectives on sustainable animal production, alternative proteins, smart farming technologies, environmental efficiency, food waste reduction, and global food security.</p> <p>The physical component enriches this theoretical foundation through field visits to farms and equestrian facilities, practical</p>

	<p>workshops on the human–animal relationship in sustainable farming, and cultural and culinary experiences that showcase Romania’s diverse heritage.</p> <p>By combining science, technology, and culture, the program provides an integrated vision of how we can responsibly feed the world of tomorrow – inspiring a new generation of professionals committed to sustainability and climate resilience.</p>
Methods (including final evaluation method) and results / learning outcomes	<p>Final evaluation method: group project</p> <p>Learning outcomes - At the end of the Blended Intensive Programme, the students will be able to:</p> <ol style="list-style-type: none"> 1. understand the challenges of animal production under climate change 2. explore innovative and sustainable food solutions 3. apply interdisciplinary knowledge to improve food quality, animal welfare, and environmental efficiency 4. develop critical thinking, intercultural collaboration, and practical skills through interactive sessions, field visits, and hands-on workshops
Partner institutions	<ol style="list-style-type: none"> 1. 2. 3.
Total number of learning hours	<p>75 hours, divided as follows:</p> <ul style="list-style-type: none"> 35 hours of virtual component 28 hours of physical mobility (minimum 5 days) 12 individual study hours
Scientific coordinator	<p>Assoc. prof. dr. Dana Cătălina POPA (dana-catalina.popa@igpa.usamv.ro)</p>
Administrative coordinator	<p>Irina TOMAȘU (incoming.erasmus@usamv.ro)</p>
Teaching team (professors from partner universities are welcomed to teach)	<ol style="list-style-type: none"> 1. Maftei Marius 2. Moise Andrada 3. Enea Danut Nicolae 4. Daniela Mihaela Grigore 5. Elena Răducanu 6. Toma Ionela-Florentina 7. Sima Antoneta 8. Pogurschi Elena 9. Stan Gabriela 10. Gheciu-Pirlea Magdalena

	11. Maria-Luiza Mircea 12. Alexe Alexandra 13. Scarlat George 14. Vasiliu Roxana 15. Bololoi Iuliana
Number of learners	15-20
Target group / learner profile (study level, specialisation etc)	Motivated Bachelor's (2nd-3rd year) and Master's students in Animal Science, Food Technology, Agriculture, Environment, or related fields
Selection criteria (English language level, prerequisites)	English B1/B2 Willing to collaborate in international, interdisciplinary teams

TEACHING CONTENT

	Daily program	Content - lectures, workshops, educational trips.
Virtual component	TBA	<ul style="list-style-type: none"> Welcome speech, short presentation of the BIP, presentation of the universities/faculties Presentation of the blended intensive program (BIP) Teachers' presentation of the project goals Students' introductory presentations.
	TBA	<ul style="list-style-type: none"> <i>Lecture:</i> Smart farming <i>Lecture:</i> Implementation of smart monitoring technologies in livestock farming to improve food product quality
	TBA	<ul style="list-style-type: none"> <i>Lecture:</i> Tomorrow's meat, tomorrow's packaging <i>Lecture:</i> Engineering sustainability: food industry machinery and environmental efficiency Conclusions from the first virtual session.
	TBA	<ul style="list-style-type: none"> <i>Lecture:</i> Climate-resilient diets: nutritional approaches for a changing global environment
	TBA	<ul style="list-style-type: none"> <i>Lecture:</i> Greener plate - rethinking food security in the era of climate change

	TBA	<ul style="list-style-type: none"> • <i>Lecture:</i> How to eat responsibly - shelf life and food waste reduction
	TBA	<ul style="list-style-type: none"> • Preparation of the joint project, in inter-country study groups
	June 21, 2026	<ul style="list-style-type: none"> • Presentation of the group projects
Physical mobility	June 8, 2026	<ul style="list-style-type: none"> • Welcome Meeting • Guided Tour of the Campus • Workshop - From raw ingredients to pralines: crafting milk chocolate • Lunch break (free time 1.5 hours) • Workshop - Taste the future: edible packaging and traditional meat delights • Introduction to Romanian Traditions & Romanian Traditional Dinner
	June 9, 2026	<ul style="list-style-type: none"> • Visit to the Moara Domneasca Research and Didactic Station • Lunch (Reform 9) • Workshop - Hand milking: technique, hygiene, and the human-animal bond in the age of climate change • 17.30 - Departure to Bucharest
	June 10, 2026	<ul style="list-style-type: none"> • Departure to Mangalia Stud Farm • Lunch break (free time 1.5 hours) • Visit the Mangalia Stud Farm • Workshop - Arabian horses and sustainable management: tradition meets innovation • Seaside BBQ and storytelling • Overnight accommodation
	June 11, 2026	<ul style="list-style-type: none"> • Departure to Giurgiu • Visit the Angus breed farm • Workshop refreshments • Workshop - From pasture to plate: sustainable beef farming • Departure to Bucharest

	June 12, 2026	<ul style="list-style-type: none">• Exploring the Romanian cultural and culinary diversity – Village Museum visit• Lunch break (free time 1.5 hours)• Mapping the taste of Romania: culinary journey across the macro-regions• Closing ceremony
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