

THE CONSORTIUM

- ✓ **LBTU** – Latvia University of Life Sciences and Technologies
- ✓ **SAMARU** – Samarkand Agro-innovations and Research University
- ✓ **AIAA** – Andijan Institute of Agriculture and Agro-technologies
- ✓ **TUT** – Technological University of Tajikistan
- ✓ **KITIM** – Kulob Institute of Technology and Innovation Management
- ✓ **BTUTI** – Branch of the Technological University of Tajikistan in Isfara
- ✓ **SUA** – Slovak University of Agriculture in Nitra

ASSOCIATED PARTNERS

In Uzbekistan

- ✓ A group of companies "AGROMIR" LLC (fruit and vegetable processing)
- ✓ "Navigul" MCHJ QK (fruit and vegetable production and processing)
- ✓ "Samarqand don mahsulotlari" JSC (grain processing)

In Tajikistan

- ✓ CJSC "Combinati Shiri Dushanbe" (dairy processing)
- ✓ LLC "Orion Rustam" (meat processing)
- ✓ Association of Entrepreneurs of Khatlon

Follow our activities

- 🌐 www.ofinu.eu
- FACEBOOK <https://www.facebook.com/groups/1109145646816155>
- TELEGRAM <https://t.me/ofinu2024>



THE EUROPEAN UNION

The project is financed by the European Union Erasmus+ Programme, Key Action 2 - "Cooperation among organisations and institutions". Sub-action: Capacity Building projects in higher education.

The **European Union** is a group of 27 countries. These countries came together to make things better, easier and safer for people. They agreed to work together and help each other.

The **European Commission** is the European Union's executive body. The European Commission cooperates with five Central Asia countries: Kazakhstan, Kyrgyzstan, Tajikistan, Turkmenistan and Uzbekistan on bilateral and regional level.

Erasmus+ is the EU's programme to support education, training, youth and sport in Europe. Citizens are encouraged to develop their personal and professional growth through the key areas. Erasmus+ strengthens its efforts to increase the opportunities in attracting more participants and a wider range of organisations, focusing on qualitative impact and contributing to more inclusive and cohesive, greener and digitally fit societies.

National Erasmus+ Office in Uzbekistan:

Address: Tashkent 5th floor, 107B Amir Temur Street, International Business Centre, 100084, Tashkent
E-mail: neo@erasmusplus.uz
Website: www.erasmusplus.uz

National Erasmus+ Office in Tajikistan:

Address: St. Ayni 40, Dushanbe, Tajikistan,
E-mail: erasmustjk@gmail.com
Instagram: erasmusplus_tj
Facebook: Erasmusplusin Tajikistan



Co-funded by
the European Union



OFINU - THE PROJECT “OPEN FOOD INNOVATION UNIVERSITY”



The consortium of seven full and six associated partners is implementing the project "Open Food Innovation University".

The lead partner - **Latvia University of Life Sciences and Technologies**.



Implementation period:
1 February 2024 – 31 January 2027

THE PROJECT

THE OVERALL OBJECTIVE:

To modernise food innovation and technology related higher education in Uzbekistan and Tajikistan, thereby increasing the quality and ensuring relevance of the higher education to the needs of the socio-economic growth of the countries concerned and especially of their regions.

SCOPE OF THE PROJECT:

The consortium aims to develop and introduce an **OPEN UNIVERSITY** in five Central Asia universities - a novel form of studies in which teaching and learning takes place in a modular format and in which external learners participate in the studies together with full-time students.

External learners are formally admitted at university and can take part in certain modules, timely preselected. They gradually obtain number of credits allowing to receive higher education diploma (after fulfilling the requirements set by a respective university) or can take part only in one or several modules, being at their specific interest, and after completing studies receiving a certificate.

The OPEN UNIVERSITY provides synergy between the theory, provided by academic staff, and the practice, presented by respective business sectors. Combination of knowledge and practice is a core of open university studies. Innovation will also be significant part of the project and will be integrated in the study modules content and teaching methods.

Study modules to be developed and adopted at newly created OPEN UNIVERSITIES

Module No.1 Milk Processing Technologies

Module No.2 Meat Processing Technologies

Module No.3 Fruit and Vegetable Processing Technologies

Module No.4 Cereal Technologies

Module No.5 Food Safety Management

Module No.6 New Food Product Development

Module No.7 Academic writing

WHO, HOW AND WHERE CAN JOIN THE OPEN UNIVERSITY

Who can become "external learner"?

Any person in Tajikistan and Uzbekistan, either

- willing to obtain specific knowledge in food technology and innovation
- OR
- willing to acquire higher education, but having limited opportunities for full time studies.

We are welcoming to study:

- Graduates of first - level higher education
- Professionals of food enterprises, willing or having need to increase their knowledge level and skills
- Representatives of public and private organisations, being related to food processing area
- Anyone interested in one or several study modules

What kind of activities are offered?

- On-site pilot studies (training), partly provided by European Union teachers
- Discussions where you can ask food technology and innovation related questions and receive answers, grounding in scientifically justified knowledge and practices
- Individual consultations with food processing and innovation specialists

When?

- Studies will start in September 2025
- Application will start in January 2025

Where piloting will be provided?

- In Tajikistan: Dushanbe, Isfara, Kulob
- In Uzbekistan: Samarkand, Andijan

How to apply?

Contact the staff of the nearest university. Contacts are available:

<https://ofinu.eu/course/view.php?id=2>

WHY TO JOIN OPEN UNIVERSITY?

The Open University is a source of knowledge and practice in a scope and time adapted to learners' capabilities and daily pace. Knowledge helps to convert your ideas into reality and also helps to reach the success that you desire in your life.

