

A Report on Attending A Conference:
3rd International ISEKI Food Conference, Athens, Greece, May 21-23, 2014

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The 3rd international ISEKI_ food conference I attended presented useful topics on food science and technology, industry and education. Since my research is about food predictive design and this conference provided a full opportunity for practice and constructive dialogue.

This conference is an ideal platform for an early results of my work because it is an international forum, consists of researchers, education scientists, technologists and industry representatives who are experts in the food industry. Also, this forum acts as a strategic think tank to enhance a constructive dialogue and collaboration on themes relevant to food science and to present the latest research results in all areas of food industry. It was organized by ISEKI-Food Association (IFA), ISEKI_Food4 (IFOOD4) project and National Technical University of Athens (NTUA). In addition, it was divided into three sessions: re-thinking education, knowledge and innovation in research towards a bioeconomy perspective and food industry for a sustainable planet food supply.

The paper that I submitted to the conference has been allocated in knowledge and innovation in research towards a bioeconomy perspective session. The paper was: *Jreissat, M. and Makatsoris, C. "A novel knowledge-based framework for predictive food design"* and published in the conference book. I was presenting an oral presentation in the conference for fifteen minutes on Wednesday, 22th May and I was attending the other conference events in 21th and 23th May. As a result, it was received successfully by academic researchers and experts of approximately 60 attendees.

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The conference included 288 participants and 9 invited speakers from 39 countries from all the continents to present their recent works in the food area. It provided me with a valuable learning experience. For instance, it was an excellent opportunity to gather together, interact and exchange their findings and views during conference sessions, coffee breaks and conference dinner. Consequently, I have known a number of academics and professionals from different countries who have similar research interests such as emulsion and new product development.

Finally, I would like to thank the school of engineering and design for giving me the opportunity to attend the 3rd International ISEKI Food Conference via their conference funding which covered the part of my expenses. This conference is very interesting and enriches my experience with more information, knowledge and confidence. Also, many thanks should go to my supervisor, Dr. Charalampos Makatsoris for his generous support and guidance.

