Summer School Insects as Food and Feed From producing to consuming

The field of rearing insects for human food and animal feed is new. There are many challenges in bringing insects on the market. How can we rear insects in a sustainable way with low environmental impact and contributing to a circular economy? What type of production design and facilities are needed to farm the insects in an optimal way? The Summer School will address the entire chain from genetics to farming, handling/logistics, processing, marketing and consumption.

Target audience
This Summer School is designed for professionals working in:
- The private sector e.g. food and feed industry, insect rearing companies and waste disposal companies.
- The public sector e.g. international agencies, ministries, governmental and non-governmental agencies.
- Academic institutions: universities and research institutes.

Course deliverables
The aim of this Summer School for participants is to learn the basic principles behind the factors that affect all processes in the insect production and consumption chain from rearing, handling, processing and consuming insects as food or feed and understand how to apply this information in their daily practice by developing strategies.

Our approach
This course gives participants an in-depth view on:
- Insect rearing and processing
- Insects and nutrition
- Insects for food, feed and cosmetic industry
- Insect and food safety, legislation
- Insects and consumers, marketing and promotion

Location: Wageningen Campus
**Dates: 24 - 28 June 2019**
arrival Sunday the 23th
Course leader: Arnold van Huis, WUR
Emeritus professor

Price description
For a limited number of PhD students we offer a course fee of € 1.995,- (first come first serve)
Price € 2,495.00

Registration

More information