



Summer School 2024

**(Navigating) Food Horizons:**

*Preserving the Origins of Food  
into the Future*



## Overview

### General information:

Hochschule Geisenheim University is known for its application-oriented and theory-based research in the field of **specialty crops and their products** along the whole value chain. Research includes current questions regarding **viticulture, oenology, horticulture, beverage technology, food safety and logistics** as well as **economics and marketing**. The university is also committed to the **sustainable development of cultural landscapes and urban open spaces**.

Together with our partners from **Universidad de La Rioja, Eszterházy Karoly University** and **University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca**, we are organizing a joint summer school, which will take place in Geisenheim in **September 2024**. With a focus on **foods with geographical indications**, the event will offer participants the chance to collaborate on a variety of **practical projects**. Participating students will apply a wide range of theoretical principles to produce a **non-alcoholic beer and assess its quality**, and will gain laboratory experience producing **vegetable oils**. They will also visit key players in the food logistics industry of the Rhine-Main region and assess the **food safety and sustainability** of various products along their entire value chain.

The program consists of a **one-day online event** with a **preparation task** for the students and a **five-day in-person event** in Geisenheim.

Virtual Part

September 2, 2024

Geisenheim  
University

September 9-13, 2024



### Website:

<https://www.hs-geisenheim.de/>

### ERASMUS+ Coordinator:

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# Program

Time [hh:mm]	Online event Monday, September 2, 2024	Geisenheim Monday, September 9, 2024	Geisenheim Tuesday, September 10, 2024	Geisenheim Wednesday, September 11, 2024	Geisenheim Thursday, September 12, 2024	Geisenheim Friday, September 13, 2024
08:00	<b>Introduction</b>	<b>Welcome:</b> Speed dating session and tour of Geisenheim University's campus and research facilities  Prof. Miriam Hey (Geisenheim University, GER)	<b>Lecture:</b> <i>Technology of Vegetable Oil Production</i>  Dr. Teresa-Maria Schinabeck (Geisenheim University, GER)	<b>Lecture:</b> <i>Fermentation with Yeasts</i>  Dr. Christian von Wallbrunn (Geisenheim University, GER)	<b>Excursion:</b> Perishable Center + Lufthansa Cargo	<b>Lecture:</b> <i>The targeted production of dealcoholized wines</i>  Dr. Matthias Schmidt (Geisenheim University, GER)
09:00	<b>Lecture:</b> <i>Overview of Foods with Geographical Indications in Europe</i>					
10:00	Felix Baumgartner (Geisenheim University, GER)		<b>Practical training:</b> Production of a non-alcoholic beer (1st group); Production and analysis of vegetable oils (2nd group)	<b>Practical training:</b> Production of a non-alcoholic beer (2nd group); Production and analysis of vegetable oils (1st group)		
11:00	<b>Lecture:</b> <i>Geographical Indication in Hungary and its Future Challenges: Focus on the Wine Sector</i>	<b>Lecture:</b> <i>Local startups in the Agri-food Industry - the Case of Northern Hungary</i>  Adam Novotny, PhD (Eszterházy, HUN)	<b>Lecture:</b> Dr. Teresa-Maria Schinabeck (Geisenheim University, GER)	<b>Lecture:</b> Dr. Teresa-Maria Schinabeck (Geisenheim University, GER)		
12:00	Prof. Zsolt Zsófi (Eszterházy, HUN)					
13:00	<b>BREAK/LUNCH</b>					
14:00	<b>Lecture:</b> <i>Food authenticity with NMR</i>  Dr. Claus Patz (Geisenheim University, GER)	<b>Student presentations:</b> Regional foods with consideration of food safety, ingredients, technology and marketing potential (20 min + 10 min discussion)  Dr. Teresa-Maria Schinabeck Felix Baumgartner (Geisenheim University, GER)	<b>Practical training:</b> Production of a non-alcoholic beer (1st group); Malt and beer analysis according to MEBAK (2nd group)  Felix Baumgartner (Geisenheim University, GER)	<b>Practical training:</b> Production of a non-alcoholic beer (2nd group); Malt and beer analysis according to MEBAK (1st group)  Felix Baumgartner (Geisenheim University, GER)	<b>Excursion:</b> Frische-Paradies	<b>Lecture:</b> <i>Spanish foods with geographical Indication</i>  Prof. Elena Gonzalez-Fandos (Universidad de La Rioja, ESP)
15:00						
16:00		<b>Excursion:</b> Brennerei Henrich	<b>Closing session &amp; feedback</b>			
17:00		<b>Get together:</b> Cooking regional specialties (Frankfurter Grüne Soße & Handkäs)	<b>Get together:</b> Making pasta from ancient grains & tasting of grappa and Bavarian beers	<b>Recap:</b> Discussion of the analytical results		
18:00		<b>Get together:</b> Peter Gleicher (Geisenheim University, GER)	<b>Get together:</b> Felix Baumgartner (Geisenheim University, GER)	<b>Networking event:</b> Joint barbecue		
19:00						
20:00						
21:00						

**TOTAL WORKLOAD**  
75h = 3 ECTS (virtual + face-to-face)