



Summer School

Insects as Food and Feed, from producing to consuming

The field of rearing insects for human food and animal feed is new and exciting. There are many challenges in bringing insects on the market. How can we rear insects in a sustainable way with low environmental impact and contribute to a circular economy? What type of production design and facilities are needed to farm and process insects in an optimal way? Is it economically an interesting solution? By attending this Summer School you will explore a new alternative protein source with a potential to play a major role in creating a circular food chain and to contribute in solving the world`s food problem.

Target group

This programme is designed for everybody with an interest in insects as food and feed. Professionals from both the private sector and the public sector are welcome as well as academics.

Results

The aim of this Summer School is to learn the basic principles behind the factors that affect all processes in the insect production and consumption chain. Rearing, handling, processing and consumption of insects as food and feed are discussed. Together you will explore the future challenges and opportunities of insects as food and feed and how to apply new insights in your daily practice.

Dates

3 July - 7 July 2023

welcome & intro on Sunday 2 July

Location

Wageningen Campus

Course leader Arnold van Huis,
Emeritus professor WUR

Outline and topics

This course gives you an in-depth view on:

- Insect rearing and processing
- Insects and nutrition
- Insects for food, feed and cosmetics
- Insect and food safety, legislation
- Insects and consumers, marketing and promotion

The Summer School offers a varied and attractive mix of high profile lectures, practical cases, group work and a field trip.

Leading international experts from Wageningen University & Research, other research institutes and private companies are engaged in this programme. Check the [website](#) for a list of speakers. There are plenty opportunities to interact with the experts and between participants.



Programme

Sunday Evening 2 July 2023

Welcome and introduction to the Summer School

Monday 3 July 2023

- *Ecosystem services and environment*: potential of insects for humanity and environmental effects
- *Industry challenge*
- *Introduction group work*

Tuesday 4 July 2023

- *Ento-technology*: production, technology and design (includes processing)
- *Maintaining healthy insect colonies*
- *Informal dinner*

Wednesday 5 July 2023

Field trip to Belgium: Thomas More University of Applied Sciences and Research Group for Insect Production and Processing of University of Leuven including the Insect Pilot Plant. Dinner is included.

Thursday 6 July 2023

- *Special production systems*
- *Insects as feed*: bio-waste, processing, nutritional value & functional properties
- *Nutrients and food technology*: content of insects, processing and conservation

Friday 7 July 2023

- *Food safety & legislation*
- *Consumer & marketing*
- *Outreach*: challenges for companies dealing with edible insects
- *Group work & presentations*
- *Evaluation & certification ceremony*

Practical information



The course fee is € 2,750.- per person and covers tuition, course materials including the book "Insects as food and feed: from production to consumption", lunches, 2 dinners and a field trip. Hotel accommodation is not included in the course fee.

For PhD students we offer a reduced course fee of €1,995.-



Between 25 and 40 participants.



After attending this Summer School a personalised certificate is issued.

Registration

Enrollment is possible until 5 June 2023, or if the maximum number of participants is reached. Register via www.wur.eu/academy.

[Register](#)

You can combine this summer school with our upfront course [The Proteins of the Future](#) from 28-30 June. The programmes are complementary, offering participants a broad understanding of alternative proteins and their applicability in practice.

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

Contact

wur.eu/academy

E info.wageningenacademy@wur.nl

T +31 (0)317 - 48 40 93



WURacademy



wageningenacademy

Today's knowledge,
tomorrow's business