

Perrotis College

VIRTUAL LECTURES



The lectures on the pages that follow are just some of the topics our professors can offer. Ask us about creating a customized lecture for your course. The lectures are conducted synchronously to fit in with your class schedule.

You may choose as few as one or as many lectures as you would like. The lectures provide a wonderful opportunity to universities to think internationally when traveling abroad may not be possible. We are adding to the lecture topic list continuously so ask us about new additions, including recorded site visits to industry leaders with a live Q & A session.

Lecture cost is **\$150 per lecture**. Learn more by contacting Nicole Hurlburt, nicolerh@iastate.edu or call 515.294.0262.

MODERN SOLUTIONS TO MODERN PROBLEMS

International experiences are critical in our increasingly global times. Students need a global perspective to successfully meet the challenges of an ever-connected world. While travel remains uncertain, we as educators must find alternatives to give students the tools they need to take their place in this changing landscape.

Perrotis College Virtual Lectures have been created to solve many of the problems all of us involved in international education are currently experiencing. Through Virtual Lectures, faculty get to host an online guest lecture with a professor from Perrotis College, who is an expert in his/ her field. Students gain new information from a distinctly different perspective.



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VIRTUAL LECTURES



FOOD SCIENCE AND TECHNOLOGY

- Mediterranean Diet (3 part series)
 - Mediterranean Diet in Greece – ingredients
 - Mediterranean Diet in Greece – Culture
 - The culinary journey of food through Greek history
 - Myths and truths about food
 - Epigenetics and nutrition
 - Can we delay aging with food?
 - Plastics in food
 - Probiotics, prebiotics and postbiotics
 - Antioxidants
 - Foodborne germs and how to prevent them
 - Compositional & nutritional attributes of olive oil
 - Olive oil quality: Focus on the effect of pre-harvest factors
 - Olive oil quality: focus on the effect of post-harvest factors
 - Preventive practices from field and shelf to fork to minimize chemical hazards dietary intake: part A (heavy metals; acrylamide; pesticides residues)
 - Preventive practices from field and shelf to fork to minimize chemical hazards dietary intake: part B (polycyclic aromatic hydrocarbons; heterocyclic amines, plasticizers)
 - Proper decisions and preparation practices to ensure the optimal nutritional quality of food
- An introduction to the sensory evaluation of food products
 - Sensory evaluation of olive and table olives
 - Biodegradable packaging
 - Recovery of functional ingredients from food by-products
 - Functional food
 - An introduction to New Food Product Development
 - Fermented food products- key parameters to ensure quality
 - Standardizing traditional fermentation processes
 - Indigenous yeasts and their potential in modern wine making
 - Cell immobilization as a valuable tool for food industries
 - Introduction to Food Waste Valorization
 - Re-purposing agro-industrial wastes into valuable food ingredients



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SUSTAINABLE AGRICULTURE AND MANAGEMENT

- Protected cropping or open cultivation with respect to Greek cultivation facts
 - Use of traditional vegetable species or hybrids
 - Is city farming an option?
 - Are the various techniques of hydroponics the answer to our production problems?
 - Bedding plant production major production issues
 - Impacts of coronavirus on the floriculture industry
 - Analysis of major fruit crops cultivated in Greece
 - Production of Greek fruit nut cultivation
 - Successful fruit stories
 - Use of Greek native species at amenity horticulture
 - Amenity projects with reference to Greek micro-climate
 - Can xeriscape be an option?
 - Genomics applications for plant improvement
 - Biotechnology and plant propagation
 - DNA approaches for plant and food authentication
 - Applied crop physiology applications
- Climate-smart agriculture
 - Cover crops as a tool for carbon sequestration
 - The impact of climate change on Mediterranean Agriculture
 - Climate change adaptation and mitigation Strategies
 - Soil quality indicators - novel tools for evaluating agricultural productivity and sustainability
 - Precision agriculture and sustainable management
 - Will hydroponic food be the future?
 - The many facets of the olive tree
 - Biostimulants - reconsidering plant health and nutrition



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- Risk assessment and crisis management (the 3R Model) in the food industry
- Consumer- led food product development, based on the three vital pillars: focus on product (physical & chemical parameters/ sensory perception), focus on the person
- (identifying consumer needs), focus on the environment (social, cultural, economic context)
- Integrated crop management in cultivating safe products without traces of pesticides (the MRL, LOD & ACRD approach)
- Hazard analysis and control of critical points in the food industry
- Total quality & safety systems
- Appropriate packaging material structures (polyolefin materials) for food and non-food products. Relevant Legislation, calculation of yield material of polymers
- Innovative materials, clever packaging materials, proposed recyclable & compostable materials

INTERNATIONAL BUSINESS

- Circular economy and local communities: The case study of Greek urban waste management
- Taste the waste before It's too late: a global phenomenon...
- "Cultivating" agrotourism and wine tourism: an opportunity for open space activities in the covid-era
- Synergy between tourism and agro-food sectors. Can farm products "import" tourists?
- Exploring alternative tourism activities to strengthen leadership skills
- Basic principles of team management
- Basic principles of project management
- Creating an enterprise in 1 hour: the business model canvas
- Mediterranean diet & its impact on Greece's rural development
- The impact of Greek cuisine on the rural development of the country



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INTERNATIONAL BUSINESS

- Greek culture virtual experience
- Are we what we eat or do we eat what we are? The social aspect of food
- Ethical consumption: offered opportunity or posed threat?
- Applied European Legislation when exporting from the USA to Europe. Differentiation of thematic legislation (safety, labeling, microbiological criteria, novelty foods, environmental issues, etc).
- Getting ready to elaborate a second & third party audit in food industry.

- Start-Ups ecosystem comparison - Greece & MIT
- 24 Steps / disciplined entrepreneurship (3 part series)
 - Part 1, Market segmentation & persona
 - Part 2 Business model & pricing strategies
 - Part 3 MVP product and key assumptions
- Innovation mapping & business choices
- Challenges and opportunities for development in Greek food SMEs
- Current consumer food trends and the impact on the Greek agro-food market
- The potential of Greek products in US and international food markets
- Entrepreneurship and innovation in the agro-food sector
- Sustainable rural development
- Supply chain management

Lecture Cost:
\$150 per lecture

