20th European Young Cereal Scientists and Technologists Workshop

Leuven, Belgium,
April 12-14, 2023
Cereals & Europe, in collaboration with the Laboratory of Food Chemistry and Biochemistry at KU Leuven, is calling for abstract submissions for oral and poster presentations at the 20th EYCSTW.

Make plans now to join the vibrant cereal and grain science community between April 12-14, 2023, to present your work, network with peers and learn from industry experts. This year, the workshop will be hosted at KU Leuven, one of the most highly ranked universities in Europe. The European Young Cereal Scientists and Technologists Workshop (EYCSTW) is designed to include subject categories such as, but not limited to cereal processing, product quality, analytical techniques, sensory, nutrition and health and novel specialist ingredients. The EYCSTW is a platform for young research scientists to exchange with their peers on the latest research in cereal and grains sciences. We encourage young research scientists (PhD students and Post Docs) to submit an abstract for their planned contribution.

Over the years, the success of the event has been built around a balance between educational sessions and social/networking opportunities. Oral presentations will be organized in a series of subjects related to cereals and grains, including keynote lectures from senior speakers as well as factory visits and social events.

Abstracts are due by Tuesday, February 28th.

Abstracts should be sent to cerealsandeurope@scisoc.org and f.boukid2021@gmail.com on Cc.
The Host institution

KU Leuven (Leuven, Belgium) is a multidisciplinary university dedicated to teaching, research, and services in nearly all scientific fields. In addition to its main campus in Leuven, it has thirteen satellite campuses in ten Flemish cities. KU Leuven is the largest university in Belgium and the Low Countries. In 2022-2023, more than 61,000 students were enrolled. KU Leuven is an international community where innovative research forms the basis of all academic programmes. Across the university, driven researchers and curious students continually gain new insights and use their knowledge to tackle the foremost challenges of our time. KU Leuven maintains its 42nd place (12th in Europe) in the Times Higher Education worldwide ranking of universities and continues to be Belgium’s highest-ranked university. For four years in a row, KU Leuven has been named most innovative university in Europe by Reuters.

The Laboratory of Food Chemistry and Biochemistry (LFCB) is part of the Department of Molecular and Microbial Systems at KU Leuven and is located on the campus in Heverlee, a 15 min walk from the Leuven city center. Over the past 25 years, LFCB has conducted research in all areas of the field of cereal science and technology. The research mission of the group, with principal investigators Jan Delcour (emeritus professor), Christophe Courtin (full professor) and Arno Wouters (assistant professor), is to (i) to generate basic insights into the starch, non-starch polysaccharide, storage and physiologically active protein and lipid constituents of (pseudo-)cereals and (ii) to apply such insights with the aim to understand and improve processing, final product and/or health related functionality in biotechnological processes where cereals are used. After hosting the very first edition of the European Young Cereal Scientist and Technologist Workshop, LFCB is very happy to be able to organize the 20th edition of the workshop.
Registration fees

Registration fees will be 275 € for C&E student members, 300 € for non-C&E student members, 350 € for senior C&E members, and 375 € for senior non-C&E members to cover accommodation, transport during event, book of abstracts, meals and social events.

Organizing committee

- Peter Weegels, Chair of Cereals&Europe, Sonneveld, Netherlands
- Fatma Boukid, Senior board member of Cereals&Europe, Clonbio group, Dublin, Ireland
- Christophe Courtin, Full Professor, KU Leuven, Leuven, Belgium.
- Arno Wouters, Assistant Professor, KU Leuven, Leuven, Belgium.