

Blended Intensive Programme (BIP)

"Building resilient food systems: quality, safety and sustainability"

Host institution: Stefan Batory Academy of Applied Sciences, Poland

Partner institutions: University of Foggia, Italy
Agricultural University of Plovdiv, Bulgaria

Virtual programme:

Physical programme: 19.10.2026 - 23.10.2026

Number of participants: minimum 15

Credits: The successful attendance awards 3 ECTS, students will receive the certificate

Participants: Students from partner institution are welcome to join the programme.

Language: English

ANSB will provide: all activities related to the programme, accommodation in the dormitory (optional), breakfast (on Monday) and lunches, coffee breaks (each day).

Accommodation: We booked our dormitory for students' needs and they will stay 2 persons per room. Rooms are double with common showers and toilets on the corridor. There is a shared kitchen. Address: Batorego Street 64C, Skierniewice.

The daily fee is 50 PLN per person. Students can pay only by bank transfer to the following bank account:

Akademia Nauk Stosowanych Stefana Batorego

Bank: PKO Bank Polski

Account no.: PL30102033520000170202012243

SWIFT code: BPKOPLPW

Information: (name, surname), for dormitory from (date) to (date).

Other accommodation options: Apartamenty Skierniewice

<https://apartamentyskierniewice.pl/kontakt/> e-mail: sekretariat@business-center.net.pl

phone: [575 129 999](tel:575129999)

Dworek Hotel <https://www.hotel-dworek.pl/>

Accompanying staff: Teaching staff from partner institutions can also participate in this project as an Erasmus lecturer/coach/guest speaker.

Contacts:

Aneta Jabłońska, Head of International Relations Department, ajablonska@ansb.pl

Programme of Virtual Activities

Date and time	Place	Programme acronym
	Moodle platform	

Programme of Physical Activities

Date and time	Place	Programme	Comment
18.10.2026	Dormitory/Hotel		Arrival
19.10.2026 Monday			
9.00 – 10.15	Student cafeteria on the ANSB campus	Breakfast	paid by ANSB
10.30 – 13.00	ANSB Campus	Food preservation strategies for enhancing quality, safety and sustainability	C213
13.00 – 13.30	Student cafeteria on the ANSB campus	Lunch	paid by ANSB
13.30 – 15.30	ANSB Campus	workshops	C213
16.30 – 19.00	Galeon Restaurant	Welcome dinner	paid by ANSB
20.10.2026 Tuesday			
9.00 – 12.30	ANSB Campus	Microbial food safety and innovative strategies for reducing food waste	C213
12.30 – 13.00	Student cafeteria on the ANSB campus	Lunch	paid by ANSB
13.30 – 15.00	ANSB Campus	workshops	C213
16.00 – 19.00	Natale Vineyard	Wine testing, fireplace	paid by ANSB
21.10.2026 Wednesday			

9.00 - 13.00	ANSB Campus	Sustainable and climate-resilient agricultural practices for reducing food losses	C213
13.00 – 13.30	Student cafeteria on the ANSB campus	LUNCH	paid by ANSB
13.30 -15.00	ANSB Campus	workshop	C213
16.00 – 19.00	ANSB Campus	Activities at the shooting range and obstacle course	paid by ANSB
22.10.2026 Thursday			
11.00 – 12.30	Skierniewice city	Visit to the National Institute of Horticultural Research	
13.00 – 13.30	Student cafeteria on the ANSB campus	LUNCH	paid by ANSB
14.30 – 16.00	Lipce Reymontowskie	Museum in Lipce Reymontowskie	paid by ANSB
23.10.2026 Friday			
10.00 – 11.00	ANSB campus	Participation in a workshop – Foreign Body in the Airways: Emergency Management Strategies in Paediatric and Adult Clinical Practice	F207
11.00 – 11.30	Student cafeteria on the ANSB campus	Coffee break	paid by ANSB
12.00 – 13.00	ANSB campus	Exams, certificates and farewell	C213

***PLEASE NOTE THAT PRESENTED PROGRAMME IS DRAFT PROGRAMME AND IT MAY BE SUBJECT TO CHANGE**