


Azerbaijan State Agricultural University

Associate Prof. Kushvar Mammadova
UniClaD Project Coordinator




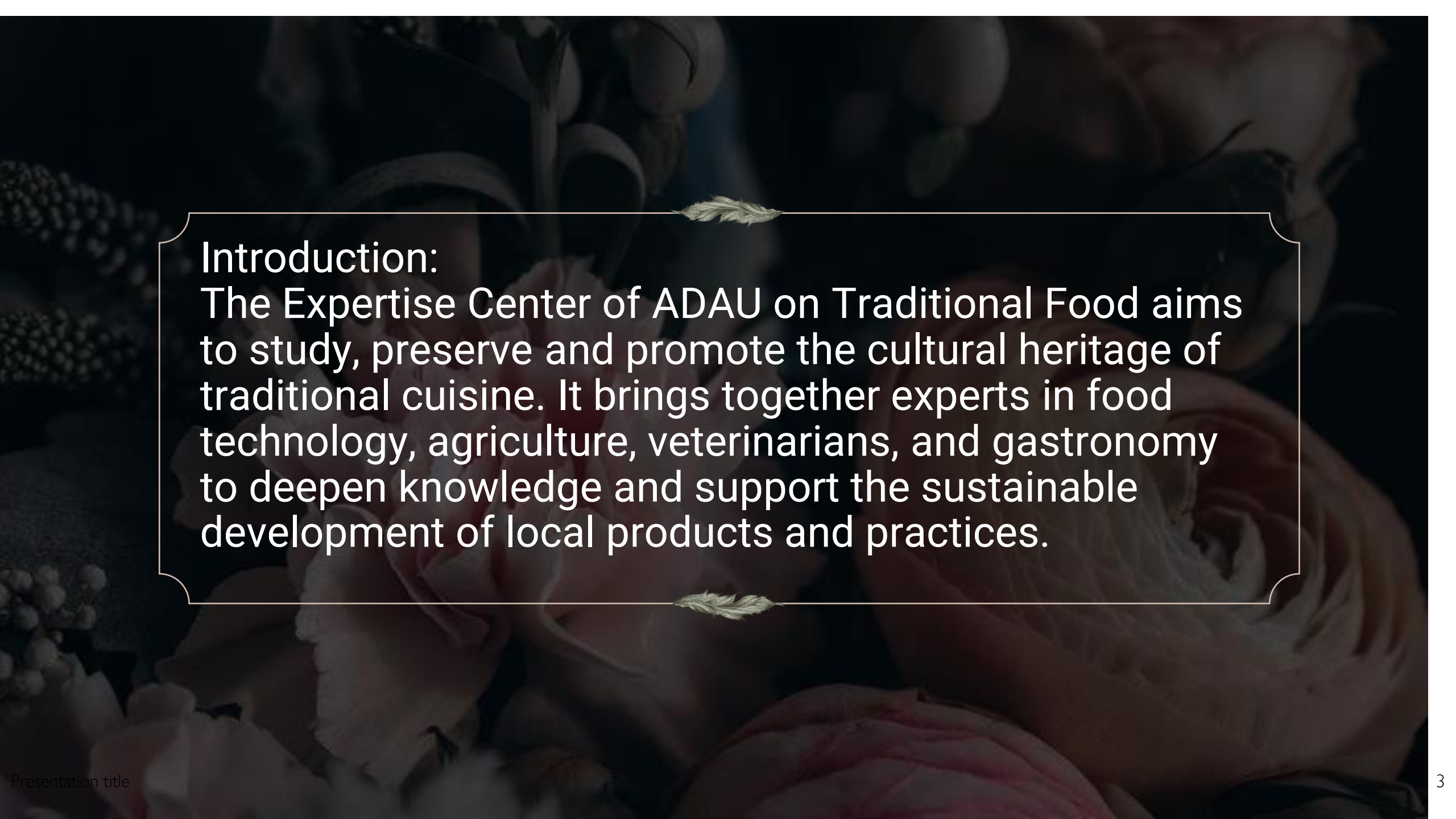


Expertise Center Traditional Food




Introduction, aims,
achievements and
difficulties, scope of staff
and students' involvements,
vision of the future.



The background of the slide features a dark, moody photograph of several roses in various shades of pink and red. A single, light-colored feather is positioned horizontally across the top and bottom center of the slide, partially overlapping the text box.

Introduction:

The Expertise Center of ADAU on Traditional Food aims to study, preserve and promote the cultural heritage of traditional cuisine. It brings together experts in food technology, agriculture, veterinarians, and gastronomy to deepen knowledge and support the sustainable development of local products and practices.



The introduction of traditional food products, especially motal cheese will contribute to increasing the production and sale of these products. In addition, the project will support the growth of incomes of local agribusinesses and farmers



The main objectives of the center are:

Research and development:

Study of traditional methods of food production, their cultural and historical significance.

Collection and analysis of data on local products, their production and processing methods, conducting various laboratory analyses using equipment purchased within the UniClaD project

Support for sustainable agriculture:

Promoting the use of environmentally friendly production methods that take into account traditional knowledge and customs.

Education and training:

Organization of training programs and seminars for farmers, producers and restaurateurs on the use of traditional methods and products.

The Expertise Center for Traditional Food serves as a bridge between scientific research, cultural traditions and economic development of rural regions, providing support at both the production and consumption levels.



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ADAU EXPERTISE CENTER

"Traditional Food"



PARTNERS

- Zire Süd LLC
- Stakeholders (Gedebey, Goy-Gol, Dashkesan)



MISSION OF THE CENTER

The main activity of the center is the organization of almost all types of laboratory analysis and research in accordance with the



ACCOMPLISHMENTS

One pilot project



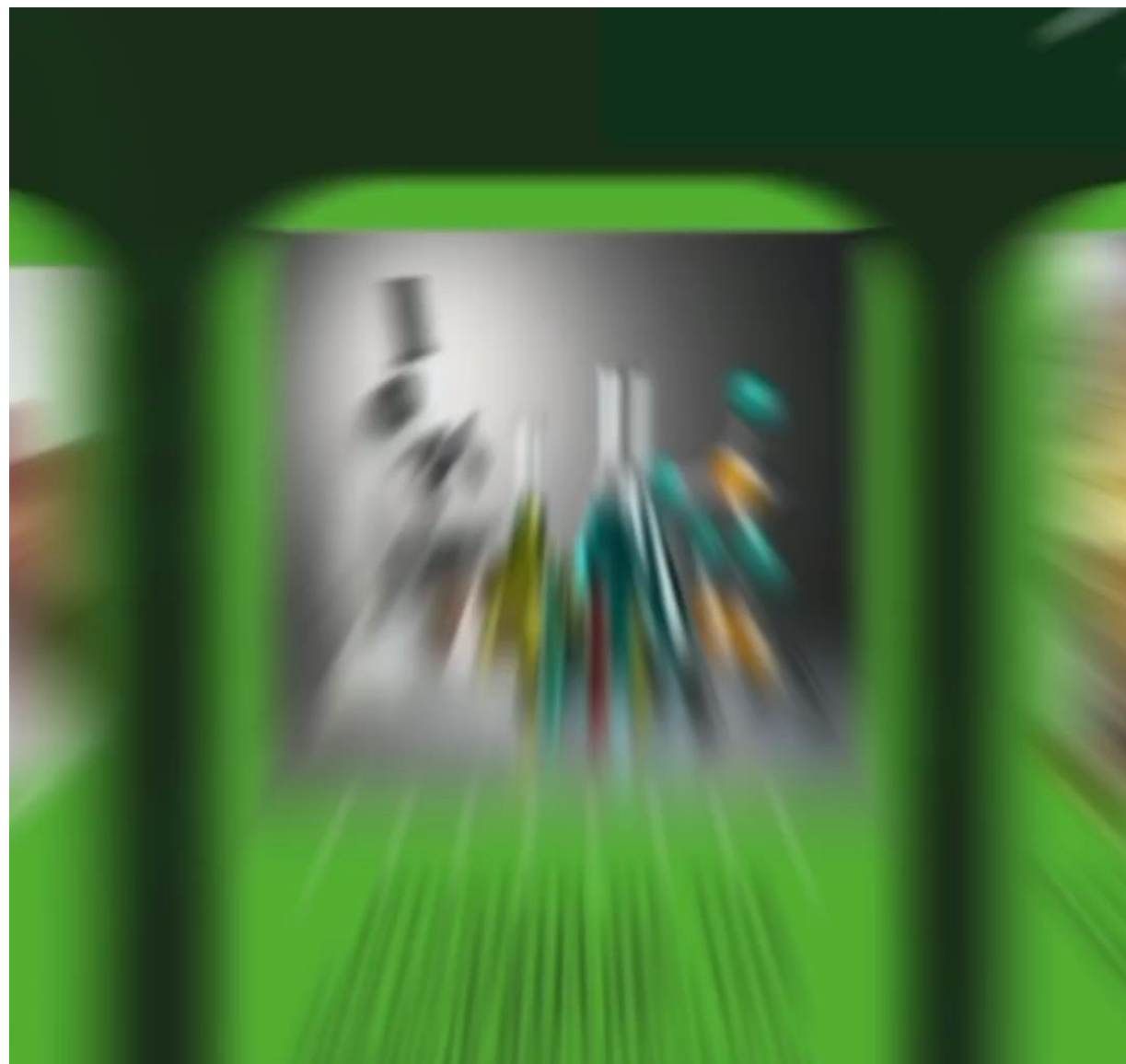
+994506612182
+994776043033



kgmammadova@gmail.com
ayten.quseynova.84@mail.ru



www.adau.edu.az





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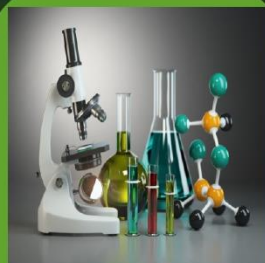
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+994506612182
+994776043033



kgmammadova@gmail.com
ayten.quseynova.84@mail.ru



www.adau.edu.az



Presentation title



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One pilot project

Website for the project

https://adau.edu.az/beynelxalq_elageler/layiheler/uniclad-3659/

Cooperation agreement between EC and companies

- Zire sud LLC
- Atena LLC
- Stakeholders (Gedebey Yeni Kend village; Goy-Gol Balchili village; Dashkesan Khoshbulag village)

Azərbaycan Dövlət Aqrar Universitetinin tərəfdaş olduğu Avropa Birliyinin "Erasmus+KA2" proqramının "İnnovasiya və dayanıqlılıq prinsipləri ilə klasterlərin işlənməsinə başlamaqda və iştirakda universitetlərin potensialının artırılması" (UniClad) layihəsi çərçivəsində "Ənənəvi qida məhsullarının təsəvvüründə dəyişikliklərin əhəmiyyəti" mövzusunda görüş (Tarix 20.06.2024 və yer Bakı, Yeni Kənd, Göl rayonu)

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3	Əliyeva Rəziyə	fermer	+994552522728	
4	Məmmədova Səyidə	fermer	+994554590178	
5	Əliyeva Rəziyə	fermer	+994554364134	
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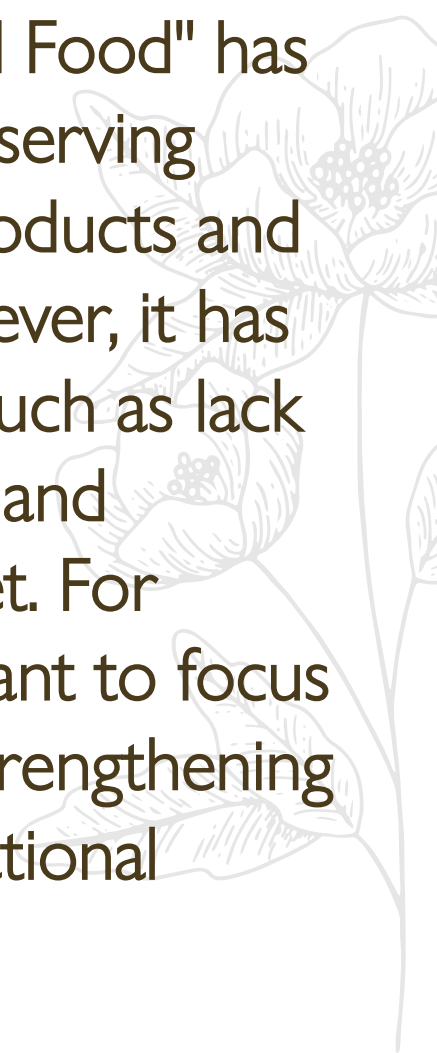
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Achievements and difficulties

The Expertise Center "Traditional Food" has achieved significant success in preserving cultural heritage through food products and supporting local producers. However, it has to overcome various difficulties, such as lack of funding, certification problems and competition with the mass market. For further development, it is important to focus on finding additional resources, strengthening educational programs and international cooperation.



Achievements

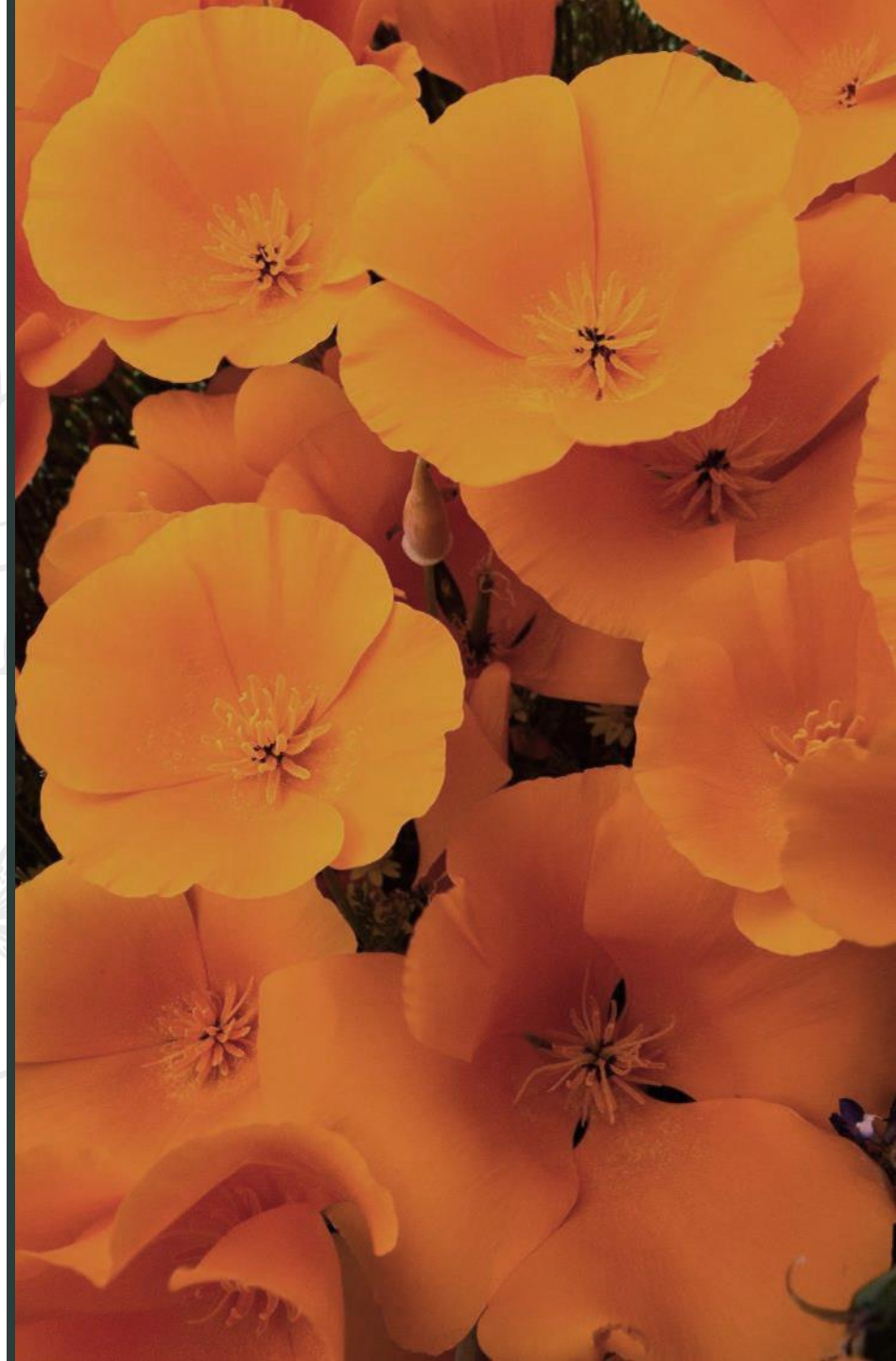
One of the key successes is the unification of local producers and farmers within one network. This has allowed for interaction between various participants in the supply chain, from farmers to restaurateurs, and to strengthen the influence of traditional food on the local economy.

The Expertise Center is actively engaged in research aimed at preserving and improving traditional cooking methods, while introducing modern technologies and quality standards. This helps not only to preserve cultural heritage, but also to increase the competitiveness of traditional food in the global market.

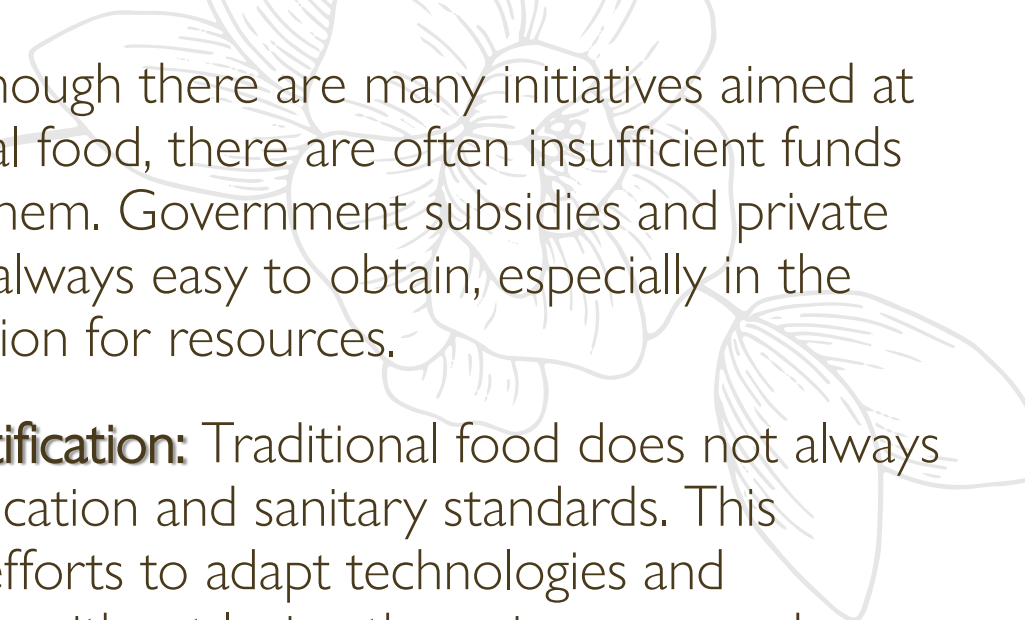


Development and implementation of educational programs for farmers and young specialists on traditional food, sustainable agriculture and new nutrition trends. Educational events help to increase awareness and competence in the field of preserving cultural heritage through food products.

To support the sustainability and further development of the Expertise Center, it is planned to expand cooperation with local farmers who are involved in the production of traditional food products, and it is also planned to establish cooperation with international organizations and partners, which will allow integration into global initiatives to support traditional food and exchange experience with other countries.



Difficulties



Lack of funding: Although there are many initiatives aimed at preserving traditional food, there are often insufficient funds to fully implement them. Government subsidies and private investment are not always easy to obtain, especially in the context of competition for resources.

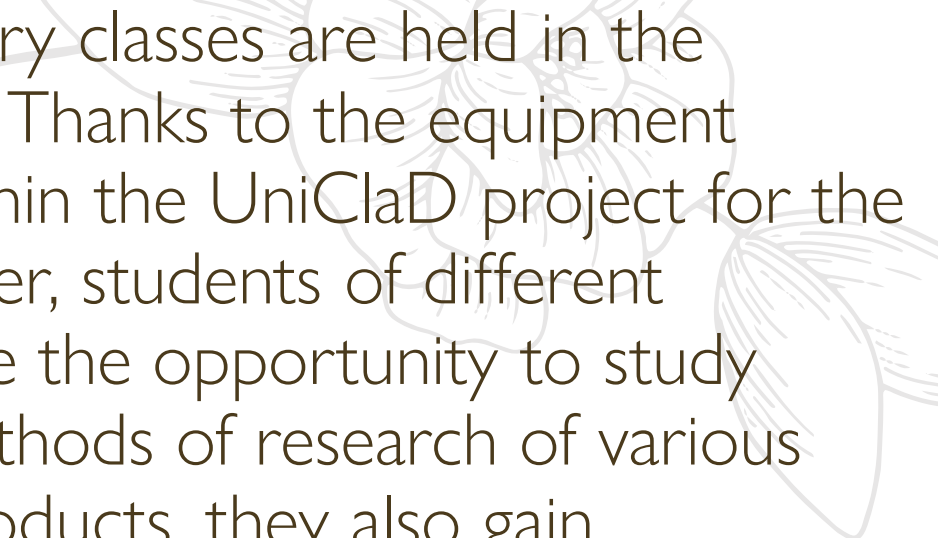
Difficulties with certification: Traditional food does not always meet modern certification and sanitary standards. This requires significant efforts to adapt technologies and production methods without losing the uniqueness and authenticity of the products.

Decaying traditions: Many recipes and methods of preparing traditional products are lost with the passing of the older generation, and this is one of the main problems for the center. Young people do not always show interest in preserving traditions, which creates a threat of losing cultural heritage.

Scope of staff and students' involvements



Many laboratory classes are held in the expert center. Thanks to the equipment purchased within the UniClaD project for the expertise center, students of different specialties have the opportunity to study laboratory methods of research of various agricultural products, they also gain knowledge about clusters, about traditional cuisine. In the same way, teachers have the opportunity to conduct various laboratory studies, as a result of which they can publish an article in prestigious journals in the specialty. Also, the topics of the dissertation of two master's students cover traditional food and two articles on the topics have already been published.





Vision of the future

The vision of the future of the Expertise Center established within the UniClaD (University Clusters for Rural Development) project should be based on key areas that support sustainable rural development, innovation in the agro-industrial complex, and strengthening ties between universities, business and society. The main components of the vision may include the following elements:



1. Scientific and innovative knowledge center
2. Integration of science, education and practice
3. Supporting the development of traditional food products
4. Environmental sustainability and biodiversity
5. Global cooperation and knowledge sharing
6. Involvement of local communities
7. Focus on sustainability

Thank you

Associate Prof. Kushvar Mammadova
kgmammadova@gmail.com

