

Erasmus+ Blended Intensive Programme (BIP)
“FLAVOURS OF TRANSYLVANIA” – USAMV Cluj-Napoca

Discover the authentic taste of Transylvania through a unique international learning experience that blends innovation, tradition, and hands-on practice in Food Science and Technology.

“Flavours of Transylvania” offers students the opportunity to explore the region’s rich gastronomic heritage while developing practical skills and academic knowledge in a dynamic, intercultural environment (3 ECTS)

Virtual Component (May 18 – June 5, 2026)

Kick-start your journey online and connect with participants from across Europe:

Engage in interactive webinars exploring Transylvanian gastronomy, sustainability, and food innovation

Learn from experts through dynamic lectures on food science, fermentation, and product quality

Participate in creative workshops and group activities, building ideas around food concepts and recipes

Collaborate in international teams and begin developing your final project

Onsite Experience (June 8–12, 2026 | Cluj-Napoca, Romania)

Immerse yourself in a vibrant, hands-on learning environment:

Experience practical laboratory sessions in modern food science facilities

Take part in interactive cooking and bakery workshops, mastering traditional and regional recipes

Visit local farms and producers, gaining first-hand insight into authentic food production

Enjoy live culinary demonstrations and tastings of Transylvanian specialties

Present your team projects and exchange ideas with peers and professionals

Build international friendships through networking and cultural activities

By joining this programme, you will:

Explore the local producers and sustainable food systems

Develop practical cooking and baking skills

Strengthen your knowledge in Food Science and Technology

Enhance your teamwork, creativity, and intercultural communication skills

Experience the unique culture and flavours of Transylvania

Deadline for the application 27 th April 2026