

Food

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New Product Development Training "NPD Skills"

Are you a food professional looking for an opportunity to gain new skills in new product development?

This free of charge programme is just for you!

www.eitfoodnpdskills.eu

Join us and:





<u>Co-funded by the</u>

- Develop your **#NPD** skills by learning through experience!
- Learn how to create and execute NPD projects by understanding the market and consumer needs!
- Apply sensory analysis in the process of **#FoodDesign!** >
- Discover how to handle competing project requirements and constraints! >
- Implement innovation through functional food design!

You can attend the whole programme or selected workshops - the choice is yours! Limited spots available, so secure yours today and get a professional training certificate!

Find out more:

- EIT Food New Product Development (NPD) Skills (uw.edu.pl)
- New Product Development training "NPD Skills" EIT Food Learning Services

Let's redefine product development together and make a lasting impact!

Apply: New Product Development training - "NPD Skills" - EIT Food Application Portal

Applications are evaluated in an ongoing mode















Apply for as many courses as you want

- the choice is yours! But before you do that, please find out more about the topics and details of each workshop:

| Course topic | Date | Time | Applications deadline | Form of the course | Competences to be developed | | Learning Outcomes |
|--|--|--|---|------------------------------------|-----------------------------|---------------------|--|
| | | | | | Competency name | Competency level | By the end of the course learners will be able to: |
| Functional food: theory and practice | 05.06.2023 PART 1 06.06.2023 PART 2 | 3:40 – 6:00 p.m. 5:30 – 7:15 p.m. | 01/06/2023 11:59 p.m. (CEST time) | Online | Leadership | Practice | Implement innovation incorporating principles of functional food design, with special attention to health-promoting values Use nutrition and health claims in process of functional products development by creating competitive advantages in the market and responding to consumer needs |
| Project management in New Product Development | 14.06.2023 PART 1 | 8:15 – 11:30 a.m. | 11/06/2023 11:59 p.m. (CEST time) | Online | Entrepreneurship | Explore | Identify what information is needed to plan a New Product Development project in the food industry scenario Apply project management tools to the New Product Development process – Plan an execution of a New Product Development project being able to incorporate previous experience and lessons learned |
| | 21.06.2023 PART 2 | 8:15 – 11:30 a.m. | | | | | derived from other new product development processes the food industry |
| Consumer- centric approach in New Product Development | 29.06.2023 | 9:00 a.m. – 4:30 p.m. | 11/06/2023 11:59 p.m. (CEST time) | In-person in Warsaw (Poland) | Problem solving | Practice | Understand the application of a consumer-centric approach in co-creation Comprehend and apply the principles of design thinking in NPD Improve ability to choose appropriate tools to facilitate idea generation and screening Advance skills to apply techniques that facilitate consumer-centric co-creation Develop skills to build concepts based on the persona approach |
| Sensory evaluation and its role in food product design | 30.06.2023 | 9:00 a.m. _ 4:30 p.m. | 11/06/2023 11:59 p.m. (CEST time) | In-person in Warsaw (Poland) | Critical thinking | Practice | Understand the role of sensory analysis in food product development and demonstrate differences between analytical and affective tests used for sensory evaluation purposes Use sensory analysis to successfully design and/or reformulation of food products Skilfully use sensory analysis methods to collect data, analyse and interpret them, to provide sustainable solutions in the form of high quality products responding to consumer needs |

See you at the workshops!