

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:

- ▶ 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 \(uw.edu.pl\)](https://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	3:40 – 6:00 p.m.	01/06/2023 11:59 p.m. (CEST time)	Online	Leadership	Practice	<ul style="list-style-type: none"> 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
	06.06.2023 PART 2	5:30 – 7:15 p.m.					
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/ Practice	<ul style="list-style-type: none"> 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 derived from other new product development processes the food industry
	21.06.2023 PART 2	8:15 – 11:30 a.m.					
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	<ul style="list-style-type: none"> 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	<ul style="list-style-type: none"> 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!

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