

## Development of innovative future food: Ecotrophelia and Blue Dot course

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<b>University:</b>	DTU
<b>Level:</b>	BA4, MA all years
<b>Teaching mode:</b>	hybrid: some students participate online, other students attend real-life
<b>Instructor(s):</b>	Timothy Hogley, Roberto Flore, Dorte Wiene

### Short description

The students should invent an innovative, sustainable food or drink product in which has never been seen before, in groups of 3 to 6 students. The innovative part can be the concept, the technology, the recipe and/or the packaging. This product should then be entered in the Danish Ecotrophelia competition

### Full description

<https://kurser.dtu.dk/course/23552>

### Learning outcomes

At the end of the course, the learner will be able to:

Invent and develop an innovative sustainable food or drinks product by systematic idea generation and to make prototypes of the product

Evaluate and report the characteristics of the product and the shelf life with regards to safety and quality and nutritional properties

Implement creative processes where new food products will be developed

Design the large scale production of the developed product

Conceive the implementation of the developed product in the existing food production industry

Develop strategies for implementation and launching of new food products

Conceive and design suitable packaging material for new food products with regards to chemical, biological and sensory qualities

Analyse the market potential for new developed products and furthermore to decide about customer segment

Develop a simple business plan for the product

Compete in an entrepreneurship competition

## General information

<b>Contact hours per week:</b>	4
<b>Total workload:</b>	150 (in student hours for the whole course)
<b>ECTS credits:</b>	5
<b>Language:</b>	English
<b>Course start date:</b>	01 February 2023
<b>Course end date:</b>	10 May 2023
<b>Add. info about start date:</b>	Course runs in DTUs 13 weeks spring semester
<b>Weekly teaching day/time:</b>	Teaching on Tuesday evenings 18:00-22:00
<b>Time zone:</b>	CET (Denmark, Germany, France, Netherlands, Switzerland, Czech Republic)

## Further information:

**Prerequisites:** It is an advantage if you have had courses on how to make a business plan and courses on how to fulfill the requirements of the European authorities for safe food production. Other courses on food production, food safety and risk analysis would also be valuable. You are encouraged to work further on concepts developed in other courses.

**Activities and methods:** Lectures, Group work, Lab-work, Self-study, Prototyping of food products

**Presence on campus:**

## Final examination

<b>Form:</b>	Oral exam and written project assignment
<b>Date:</b>	45079
<b>Location/format:</b>	online
<b>Re-sit possibility:</b>	yes
<b>Transcript available:</b>	end of semester
<b>Add. info/requirements:</b>	Web camera, microphone etc

## Registration

To register for this course, follow the registration requirements of your **home university** as specified here: [www.euroteq.eu/courses-registration](http://www.euroteq.eu/courses-registration).

## Administration

<b>Number of places:</b>	20
<b>Minimum participants:</b>	10
<b>Internal course code:</b>	23552
<b>Contact:</b>	Tim Hobley (tjho@food.dtu.dk)

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*This course is part of the EuroTeQ Engineering University joint course catalogue 2023. This is a collaborative activity of the partner universities DTU, L'X, TU/e, TalTech, CTU, TUM as well as Technion. Students from these universities can participate in the offered courses. It is the responsibility of the student to check if you fulfil the requirements to participate in a specific course. Students are also advised to check with their home institution how to get recognition of the ECTS credits gained in courses of the EuroTeQ course catalogue. For further information about EuroTeQ Engineering University, visit [www.euroteq.eu](http://www.euroteq.eu) or get in touch with the above-mentioned point of contact.*