

New Food Product Development

University:	TalTech
Level:	MA all years
Teaching mode:	completely online, not time-specific
Instructor(s):	Kristel Vene

Short description

This course will cover the development process from idea generation to formulation to consumer research and scale up issues. This course offers the opportunity for delegates to work in groups to generate their own product ideas as well as get hands on experience of developing, and costing a product as well as calculating the nutritional composition and claims. Key topics include the importance of NPD, idea generation, sensory methods, feasibility, shelf-life issues and consumer research.

Full description

Learning outcomes

At the end of the course, the learner will be able to understand the importance of new product to a company, how to establish target consumer and create new product ideas as well as develop MVP-s (minimum viable products) and test them on the target group.

Recommended in particular for students of the following study programmes

Food technology

General information

Contact hours per week:	4
Total workload:	156 (in student hours for the whole course)
ECTS credits:	6
Language:	English

Course start date: 30 January 2023
Course end date: 09 June 2023
Add. info about start date:
Weekly teaching day/time:
Time zone: CET +1 (Estonia, Israel)
Further information:

Prerequisites: Basic food technology, basic food chemistry.
Activities and methods: Group work, Lab-work, Self-study
Presence on campus:

Final examination

Form: assignment
Date:
Location/format: online
Re-sit possibility: yes
Transcript available: end of semester
Add. info/requirements:

Registration

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

Administration

Number of places:
Minimum participants:
Internal course code: LKT0070
Contact: kristel.vene@taltech.ee

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