



Skills for future innovators in food systems

Sofitel Brussels Europe (Place Jourdan 1, Etterbeek) Brussels

12 December 2019, from 10:00 – 13.30

(Registration as of 9.30)

Walking lunch from 13.30 – 14.30

Skills for future innovators in food systems	
10:00 – 10:30	Opening speech by the HoU of C2: ‘Bioeconomy and Food Systems’ Dr. Peter Wehrheim (Head of Unit of European Commission DG RTD C2)
10:30 – 10:50	Future of the food industry and role of R&I Prof. Dr. Gert Meijer (Chair of the ETP ‘Food for Life’)
10:50 – 11:10	The skills of the future innovators of the food industry Prof. Dr Tim Hogg (ETP ‘Food for Life’ Vice-Chair)
11:10 – 11:30	Tools to forecast the skills of the future – Askfood project Prof. Dr. Paola Pittia (Askfood project coordinator, University of Teramo, IT)
11:30 – 11:50	How to catalyze food entrepreneurship and innovation? Dr. Andy Zynga (CEO EIT-Food)
11:50 – 12:40	Presentation of ECOTROPHELIA* cases This session will feature real case studies from student teams who have won the ECOTROPHELIA competition and whose products have reached the market. Spain: Mr. Cesar Battaner Cañamares (Perlas de la Dehesa) Greece: Mrs. Maria Gerekou (Carobites) France: Mrs. Camille Bloch (CarréLéon) France: Mrs. Morgane Penel (oRIZginal)
12:40 – 13:20	Open discussion
13:20 – 13:30	Wrap up and closing remarks

*ECOTROPHELIA is a European-wide competition that challenges teams of food engineering and commercial higher education students (the future workforce of the food industry) to develop the best innovative food products, which they then pitch to industry leaders. It has the ambition to promote entrepreneurship and competitiveness within the European food industry by implementing a training network of excellence in food innovation and the organization of national and European food innovation competitions "The Student Awards of Food Innovation".

<https://eu.ecotrophelia.org/>