



Intra-, Entrepreneurship and Innovation in Gastronomy and Health

Michael Bom Frøst
mbf@life.ku.dk

Additional partners in the project

KU:
Karsten Olsen
Bodil Allesen-Holm

&
Claus Meyer
Nordic Food Lab



MSc in Gastronomy and Health

Gastronomy and Health is a scientific, application-oriented study program that challenges traditional concepts of gastronomy. By using principles of science from chemistry, physics and sensory science in the preparation of food, it is possible to make healthy food more tasty and satisfying.

Year 1	Block 1	<u>Hygiene and Sanitation</u>	<u>Dietary Intake and Nutrition Physiology</u>
	Block 2	<u>Bioactive Components and Health</u>	
	Block 3	<u>Food Choice and Acceptance</u>	<u>Advanced Sensory Methods and Sensometrics</u>
	Block 4	<u>The Sociology of Food</u>	<u>Public Health and Nutrition</u>
Year 2	Block 1	Theme: Gastronomy and Health	
	Block 2		
	Block 3	MSc thesis (30 or 45 credits)	
	Block 4		



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NORDIC FOOD LAB

Innovation and creativity related to foods

New Nordic Kitchen

Scientific approach to gastronomy

E'ship in Gastronomy and health

Idea and business development

Pitching and feedback



Problem-based learning

Challenges from organisations

New Product Development

Integrate disciplines

Reflections

Or own ideas

Prototype + pilot scale production

Own development

Consumer tests

See opportunities

Product presentation and pitching to donor

Use of own professional skills in Innovation, Intra- and Entrepreneurship

Examination base

Group report

Individual presentation



Course learning goals (abbreviated)

1. Innovation and creativity related to foods
2. New Nordic Kitchen and scientific approach to culinary development and production
3. New Product Development of healthy and palatable foods
4. Integration of disciplines (Food chemistry, sensory science, nutrition)
5. Prototype production of complex foods, pilot scale production of foods
6. Consumer tests of developed foods
7. Experience with idea and business development via business plan for developed product(s)
8. Reflection on own development, ability to see opportunities and potential for students' professional skills in intra- and entrepreneurship and innovation.



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further development
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FONDEN FOR ENTREPRENØRSKAB
YOUNG ENTERPRISE DANMARK

Fellow entrepreneurial educators for
inspiration and good discussions

Enthusiastic students that voted us as best course in
Department of Food Science in 2012/13

