Intra-, Entrepreneurship and Innovation in Gastronomy and Health

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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.

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

Department of Food Science for support and selection to:

Funding for further development of the course

Fellow entrepreneurial educators for inspiration and good discussions

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