# **Food Solutions: Reinvent Specialties** Local food specialties for a circular economy

















#### **WHO**

#### BSc, MSc and PhD students of ALL DISCIPLINES,

taking part in a competition between: University of Turin, Aarhus University, Campden BRI and University of Helsinki.



#### **WHAT**

Multidisciplinary teams will work to

specialties design local in sustainable way, tapping into the circular economy principles, by the use of waste **side streams** from the food industry.

The teams will be supported during the business case designing and the prototype development by their **University mentor(s)** and industry partners and they will benefit **Innovation** from elite and an Entrepreneurship training.



## **WHY**

- Be part of the European d international network.
- Foster your knowledge about circular economy & food systems, business modelling, financial planning, product innovation & concept development, prototyping.
- Boost your creativity and team-building skills
- 6 ECTS granted to participants
- **3,000 EUR prizes** to the winning teams.

### **WHEN**

The program lasts 8 months (April – November)

- Kick-off event on March 30th
- 3 plenary sessions with agri-food industries
- 4 live Entrepreneurship Spine workshops
- One-to-one mentoring sessions
- Asynchronous activities on the e-learning platform
- In presence Final Pitch event

The commitment required is a few hours a week.

JOIN our INFORMATION webinar on March 1st

Click below:

**WEBINAR** 



**Get in touch with:** 

paola.debernardi@unito.it

christina.daliani@unito.it

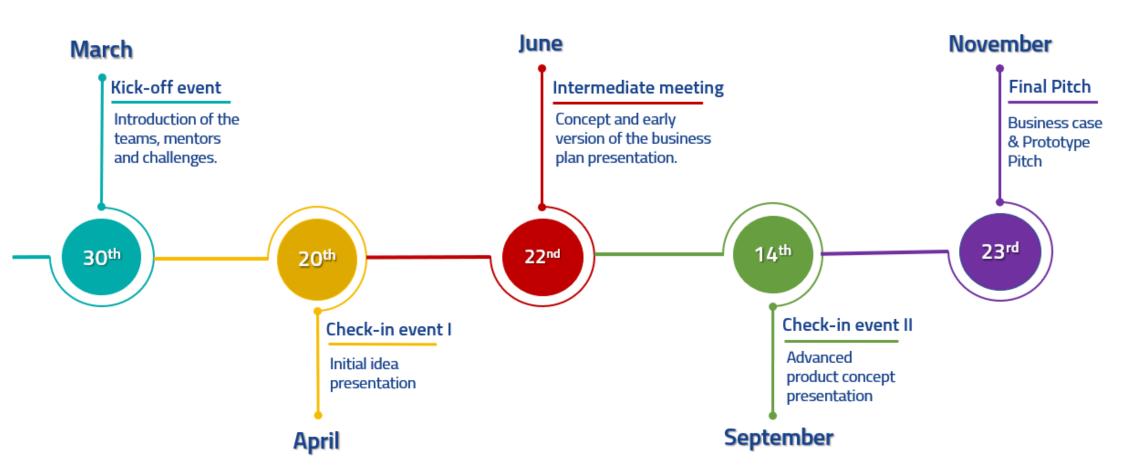






# **TIMELINE**

# **Entrepreneurship Spine**



**One-to-one mentoring meetings** 





