



<https://food-sta.eu>

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Erasmus+ Programme  
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title	<b>Open Innovation</b>
category	Food hygiene and Food Safety in the catering sector
format	e-learning training course
workload	12 hours
target groups	Owners, managers, employees of the food catering sector, students
Language	english
pre knowledge expected	None
learning outcomes	Upon completion of this course the participant will: <ul style="list-style-type: none"><li>• Have gained knowledge on the importance of open innovation and collaboration in supply chains</li><li>• Have gained insights into the key strengths and weaknesses of own organization in relation to innovation</li></ul>
content	<ul style="list-style-type: none"><li>• Relevance of Innovation</li><li>• Open Innovation</li><li>• Chain thinking</li><li>• Qualifying the innovation pain</li><li>• Ideation</li><li>• Prototyping</li><li>• Business modelling</li><li>• Innovation Group 1</li><li>• Innovation Group 2</li></ul>
access	The course will be accessible through this link: <a href="https://moodle.iseki-food.net/course/view.php?id=54">https://moodle.iseki-food.net/course/view.php?id=54</a>
assessment	Multiple question final online quiz (included in the e-learning training course)