

Food eco-innovation training

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Keyword: project management, business model, food design, sustainability.

ECOTROPHELIA is part of French “Initiatives d’Excellence en Formations Innovantes”(IDEFI– Excellence in Innovative Education Initiatives), relating to higher education and research. The IDEFI projects are managed by the National Research Agency (ANR), and aim at promoting new training approaches and new educational contents. The IDEFI - ECOTROPHELIA project displays a double goal. On one hand it aims to contribute to strengthen the competitiveness of agribusiness companies, including SMEs, by providing courses and training in food eco-innovation. On the other hand it aims to build an innovative pedagogical model. The members of the project are 13 French School and 4 French professional organizations, its supporting is assumed by AgroParisTech and its management by the CCI Vaucluse.

The project is structured around four work packages for two category targets: students and professionals:

- WP1: dedicated to the identification good practices and tools in food innovation. The principal deliverables of this WP are a toolbox of methods and tools for project management innovation and food design management. Its function is also to propose a network platform in order to share this knowledge between academics and industries' actors.
- WP2: definition of needs for eco-innovation and eco-design teaching, creation of supports answering to this need. Principal deliverables of this WP are some based on LIFE Cycle Assessment (LCA) case studies of food products (cases studies including data, tutorial for modeling steps, scenario and results), support on how use these data to create a new business model and a food eco-innovation lexicon.
- WP3: the ECOTROPHELIA France competition is a national eco-innovative food product design competition opens to teams of students enrolled in any higher education scientific institution and / or marketing school on French territory. The competition has been created in 2000 by the Chamber of Commerce and Industry of Vaucluse. The principal deliverables of this WP are to propose an evolution of the French competition and to increase the support given to students in their relations with the companies. In particular this WP develops a documentary support for the students including information about the preparation of the competition but also some documents defining the legal framework usable for their relations with companies interested by the development of their innovative products.

- WP4: the activities of this WP are dedicated to the development of a European network on the food eco innovation teaching. This WP has as targets to identify European centers of skills and interests about this subject in aim to integrate or to initiate a network on this thematic.

An outcome of this Idefi EcoTrophelia is the development of another project: FoodLab-European Foodbusiness Transfer Laboratory. This project coordinated by the CCI Vaucluse involves the Idefi ECOTROPHELIA members and various European companies. This platform, support of the European FoodBusiness Transfer Laboratory, will contain all the educational contents to stimulate entrepreneurial skills, to help students' project maturation and facilitate innovation transfer into business. It will also target other types of users such as teachers, SMEs, and entrepreneurs.