

# Food Challenge - Reinvent Specialties.

## Reinvent local food specialties for a circular economy.

### Food Solutions Program 2023 for Hungarian University students.

#### JOIN THE PROGRAM IN 2023!

**WHO:** Students from Hungarian Universities with a passion for food, innovation and entrepreneurship or support a team as entrepreneurs, communication, public relations expert! Bachelor and master students can join. You don't need to be connected to a team to sign up.

**WHEN:** April to November 2023

**WHAT:** Being part of a team participating in a competition between different European Universities working on sustainable solutions for the food industry.

#### WHAT IS THE FOOD SOLUTION PROGRAMME

The Food Solution programme is a case competition between different universities in Europe.

When you join, you will benefit from entrepreneurship and product development education to produce an innovative, tangible food solution. Throughout the programme, you will be working within a multidisciplinary team and be supported and mentored by experts from industry, research, and science.

**PROGRAM:** Midyear ONLINE meetings and face2face Final Conference in one of the participating countries.

EIT FOOD SOLUTIONS PROGRAMMES BRING INDUSTRY AND STUDENTS TOGETHER TO SOLVE GLOBAL CHALLENGES.

#### PARTNERS PARTICIPATING IN THE PROGRAM

- Aarhus University
- Campden BRI Hungary
- CSIC - Spanish National Research Council
- Grupo AN S.Coop
- Puratos Group
- University of Helsinki
- University of Turin

Reinvent Specialties: Reinvent local food specialties for a circular economy

„Rethinking traditions: How do we produce local food specialties with side stream(s)?

Food with a story: How do we produce local food specialties in a more sustainable way?”

#### WHY PARTICIPATE?

- Insight and experience with product development
- Great CV builder
- Work close with industry partners
- Expand your network
- Travel abroad to the final pitch event

#### INTERESTED?

You are very welcome to contact us if you have any questions.

Please contact our colleague:

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