

Nutrition and Health system skills for promotion and serving healthy diet for consumer

workshop and training

The EIT Food, together with Campden BRI Hungary, as the Hungarian EIT Food Hub together with the Hungarian Dietetic Association (MDOSZ), the Budapest Business School, the University of Debrecen, and the Semmelweis University organizes a workshop and training for young professionals for having a better understanding about the topics about the nutrition and health system within the large area of the agri-food system.

Discover the latest ideas about nutrition and health and related subjects are one of the areas that are in focus and essential to understanding consumers" demands. The topics are important for improving the young professionals who need the newest knowledge of what they can use in their practical life in their future workplace.

EIT Food also supports disseminating the topics and education programmes of the students, graduates and young professionals. This workshop also contributes that more and more students get information about the EIT FOOD programmes targeted.

Who are we waiting for?

Our event is open for students (BSc, MSc, PhD) or recently graduated young professionals from the food industry and is aimed at anybody interested in learning more about nutrition and health within the food system.

Why apply for the program?

The program will be online combined with a physical (or virtual face2face) meeting. The first part of the event will be held online. The second part will be held with a personal presence at the Budapest Business School, if possible in the current COVID-19 situation.

The official language of the programs will be Hungarian.

The workshop has two parts:

1st Part: Online part of the workshop:

Online WEBINAR is available for the registered participants before the event from the middle of October/2021 to 17/November/2021.

- The **topics in different fields** will cover the following:
 - 1. Opportunities provided by the EIT Food
 - 2. How to prepare yourself for a pitch?

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- 3. Nutritional health and diet
- 4. The "Smart Plate" and nutritional health and diet, which characterize the Hungarian consumers
- 5. Eating motivations and attitudes strategies for behaviour change
- 6. Role of sensory and consumer research in new product development.
- 7. The new challenges of the tourism and hospitality
- 8. Sustainability and food supply: challenges, solutions, constraints and opportunities
- 9. New ingredients: the protein sources of the future
- 10. Food labelling: untapped potential in the communication: e.g. nutritional value, claims, etc.

The voluntary task for the participants: preparing a project proposal on the workshop's topics, for which they can request a consultation from the experts provided in the webinars. The project proposals will be presented at the physical event on 18th November 2021.

• **Consultation** with experts in this field will be provided via direct email to the presenters and on the physical workshop on 18th November 2021. Participants will have the **opportunity to discuss their questions, opinions, proposals, and doubts on each topic**.

2nd Part: Physical, face2face event:

The date of the physical event: 18. November 2021

Location: Combined: online (Zoom) and physical presence on the Budapest Business School, Alkotmány Str. 9-11. 1054. Budapest, Hungary

Program:

- Lecture on EIT Food opportunities for students
- Success stories in practice: lectures and consultation with Startups (mainly from hospitality, catering, etc.)
- Pitches of students about the project proposals
- Consultation, Q&A

Registration: by filling out the form available at the following <u>link</u>

Participation in the course is free, and registration is needed. The number of participants is limited!

Further info on the Campden BRI Hungary website (www.campdenbri.hu), on LinkedIn, or with your further questions, you can ask our colleagues, Ágnes Szegedyné Fricz (<u>a.fricz@campdenkht.com</u>), or Kinga Varsányi (<u>k.varsanyi@campdenkht.com</u>).



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