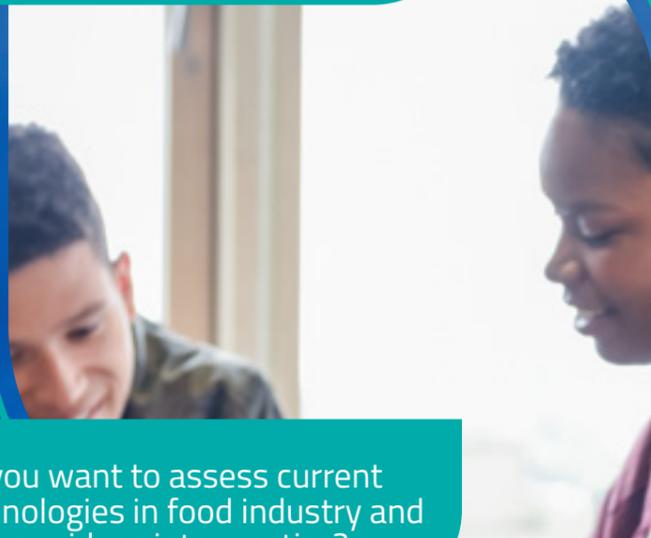


# The RIS Inspire Programme is mentoring a new generation of European innovators.

The Programme is aimed to cultivate the entrepreneurial capacity of talented young people, building a critical mass of innovative business ideas in the RIS regions.

Do you want to comprehend ideation, innovation and business creation in different focus areas of food systems?



Do you want to assess current technologies in food industry and put your ideas into practice?

Do you as a Nutritionist facing challenges with hypersensitive customers?



Do you want to join a highly multidisciplinary and very culturally and geographically diverse group of smart, creative young innovators?



...then, **LEARN WITH US!** [www.eitfood.eu/projects/ris-inspire](http://www.eitfood.eu/projects/ris-inspire).

**APPLICATIONS FOR OUR PROGRAMMES ARE OPEN!**

# Do you want to become an effective innovator in the food system in your region?



## Targeted Nutrition

Food hypersensitivity is not only a challenge, it could be an opportunity! Fancy to be the innovation leader of the future gastronomy?

**Programme lead by Institute of Animal Reproduction and Food Research**

Website: [here](#)



## Circular Business Models

This blended online and onsite Summer School has a project-based learning approach and is supported by lecturers from different universities and experts from local and global industry partners.

**Programme lead by University of Bologna**

Website: [here](#)



## Transparent Food Chains

This unique 20 day programme will allow students to experience creative thinking, innovation and entrepreneurship, together with industry partners and mentors. The final objective is translating ideas into real-world business solutions.

**Programme lead by University of Aarhus**

Website: [here](#)

**Discover our Inspire Summer School Programmes for RIS specific countries**  
[www.eitfood.eu/projects/ris-inspire](http://www.eitfood.eu/projects/ris-inspire)