

Food Solutions - ZeroWaste Design

Create the next Food Venture

JOIN THE FOOD SOLUTIONS PROGRAMME IN 2024!

WHO:

Students from Hungarian Universities with a passion for food, innovation and entrepreneurship. Bachelor, master and PhD students can join. You don't need to be connected to a team to sign up.

WHEN:

March to November 2024, a few hours a week.

WHAT:

Being part of a team participating in a case competition between different European Universities working on ecodesign for packaging for the food industry.

THE GOAL of Food Solution programme

To raise awareness on global food challenges and promote entrepreneurship as a possible career path.

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.

CHALLENGE 2024:

Reducing food and packaging waste for a sustainable supply chain challenge

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

THE CHALLENGE:

To reduce waste, food and packaging need to be considered together, and we need new innovative solutions. The specific focus areas of this food solution challenge are:

- Reduction and/or replacement of food packaging (without creating more food waste)
- Circular food systems with reduced package and food waste.
- Better supply chains and re-use structures.

Requirement: Food and packaging need to be considered together with a holistic focus on Circularity and sustainability. This means that we need to consider issues like below:

- Food waste into packaging: does this create new/more food waste (properties of the packaging)
- New packaging solution: How does this impact food waste/overall process
- Re-use structures: All recourses needs to be evaluated / impact on food waste
- Supply chain strategies: Impact on food waste and packing impact needs to be evaluated together

PARTNERS IN THE PROGRAMME IN 2024:



AARHUS
UNIVERSITY



UNIVERSITÀ
DI TORINO



swiss
FOOD
RESEARCH

UNIVERSITY OF HELSINKI



Co-funded by the
European Union



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ZeroWaste Design: Reducing food and packaging waste for sustainable supply chains systems

WHAT TO EXPECT?

- ✓ Further build your professional skills
- ✓ Develop your entrepreneurial mindset
- ✓ Work with food industry professionals and experts
- ✓ Chance to win financial prizes
- ✓ Benefit from and gain specialist food industry knowledge
- ✓ Access technical facilities and visit industry sites
- ✓ Receive mentoring from industry and academic experts
- ✓ Opportunity to pitch to the food industry

INTERESTED? - REGISTER NOW AND JOIN THE HUNGARIAN GROUP



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

For more info and sign up for the programme, please contact:
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food and drink innovation

