Conference on
Healthy, Safe and Sustainable Foods of the Future
Win-Win: Surfing the wave of possibilities

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An approach for maximising student learning, the impact of their start-ups, and getting some research projects to boot.
We have created an Ecosystem of learning, innovation and research. When the surf is up, we should ride the wave.

Learning → Courses → Research projects → Start-ups → Impact

Innovation
Ideas and inventions
The first beginnings: Cheese it yourself

Cheese it yourself wins Green Tech category of Venture cup

Carmen does her masters thesis with Claus on starter cultures for plant based foods, e.g. cheese substitutes

Results of relevance for research

Hernan, Carmen, Ioanna and Panagiota join course 23552 in 2018

They come second in the European Ecotrophelia competition

They invent a vegan substitute for cheese, win Danish Ecotrophelia

But, what if…

they, we, could surf the wave that had formed?

Cheese it yourself disbands

Hernan starts his Ph.D. at DTU-Food

Results of relevance to Cheese it yourself

Cheese it yourself wins Danish Ecotrophelia...
Success: Tempty Foods.

They invent a new food, win Danish Ecotrophelia, receive small grants and then start a company: Tempty Foods (Start-up).

Tempty Foods supplies a case to the Masters Innovation course, ca. 50 students work on it (Research).

Cecilie, Ana and Martina join course 23552 in 2021 (course).

Tempty Foods supplies a case to the LCA course run by Peter Fantke and Mikolaj Owsianiak in 2021 (course).

LCA data to Tempty.

Innovative foods to Tempty.

Tempty Foods wins an Innofounder grant and work full time on their company (2022) (Start-up).

Tempty Foods wins the European Ecotrophelia competition.

Learning for the students.

Tempty Foods applies for funding in a project together with us (Research).

Cecilie and Ana do their masters projects on subjects related to Tempty Foods (Research).
In progress: Crrrunchies

Crrrunchies is a case on Entrepreneurship in the food sector 2023?? (Course)

Learning for the students

Crrrunchies applies for funding in a project together with us (Research)

Savino, Suellen and Martha join course 23552 in 2022 (course)

They invent a new food, win Danish Ecotrophelia, receive small grants in 2022 and aim to start the company Crrrunchies (Course-Start-up)

Crrrunchies wins an Innofounder grant and works full time on their company (2023) (Start-up)

Business case to Crrrunchies

Crrrunchies competes in the European Ecotrophelia competition October 2022

Crrrunchies as ‘Start-up’ supplies a case to the course Entrepreneurship in the food and biotech sector, August 2022 (Course)

Innovative foods to Crrrunchies

Crrrunchies supplies a case to the Masters Innovation course, ca. 50 students work on it

Learning for the students

Crrrunchies competes in the European Ecotrophelia competition October 2022

Crrrunchies as ‘Start-up’ supplies a case to the course Entrepreneurship in the food and biotech sector, August 2022 (Course)

Innovative foods to Crrrunchies

Crrrunchies supplies a case to the Masters Innovation course, ca. 50 students work on it

Learning for the students
A Twist: A research project as the starting point

Peter receives a grant (Innograss), and Mikkel starts his PhD (Research)

Innograss supplies a case to the course Entrepreneurship in the food and bio sector

Learning for the students

‘Innograss’ supplies a case to the LCA course run by Peter Fantke and Mikolaj Owsianiak (course)

LCA data to Mikkel

Mikkel makes prototype foods

They develop a new protein ingredient

They develop a new protein ingredient

Therese does her Bachelor project on LCA of the ingredient (Research)

Innograss supplies a case to the course Entrepreneurship in the food and bio sector

Business case to Mikkel

Fibre in the Innograss protein is the subject of Christina’s masters thesis

Learning for the students

Peter and Mikkel start a company?

Case for more courses?
So let’s create the perfect storm and surf the waves that are created

Thanks for your attention 😊