

## Food & Beverage Sector - Innovation / New Product Development Workshop



## Why Attend

Maintaining a pipeline of innovative food products is essential to meet consumer requirements at this workshop participants will -

- Obtain an in-depth knowledge of the Innovation / New Product Development (NPD) process
- Be able to identify gaps in their own innovation / NPD practices and implement improvements
- Be able to apply a structured approach to Innovation / NPD
- Be aware of Teagasc expertise and NPD facilities

## Who should Attend

- Staff working in the Food & Beverage Sector who have responsibility for or involvement in Innovation / NPD activities
- Entrepreneurs who have a development project to complete or are thinking about initiating an NPD project

## Workshop Content

The programme includes the following;

- Exploration of innovation in Food & Beverages
- Product obsolescence
- Stages of Innovation & NPD
- Innovation & NPD, benefits of a structured approach
- Technical aspects NPD
- NPD case study
- Visit to Teagasc NPD facilities

## Tutors

- Eddie O Neill, Carol Griffin, Ita White, Gerard Barry

## Venue & Dates

25th October at Teagasc Food Research Centre, Moorepark, Fermoy, Co Cork  
25th November at Teagasc Food Research Centre, Ashtown, Dublin 15

## Cost

€200

## How to book attendance;

On-line booking is available <http://interactive.teagasc.ie/Open/TrainingBooking>  
alternatively contact Course Administration:

Tel: 01-8059502. Email: [courseadministrator@teagasc.ie](mailto:courseadministrator@teagasc.ie)