

Proj'Innov is a team-based innovation project (between 4 and 6 participants). Groups analyze the technological and commercial feasibility of the project, and build up a business plan.

For educational reasons and due to time constraints, the most common format is to simulate the development of an innovative food product. The class of 2009-2010, for example, is working on a savory yogurt, an ice cream health food, and a food product containing aloe vera!

Proj'Innov teaches you how to work in a multi-disciplinary team, manage an innovative project, and **apply theoretical knowledge**. It is a simulation of a future work situation that is very constructive and that adds value.

Organization and supervision

At the start of the year, participants are divided into groups based on the innovative subjects put forward. *NB: before the start of the year, students are invited to make suggestions for projects if they wish. All suggestions are validated by the educational team.*

Each participant is assigned a tutor who is generally a technological expert.

From October to February, **methodological support** sessions are scheduled with specialist teachers in:

- ▶ finance,
- ▶ constructing a business plan,
- ▶ technology,
- ▶ marketing.

Special English classes are organized to provide students with English-language support for their project.

At the end of February, students present their project to a jury and to the whole year.

Project implementation, dissertation, and oral presentations are all assessed, and account for one-third (in ECTS credits) of the final mark for the qualification.

Examples of Proj'Innov

- ▶ *L'Essentiel*, a yogurt containing essential oils
- ▶ *Sen'Do*, fruit maki
- ▶ Ice cream for dogs
- ▶ Canapés made from soft cheese and dried fruits

- ▶ New vinaigrette in spray form based on oil of borage
- ▶ Anti-malarial drink
- ▶ Linseed-based food specialty
- ▶ *Cigarettes russes* with ham
- ▶ etc.