

SEA-ABT: SOUTH EAST ASIA ACADEMY FOR BEVERAGE TECHNOLOGY

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Guideline on the Garage Approach

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Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary:

This is the report of the description of the garage approach to improve entrepreneurial competences, best practise, applicability, limitations the associated learning outcomes and ways to apply for the developed products.

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Contents

1	Introduction	3
2	Current status of entrepreneurial trainings at the Thai partner universities	4
2.1	Training offer	4
2.2	Tool offer	4
2.3	Final comments and conclusions.....	4
3	The Garage Concept.....	5
3.1	General description of the SEA-ABT “garage concept”: “Beverage-4-Us”	5
3.2	“Beverage-4-Us”: the 2018 edition	8
3.3	Future perspectives of the “Beverage-4-Us” students’ competition.....	13
4	Conclusions	13
	Annex 1.....	14
	Annex 2.....	16
	Annex 3.....	21

1 Introduction

Aim of WP4 was to:

- Modernise and extend the inventory of the Universities in the partner countries regarding state of the art teaching technologies and tools for innovative education programmes
- Provide a broad and sustainable spectrum of modern teaching tools for University staff to choose from and integrate into their daily work
- Development, adaptation and integration of specific tools and methods for modules in beverage technology and soft skills
- Train the teachers and staff on new and updated tools and teaching techniques
- Exchange of best practise experiences between universities
- Integrate inventory and approaches into academy and thus provide it to a broad audience within the participating Universities (cross departments and institutes)

In this report a description of the so called “**Garage concept**” to improve entrepreneurial competences is presented highlighting applicability, limitations and associated learning outcomes with the support of examples of this new teaching approach.

The implementation of the “Garage concept” started with a preliminary survey about the training activities and initiatives for entrepreneurial skills and how they are developed in the Thai universities. This was followed by the design of a new entrepreneurial competition developed according to the learning outcomes of the “Garage concept” specific developed for the innovation in the beverages sector (Beverage-4-Us).

2 Current status of entrepreneurial trainings at the Thai partner universities

From task 4.1.3 in order to understand the general acquaintance of the Thai HE institution partners on entrepreneurial skills and trainings they were asked to answer a questionnaire on their approach to the training of entrepreneurial skills to students.

In **Annex 1** the questionnaire composed by 16 questions and corresponding questionnaire with the answer by the three Thai universities is reported in **Annex 2**.

2.1 Training offer

Thai partner universities resulted to give a different importance in the support of student entrepreneurial skills during their study programme and before graduation. Overall, all of them offer courses focused in entrepreneurship or courses where entrepreneurial concepts are introduced and explained. In some cases the courses are delivered at the Faculty/Department of the study programme, in some cases in other ones (as Business) that open courses also to the food science students interested in entrepreneurial activities.

Duration and structure of the different courses is variable. Moreover, not only courses are offered to students interested in entrepreneurial activities.

Kasetsart University (KU) and King Mongkut's Institute of Technology Ladkrabang (KMITL) develop also internal competitions open to students while they also offer support and coaching when they join for external competition.

Modules focused on the development of students projects carried out by other departments are also available.

2.2 Tool offer

All the partners offer access to food laboratories for product developments, KU offers also access to the fabrication lab for the scaling up process, business plan tools and database for new product development. Other partners offer only some of the tools aforementioned.

Entrepreneurial or business oriented competitions are organized by KU and KMITL with a multidisciplinary approach, thus, opened to student having different background inside university. Usually external company or government organization are involved in this internal competition and a prize is made available for the winning team, nevertheless, number of students launching a project is limited and could potentially be increased.

2.3 Final comments and conclusions

The possibility to have a food expert addressing the entrepreneurship course/module could probably lead to a more tailor-made approach for food science student with a consequent high success rate of project developed and an increasing number of student willing to launch their start up. Larger number of tools available for students could be useful but it also means students has to be trained (or they have already to know) on how to proper use these tools.

Presence of a prize in competition can increase the appealing of the event leading to a higher number of participants and projects launched. Money is probably the best prize that could be offered but universities could also agree with big companies in order to give the possibility to sponsor the winning team/student by hosting them in a training internship in the company.

Finally, with all these premises, KU and Chulalongkorn University (CU) were interested to implement a students' competition to develop entrepreneurial skills within the SEA-ABT project.

3 The Garage Concept

Nowadays, for students who developed an entrepreneurial idea from their research, thesis or activities and would like to evaluate if it can be used to become self-employed. A tool to get feedback and input on approaches and problems and also to acquire a set of skills required to be successful in today's work environment can be dramatically useful. Universities has to provide an effective and modern training approach with the help of experts having valuable competence in the entrepreneurial sector and professionals from the food industry in order to give students practical knowledge and abilities in solving real food industry-related problems and possibility to develop idea with high chances of success.

The Garage approach is a new training method aimed to enhance professional and entrepreneurial skills of HE students and graduates. This multi-disciplinary training is developed with the contribution of experts of food technology, business, marketing, economics that allow trainees to learn about the methods and instruments for development, assessment and realization of business ideas. Trainees can also practice the "garage concept" with the development of a project based on a specific "business idea" (e.g. new product, innovative process, packaging etc.) including the business plan.

Different type of "Garage concept" modules/ courses could be found at HE level.

This kind of approach found also events and competitions in EU where the best ideas could be selected for awards (e.g. Ecotrophelia competition In Europe, <https://eu.ecotrophelia.org/> , EU Food-STA, FoodFactory-4-Us, <https://www.food-sta.eu/FoodFactory4Us-International-students-competition-game>) or even projects that could support the creation of start-ups (<http://katanaproject.eu/>)

3.1 General description of the SEA-ABT "garage concept": "Beverage-4-Us"

The SEA-ABT project consortium agreed to implement the garage concept via an international students' competition dedicated to projects on beverages. Taking as reference the already developed "FoodFactory-4-Us" developed in other projects with the support of the ISEKI-Food Association, the "Beverage-4-Us" competition was thus designed and developed.

A specific sub-page of the SEA-ABT project was set: <https://www.sea-abt.eu/beverage-4-us>

The Beverage-4-Us was designed as an innovative university-industry joint training activity. It is an international students competitions in a virtual environment that allows student teams from different universities and also different countries to compete in presenting a project idea within the main objective to develop an innovative beverage under the main theme **“Innovation in Beverage Technology: “Healthy Beverage from Waste Utilisation of Food”**. This main objective was defined within direct contacts of the Thai partners with medium and large beverage companies in the country.


A Scientific and an Organising Committee was officially appointed: Sasitorn Tongchitpakdee (KU), Chaleeda Borompichaichartkul (CU), Gerhard Schleining (BOKU), Paola Pittia (UNITE), Porramate Chumyim (STI), Anadi Nitithamyong (FoSTAT).

Main features:


- **Participants:** The competition was open to teams made of max 3 students that can be from one or different universities. Teams of students apply on voluntary basis; registration is free of charge. The students could be preferentially undergraduates (enrolled at Bachelor degree programme) in Food Studies but for each team one tutor (teacher, researcher, post-doc) could be involved (as extra member) with the role to support and advise the team but in any case the tutor cannot lead the team work.
- **Competition concept:** teams will compete on finding the best solutions for product or ingredient development with the aim of creating “Healthy beverage from waste utilization of food”.
- **Project development and reporting:** all the registered teams will work independently on the development of the target topic. The project work does not compulsory involve practical work in lab and should be focused on finding the best solution that could meet the food companies’ expectations in terms of health and safety risks, improvement of economic value, quality enhancement of the products, sustainability.
The teams have to submit by the fixed dead line a report of max 4 pages and a PowerPoint presentation of max 20 slides. A form for the report will be provided to the registered teams. The PowerPoint presentation will be also presented at the final Virtual workshop “Beverage-4-Us”, an open event which is internationally disseminated to ISEKIs subscribers of about 9000 contacts.
- **Presentation of the projects:** Virtual Workshop, developed via webconferencing tools (e.g. Gotomeeting) and open to the public.
- **Webinars- Virtual meetings and Training activities:** during the competition teams are invited to attend webinars, training modules and workshops to complement their competences on the topic.
- **Award and certificates:** all teams will receive a certificate of attendance and the winning teams also the certificate as winners. Awards need to be defined edition by edition depending on sponsors and availability of companies and other institutions in supporting the competition.

- Intellectual Property Right (IPR) Aspects: this may be a critical aspect for student's team that are willing to work in close connection with a food industry or if they are presenting a project jointly developed within a food company (e.g. as result of an internship). For this reason, a specific section of the registration form of the teams was dedicated to the IPR aspects and in case of a specific request, the Organising Committee will apply specific routes for protection of the report and presentation avoiding their public dissemination and by asking the members of the evaluation board to sign a specific document of data protection.


This type of approach for the "Garage Concept" can bring students several benefits as below listed and described:

 ***each team of students will work on a real food industry-based problem and thereby they will improve specific knowledge and competences***


Involvement of partners and industry from the food sector is fundamental in order to challenge student teams with realistic problems and companies' needs in the food processing and new product development area.

 ***students will also improve and enhance the cooperation between them and the awareness of the importance and benefits of team working in a competitive environment.***

Specific timing and deadlines are set for the projects' submission, development and presentation. This is important in order to improve team-working, team coordination and project management student skills also in a competitive environment.

 ***The evaluation of the project in all steps*** (acceptance of the registration, evaluation of the reports and presentations, attendance at the virtual workshop and decision of the winner and ranking) ***will be carried out by food industry and/or food associations*** that in collaboration with academics will evaluate the projects based on the best professional abilities in problem-solving and team working.

The criteria used for the evaluations of the different team proposals is not only strictly related to the projects' contents (e.g. innovation, potential application, potential benefits etc.) but also in the ability to summarize in report or effectively present during a meeting the project features. Improvement of the soft skills is dramatically useful and as important as the one of the hard skills.

 ***Virtual environment for sharing knowledge and improvement of skills between students and teachers at European and international level.***

3.2 “Beverage-4-Us”: the 2018 edition

The design and development of the Beverage-4-Us competition occurred in 2017 and launched at the end of 2017 with final workshop and winner announcement in 2018 (2018 edition).

Call for participants was disseminated via a dedicated leaflet (Annexe 3) via email to other Thai universities by the partners and via Social media (Facebook).

All details are reported at the website <https://www.sea-abt.eu/edition%202018>

Briefly:

N. teams registered: 9 teams from Thailand and Indonesia

Timing

- 15th December 2017 - 31th January 2018: registration of the teams
- 15st January 2018: acceptance of the teams and approval of the projects topics
- 23th February 2018: competition instruction and justification
- March – April 2018: online workshop and webinar to increase skill development (4 times)
- 25th May 2018: submission of the project presentation and report
- 8th June 2018: [Final Virtual Workshop](#) where the results of the teams were presented in presence of industry and multiplayer representatives and the best 1st, 2nd, 3rd Beverage-4-Us teams were selected:

Virtual/in-presence training and meetings

Virtual workshop to enhance skill development have been organized to enhance skills of the participants (supported by the GoToMeeting webconferencing tool).

- Competition instruction and justification webinar 23 February 2018 : <https://www.sea-abt.eu/instructions>
- SEA-ABT BEVERAGE-4-US Skill development webinar I, 10th April 2018 (14:00-15:00 Thai time) on "Design and development of innovative beverages" - Prof Paola Pittia, UNITE, Italy: <https://www.sea-abt.eu/innovativebeverages>
- SEA-ABT BEVERAGE-4-US Skill development webinar II, 25 April 2018, 13:30-14:30 (Thai time) on "Design Thinking for Beverage Entrepreneurs" - Dr Porramate Chumyim, National Science Technology Policy Office, Thailand: <https://www.sea-abt.eu/designthinking>

A short course, workshop-type on “Fruit juice and Fruit-based Beverage” has been organised at Kasetsart University, April 30th, 2018. This workshop was offered for free at students of the Thai universities who had the possibility to join.

Fruit Juice and Fruit-Based Beverage Workshop	
Topic	Speaker
Trends in Fruit Juice and Fruit-Based Beverages	Prof Dr Frank Will, HGU, Germany
EU Law and Regulations for Fruit Juice Industry	Prof Dr Frank Will, HGU, Germany
EU Practices for Traditional Fruit Juice Processing: Postharvest Storage, Washing and Sorting, Fruit Comminution, Mash Treatment , Juice Extraction	Prof Dr Frank Will, HGU, Germany
EU Practices for Traditional Fruit Juice Process: Pasteurization, Sterilization, Evaporation, Storage, Puree Processing	Prof Dr Frank Will, HGU, Germany
EU Practice Traditional Fruit Juice Processing: Enzyme and Membrane Technology	Prof Dr Frank Will, HGU, Germany
Food Safety and Quality Assurance for Fruit Juice	Asst Prof Dr Warapha Mahakarnchanakul, KU, Thailand
Innovation Ingredient for Fruit Based Beverage	Ms Narissara Nevakil Na Ayudhya, Brenntag Ingredients (Thailand)
High Pressure Processing by Fruit Juice Production	Dr Pitiya Kamolpattna, KU, Thailand
Waste Utilization for Fruit Juice Industry	Prof Dr Frank Will, HGU, Germany

Awards

Each team and student received a certificate of participation to the Beverage-4-Us-competition program. The winner team will receive the corresponding certificate as winners.

In addition, the students of the winner team will receive:

- An award of 15,000 Baht/team for the winner, 10,000 Baht/team for the first runner up and 5,000 Bath/team for the second runner up.
- Free entrance at the 20th Food Innovation ASIA Conference, (FIAC2018) during June 14-16, 2018 for all winner no 1-3 team members.

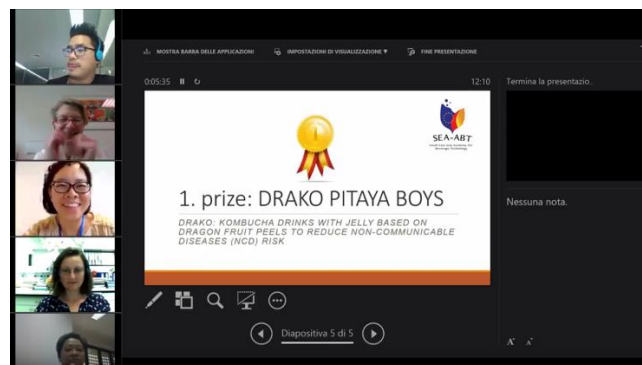
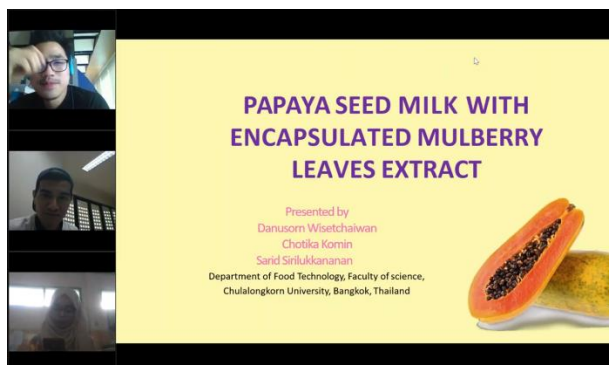
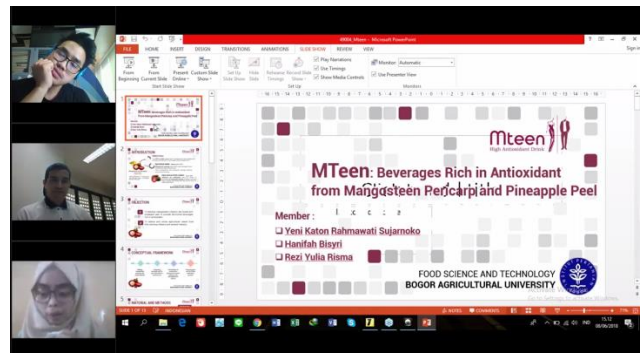
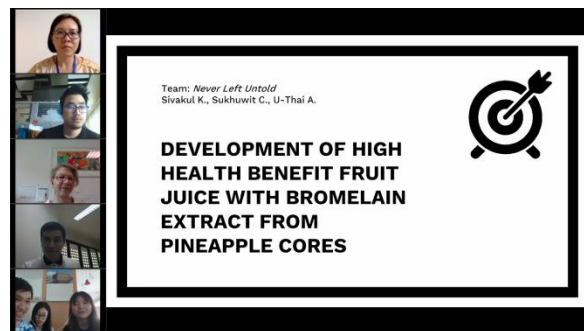
Project presentations: Presentations of the 9 teams are uploaded and made available in the dedicated webpage.

Virtual Workshop and awarding session

The Final Virtual Workshop for the international student competition “Beverage-4-Us” took place 8 June 2018 from 2 PM - 6 PM (Bangkok time).

The full video recorded is available at <https://www.sea-abt.eu/finalworkshop>

Here below some screenshots taken during the workshop and the presentation of the teams projects.



Winning teams:

1st prize: DRAKO Pitaya Boys (Indonesia) with the project "Kombucha Drinks with Jelly based on Dragon Fruit Peels to Reduce Non-Communicable Diseases (NCD) Risk"

2nd prize: 3SRIKANDI (Indonesia) with the project "Beverages Rich in Antioxidant from Mangosteen Pericarp and Pineapple Peel"

3rd prize: Never Left Untold (Thailand) with the project: "Development of high Health-benefit fruit juice with bromelain extract from pineapple cores"

Evaluation

The evaluation was carried out by sending a form to the participants with the following questions

1. How do you rate (high, discrete, sufficient, scarce, low)

- a. The quality of the overall competition
- b. The definition and description of the topic of the competition
- c. The quality and usefulness of the information provided to you when the call was opened
- d. The quality of the organization of the competition (virtual meetings and training, reports and final virtual workshop)
- e. The quality and usefulness of the intermediate virtual meeting
- f. The quality and usefulness of the complimentary trainings
- g. The quality of the virtual workshop
- h. The impact of your experience in the competition in your current career as a student
- i. The impact of your experience in the competition in your current career as a student
- j. The impact of your experience in the competition in your future professional career as food technologies

2. Based on your experience, could you indicate which could be the aspects we have to improve to allow more teams to participate?

- Change the topics of the competition
- Change the time schedule
- Improve/change awards/awarding tools
- Improve dissemination
- Organize more intermediate virtual meetings
- Organize more complimentary trainings
- Other

3. Other comments

Results of the Evaluation

Only three teams replied to the evaluation questionnaire, despite several reminders have been sent.

Overall at question 1, the teams evaluated very well the quality of the competition with a “high” scores for questions 1.2, 1.3, 1.7 and 1.8 (100 % = high) and “discrete” as regards questions 1.1. and 1.5. The “The quality and usefulness of the complimentary trainings” was differently scored by the teams as the three respondents evaluated it as high, discrete and sufficient and this could be an index of the diversity of the scientific background and knowledge on the topics of the registered teams.

Students suggested (question 2) to “Improve/change awards/awarding tools” (3/3); improve dissemination (1/3); organise more intermediate virtual meetings (2/3); organise more complimentary trainings (2/3).

Two teams added also additional comments here below are reported:

1. The competition was well organized, but we have few comments regarding team participation:

- a. We got the information of this competition from our friend in University, but we didn't get any information from other platform. This aspect might be as one part that can be improved.*
- b. Because of this competition was held virtually, maybe it makes the hype is different than common competition that held “directly” face to face. The committee need to maintain this aspect to keep the hype of the competition, so it possible to keep the motivation of participants*
- 5. It seems like this competition put more concern for the results in the form of report and presentation, but it not officially stated to expect that participant need to make the prototype of the product. So there are some participant that only make it just as concept.. meanwhile other participants can make it into the prototype. It makes enough gap at the final session*
- 6. Because it was held virtually, how the committee prevent the indication from participant if they do “cheats” in their project's results need to be considered.*

2. Because this competition are online system and virtual workshop. The documentation on how to make the prototype of this product and the analysis also sensory evaluation if any is needed due to any cheating possibility using secondary data or previous research that don't have correlation with the product. Thank you

It could be possible to highlight that the “virtual” experience within the students’ competition was somehow challenging for them. Meanwhile good suggestions were indicated taking into account the organisation and assessment of the projects. Among others the need to improve the dissemination in order to enlarge the potential participation teams.

3.3 Future perspectives of the “Beverage-4-Us” students’ competition

The Beverage-4-Us competition resulted of main interest for some beverage companies as well as other research organisations. In the period Sept 2018 and Feb 2019 some meetings with representative of stakeholders (Beverage companies, innovation hubs, etc.) highlighted the added value of this new “Garage approach” in the beverage sector and favoured additional discussion on the future editions of this students’ competition.

Currently CU and KU are developing the new plans to launch the next edition starting in October 2019 in collaboration with Food Innopolis and FoSTAT.

4 Conclusions

The Beverage4Us students competition was designed and developed with the aim of favour the enhancement of professional and transversal skills of students in the field of the Beverage Science and Technology. The structure and activities planned on a virtual context are aimed to favour the interaction between teams, independently on their location.

Overall the first and pilot edition was rather successful with teams from two different countries (Thailand and Indonesia) and the quality of the presented projects were of good-to-discrete quality and highly appreciated by the stakeholders representatives involved as external evaluators.

Main critical points regard the training activities mostly implemented in a virtual environment with all the limits including the fact that students may not be used to distance training. Additional modules and contents should be delivered; the setting of a “upon request” contact for additional tutoring has to be taken into account for future editions.

Annex 1

Name:

Email:

Institution:

1. **How you/your institution currently rate the importance to support students in their entrepreneurship ideas before they finish their university studies? (choose one answer)**
 - a. Not important
 - b. Slightly important
 - c. Important
 - d. Very important

2. **Does your university has a specific course on entrepreneurship or is this topic included in a course? (YES/NO)**

3. **If YES to question n. 2, what is the duration of this topic, the teaching methods and the content? (Free answer)**


4. **Does another type of formal way exist to support students in their entrepreneurship ideas in your university? (multi answer possible)**
 - a. No
 - b. Yes, a status of entrepreneur student recognized by the university
 - c. Yes, modules organised by and/or in collaboration with other Departments with free time to work on the student's project (with evaluation and ECTS)
 - d. Yes, organization of internal competitions
 - e. Yes, coaching for external competitions
 - f. Yes, other (specify)

5. **To which type of tools students can access for developing their entrepreneurship ideas? (multi answer possible)**
 - a. Web-platform for encountering other students interested by the project
 - b. Food-labs to develop their products
 - c. Fab-labs to scale up the production
 - d. Tools for business plan
 - e. Other (please specify)

6. **At which level is this available? (choose answer / multi answer possible)**
 - a. Bachelor
 - b. Master
 - c. Doctorate

7. Do you organize any “entrepreneurial” or “business-oriented” competitions in your university for students and/or researchers ? (YES/NO)
8. **If YES to question n. 7, how are they organized?**
- Who is organizing it? (free answer).....
.....
 - Is there a pitch of ideas organized in front of food companies? (YES/NO):.....
 - Is there a price for students (precise the amount)? (free answer)
.....
9. **If YES to question n. 7, who can participate? (select one answer)**
- Only students from your university and following the same curriculum
 - Only students from your university with different curriculum
 - Open to several universities with different sectors of activities
10. **If YES to question n. 7 and open to several fields (question n. 9), which are they?**
- business (trading, marketing)
 - finances
 - consumer science
 - journalism
 - other (please specify):.....
.....
11. **If YES to question n. 7, do students participating to the competitions have the benefit of a coaching and how is it organized? (choose YES/NO and free space to precise)**
.....
.....
12. **If YES to question n. 7, how many students/groups of students launch a project per year? (free answer)**
.....
13. **If YES to question n. 7, how many start-ups are launched from these projects per year? (free answer)**
.....
14. **If NO to question n.7, do you favour the attendance of your students to external (national or international) competitions on the same topics? (YES/NO):**
15. **If YES to question n. 14, how many students/groups of your university participate to external (national or international) competitions on the same topics per year? (free answer)**
.....
.....
16. **Are you interested to set and develop a pilot “garage concept” training and competition within the SEA-ABT project? (YES/NO):**

Annex 2

						
Task 4.3.1. Garage concept : status of the THAI partners						
INTERNAL SURVEY						
QUESTION	Kasetsart University		Chulalongkorn University		KMITL	
	Choice	Comments	Choice	Comments	Choice	Comments
1. How you/your institution currently rate the importance to support students in their entrepreneurship ideas before they finish their university studies?						
a. Not important						
b. Slightly important	X		X			
c. Important						
d. Very important					X	
2. Does your university has a specific course on entrepreneurship or is this topic included in a course?						
YES	X		X		X	
NO						
3. If YES to question n. 2, what is the duration of this topic, the teaching methods and the content?		2 possibilities: 1. Special course, like a training course for student. 2. the Department of Biotechnology has course of plant design where the student has to plan for establish their own business by design of product, factory, support facility such financial and source of raw materials. This is not a course for entrepreneurship but they learn some main important but basic aspects on entrepreneurship. Duration (to be checked): from 2 weeks up to 1 month; the content is about how to write project for getting budgets, how to start up their business. Moreover, if they are interested, they can take class on entrepreneurship in other faculty i.e. business.		Students normally can choose a selective course in Introduction to business; Principles of marketing or Food marketing. Course duration: a semester, i.e. 5 month- teaching period. The contents are varied and the courses are constructed under the faculty of business administration. However, Food marketing is constructed by the department of food technology. The contents are product strategies, branding, market position, wholesaler and retailer.		2-3 days per course. We have the university business incubator center, the student can get the knowledge about entrepreneurship such as business plan writing, marketing, social media for marketing etc.

4. Does another type of formal way exist to support students in their entrepreneurship ideas in your university? (multi answer possible)						
a. No						
b. Yes, a status of entrepreneur student recognized by the university						
c. Yes, modules organised by and/or in collaboration with other Departments with free time to work on the student's project (with evaluation and ECTS)			X			
d. Yes, organization of internal competitions	X		X		X	
e. Yes, coaching for external competitions	X				X	
f. Yes, other (specify)	X	Extra curricula activities for student ie. -Food Science Bakery Project (Senior students running bakery factory for 2 weeks); -Student running restaurant during University festival.				
5. To which type of tools students can access for developing their entrepreneurship ideas? (multi answer possible)						
a. Web-platform for encountering other						
b. Food-labs to develop their products	X		X		X	
c. Fab-labs to scale up the production						
d. Tools for business plan	X				X	
e. Other (please specify)	X	Database for new product (Mintel)				
6. At which level is this available? (multi answer possible)						
a. Bachelor			X		X	
b. Master	X		X		X	
c. Doctorate					X	

7. Do you organize any “entrepreneurial” or “business-oriented” competitions in your university for students and/or researchers ? (YES/NO)					
YES	X				X
NO			X		
8. If YES to question n. 7, how are they organized?			-		
a. Who is organizing it? (free answer)		University/ Professional association/Food Company			university business incubator center
b. Is there a pitch of ideas organized in front of food companies? (YES/NO):	YES/NO	YES, but just internally for the public of the Department of Product Development)			no
c. Is there a price for students (precise the amount)? (free answer)		Vary from 5000 THB to 300,000 THB			no
9. If YES to question n. 7, who can participate? (select one answer)			-		
a. Only students from your university and following the same curriculum	X				
b. Only students from your university with different curriculum	X				
c. Open to several universities with different sectors of activities	X				X
10. If YES to question n. 7 and open to several fields (question n. 9), which are they?			-		
i. business (trading, marketing)	X				
ii. Finances					
iii. consumer science					X
iv. journalism					
v. other (please specify):					

Annex 3



South East Asia Academy for Beverage Technology



SEA-ABT Call for University Students Team Application

BEVERAGE-4-US: International students' competition program

Under the theme

Innovation in Beverage Technology:

"Healthy Beverage from Waste Utilisation of Food"

The South East Asia Academy of Beverage Technology (SEA-ABT) opens a call for an international Students competition with teams of 3 students that can be from different universities or one university to compete on finding the best solutions for product or ingredient development on creating "Healthy beverage from waste utilisation of food" on one specific product - and/or ingredient.

WHO:

The project is addressed to teams made of Bachelor students in food science and technology and any other food-related study program. An academic teacher/lecturer could/would be involved as mentor. See more details in the Instructions box in the website <https://www.sea-abt.eu/beverage-4-us>.

AWARD:

- Each team and student will receive a certificate of participation to the "Beverage-4-Us"
- An award of 15,000 Baht/Team for Winner and 10,000 Baht/Team for The first runner up and 5,000 Baht/Team for The second runner up
- Free entrance at the 20th Food Innovation ASIA Conference, (FIAC2018) during June 14-16, 2018.

Deadline Extended !!

- 15th December 2017 till 31st January 2018: registration of the teams
(to secretary of the competition email: BeverageTechnology.Thailand@gmail.com)
- 15th February 2018: acceptance of the teams and approval of the projects topics
- 23rd February 2018: competition instruction and justification
- March - April 2018: online workshop and webinar to increase skill development (4 times)
- 25th May 2018: submission of the project presentation and report
- 8th June 2018: final presentation of all the projects at the Beverage-4-Us
- 8th June 2018: virtual workshop the results of the teams in presence of industry and multiplayer representatives and nomination of the best 1st, 2nd, 3rd Beverage-4-Us team

Detail of the program and registration at

Website:

<https://www.sea-abt.eu/beverage-4-us>

For more info about the competition, contact:

Secretary, email:

BeverageTechnology.Thailand@gmail.com



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of the European Union



เชิญชวนนิสิตปริญญาตรีเข้าแข่งขัน

BEVERAGE-4-US: International students' competition program

ภายใต้แนวคิด

Innovation in Beverage Technology:

"Healthy Beverage from Waste Utilisation of Food"

The South East Asia Academy of Beverage Technology (SEA-ABT) เปิดรับสมัครกลุ่มนิสิตระดับปริญญาตรีกลุ่มละ 3 คน จากมหาวิทยาลัยเดียวกัน หรือต่างมหาวิทยาลัยในทีมเดียวกันได้ เพื่อที่จะแข่งขันในการพัฒนาผลิตภัณฑ์เครื่องดื่มที่นำเอาวัสดุเหลือทิ้งจากอาหาร หรือผลิตผลทางการเกษตรมาใช้ในการพัฒนาเครื่องดื่มสุขภาพ 1 ผลิตภัณฑ์หรือ 1 องค์ประกอบที่ใช้ในการพัฒนาเครื่องดื่มสุขภาพ รายละเอียดดูที่ website: <https://www.sea-abt.eu/beverage-4-us>

โครงสร้างสมัคร

นิสิตระดับชั้นปริญญาตรีในสาขาวิทยาศาสตร์และเทคโนโลยีทางอาหาร หรือ สาขาวิชาที่เกี่ยวข้องด้านอาหาร โดยสามารถมีอาจารย์ที่ปรึกษาช่วยยี่ห้ำค่าปรึกษาได้

รางวัล

- ประกาศนียบัตรการเข้าร่วม "Beverage-4-US"
- รางวัล 15,000 บาท/ทีม สำหรับผู้ชนะเลิศ, 10,000 บาท/ทีม สำหรับที่ 2 และ 5,000 บาท/ทีม สำหรับที่ 3
- เข้าชมงาน 20th Food Innovation ASIA Conference, (FIAC2018) ในช่วงวันที่ 14-16 มิถุนายน 2561 ที่ไบเทคบางนา ฟรี ไม่เสียค่าลงทะเบียน

— ขยายเวลาการรับสมัคร —

กำหนดการ

- 15 ธันวาคม 2560 ถึง 31 มกราคม 2561 ลงทะเบียน
เลขานุการ อีเมล: BeverageTechnology.Thailand@gmail.com
- 15 กุมภาพันธ์ 2561: ประกาศรายชื่อทีมที่ผ่านการคัดเลือก
- 29 กุมภาพันธ์ 2561: แจ้งกติกาและการแข่งขัน
- มีนาคม ถึง เมษายน 2561 : อบรมเชิงปฏิบัติการออนไลน์ หรือ webinar จำนวน 4 ครั้ง เพื่อเพิ่มทักษะให้ผู้เข้าแข่งขัน
- 25 พฤษภาคม 2561: ส่งผลงานสุดท้าย
- 8 มิถุนายน 2561: นำเสนอผลงานออนไลน์ 9 ไร่ คณะกรรมการ the Beverage-4-US
- 8 มิถุนายน 2561: ประกาศผลการแข่งขันและการนำเสนอของทีมที่ชนะเลิศ

ติดต่อสมัครและลงทะเบียนได้ที่

Website:

<https://www.sea-abt.eu/beverage-4-us>

สอบถามข้อมูลเพิ่มเติม

เลขานุการ อีเมล:

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