

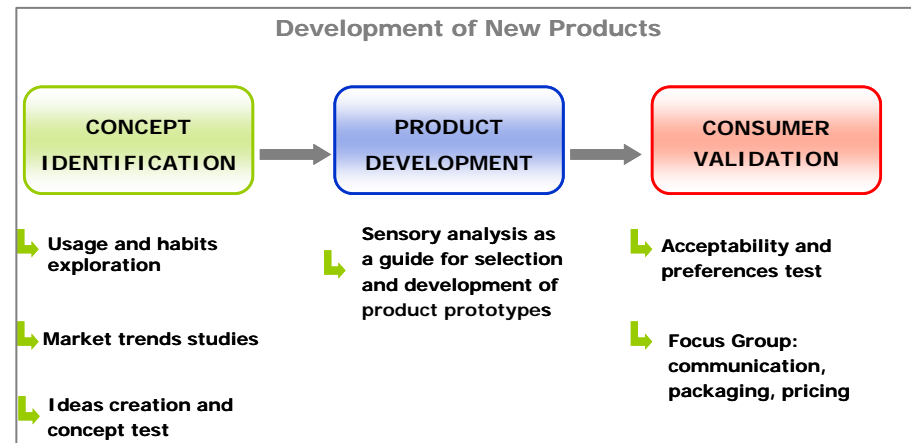
## INNSENS

### Training in Innovation through the Consumer and Sensory Sciences

**WHAT IT IS ABOUT:** creation of an innovative and efficient learning training program for the Food & Drink SMEs sector related with Sensory Analysis and Consumer Sciences.

#### WHY:

Sensory and Consumer Research Sciences have been recognized as key discipline for consumer goods companies, encompassing different tools for guiding and validating the innovation process.



#### MAIN STEPS:

- 1) Exploration of the needs in the Food & Drink SMEs
- 2) Creation of an on-line course (adapted to SME's real needs, friendly, useful!)
- 3) Piloting of the e-learning course by means of 50 European SMEs in the Food & Drink sector.

## INNSENS

### PLANNED RESULTS

#### 1) Exploration of the needs in the Food & Drink SMEs

- **Needs & Preferences of SMEs: interviews (50 SME's) and questionnaires (100 SME's).**

- ✓ Flexibility: (in modules selection, in where to follow the course, in the duration of the course)
- ✓ Relationship: desire of facing with other European students. Desire of having other colleagues from their SME in the course.
- ✓ Content: Participants selected their preferences/needs from a list of topics. Final ranking used to create the program
- ✓ Tests: preferred after each module
- ✓ Language: English ok but local language preferred in some countries

#### 2) Creation of an on-line course

- **English content of the course, 10 modules (theoretical lessons, assignments, tests, forum)**
- **5 local language versions of the course**
- **Moodle platform adapted to the course elements/structure/schedule/design**

#### 3) Piloting of the e-learning course

- **Impact analysis report and guide with suggestions and possible improvements for the course**
- **50 persons from SME's finalizing the course**

### PROGRESS OF RESULTS:

**GREEN** 100% completed, **YELLOW** in progress, **RED** not begun