



Board Certificate
Food Innovation



Food Innovation - Faculty



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Board Certificates



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Food Innovation

Empower your organisation with innovative food strategies through our intensive three-day course. Tailored for board leaders, CXOs, business owners, and investors, this program provides the knowledge and tools to guide food companies towards sustainable and innovative growth. Learn how to embed cutting-edge food technologies and sustainability into governance, strategy, business models, and value chains.

Join us to learn from industry experts and engage in practical case work. The course includes tuition, materials, catering, accommodation, and access to exclusive networking opportunities. Transform your organisation into a leader in food innovation. Sign up now to drive innovation and sustainable growth.

3 days

Day 1 : Food technology, trends & board governance

Day 2 : Business models, sustainability & capital

Day 3 : Compliance, risk & your board journey

Membership of DTU Board Club, the rest of the year.

Language: English

Price: 25,999 DKK incl. VAT

Place: Copenhagen





Food Innovation

Sustainability

Promoting sustainable practices and innovation.

Innovation in Food Technology

Harnessing the potential of new food technologies.

Regulatory Framework

Understanding key regulatory requirements for food safety.

Risk Management

Addressing risks related to food recalls, supply chain disruptions, and public health concerns.

Governance

Exploring responsibilities between boards and CXOs.

ESG Initiatives

Championing environmental, social, and governance initiatives within food companies.

Strategic Partnerships

Building partnerships and considering exit strategies.

Funding Approaches

Securing investment and managing investor relations.

Talent Management

Attracting and retaining top talent in the food industry.

