



**LUNDS UNIVERSITET**  
Lunds Tekniska Högskola

*Course syllabus*

# **Livsmedels- och förpackningsinnovation, projekt Senior Project in Food and Packaging Innovation**

**MTTN50, 7,5 credits, A (Second Cycle)**

**Valid for:** 2023/24

**Faculty:** Faculty of Engineering, LTH

**Decided by:** PLED I

**Date of Decision:** 2023-04-14

## **General Information**

**Main field:** Food Product and Packaging Development.

**Compulsory for:** MFIPDES2

**Language of instruction:** The course will be given in English

## **Aim**

The purpose of the course is to enable participants to gain an improved understanding of how food and packaging innovations are created and implemented – from the identification of consumer insights, idea generation, to the evaluation of conceptual prototypes. The course is based on a generic design thinking process, and includes lectures and exercises related to theories on design processes and methods within the topic of food and packaging innovation. Through needs-motivated projects guided by coaches, course participants will spend the major part of the course creating conceptual solution proposals and evaluating these with respect to three overlapping criteria; desirability, feasibility and viability.

## **Learning outcomes**

*Knowledge and understanding*

For a passing grade the student must

- Describe and discuss key dimensions and characteristics of a generic design thinking process.
- Identify and discuss appropriate methods and approaches in each dimension of the

process.

- Report and discuss how the chosen methods and approaches relate to the industrial state-of-practice and the academic state-of-the-art.

### *Competences and skills*

For a passing grade the student must

- Plan and perform a team-based project.
- Explore and analyze needs, trends and technologies.
- Create and evaluate ideas for how to address the identified needs.
- Demonstrate and evaluate conceptual solution proposals.

### *Judgement and approach*

For a passing grade the student must

- Evaluate and assess the project outcomes, with respect to the success criteria (desirability, feasibility, viability).
- Evaluate and assess the project outcomes, with respect to sustainable development (ecological, social and economic factors).
- Discuss and critically assess his/her own – and the other participants' – approaches, insights and conclusions.
- Appraise and discuss aspects related to team dynamics.

## **Contents**

The major part of the course is devoted to project work, which allows participants to work in teams to experience a systematic design process within the theme of food and packaging innovation. Class sessions will include a mix of lectures and practical exercises related to methods, tools and strategies for food and packaging innovation. Guest lecturers will provide insight into real industry cases, and teams are provided with coaches that are active researchers within the field of design and innovation. Peer review and feedforward techniques are used throughout the course to ensure critical reflection on both processes and outcomes.

## **Examination details**

**Grading scale:** TH - (U,3,4,5) - (Fail, Three, Four, Five)

**Assessment:** The examination consists of two parts: 1) Group assessment: a project that will be performed in teams of 3-4 students, and reported in a written report and a verbal team presentation. 2) Individual assessment: individual written report that discusses insights and conclusions from the project and lectures, based on the course literature.

The examiner, in consultation with Disability Support Services, may deviate from the regular form of examination in order to provide a permanently disabled student with a form of examination equivalent to that of a student without a disability.

## **Admission**

**The number of participants is limited to:** No

## **Reading list**

- Brown, T., Katz, B.: Change by Design, How Design Thinking Transforms

Organizations and Inspires Innovation. Harper Collins, 2009, ISBN: 0061766089.  
Purchasing the above book is recommended, but not mandatory. Complementary material will be handed out in class.

## **Contact and other information**

**Course coordinator:** Erik Andersson, erik.andersson@design.lth.se

**Course homepage:** <https://www.plog.lth.se/education/food-and-packaging-innovation/>