



FOOD INNOVATION MASTER CLASS

INNOVATION

Through specially created two-day in-house workshops, learn the basic methods of managing ideas and innovations in the organisation, with particular emphasis on managing ideas and innovations in the food industry.

FUTURE

Through holistic and integrated approach to managing ideas and innovations in the organisation create a strategic innovative plan that is important for your organisation's future and development.



DAY 1 WHY?

SCHEDULE

Duration: 9AM to 5 PM
methods: lectures, workshops,
discussions, consultations


9 -10.30 AM - Food and innovation: from
technology to organisational culture /
holistic approach
10.30 -11 AM - Coffee break
11-11.30 AM - Innovation questionnaire -
Quick analysis of the current situation -
Introduction to Metrics4Innovation
11.30 - 12 AM - Coffee break
12 - 1 PM - What drives innovation?
1 -2.30 PM - Lunch
2.30 -3.30 PM- Organisational culture - the
basis of transformation
3.30 - 4 PM - Coffee break
4 -5 PM - Discussion

OUTCOMES

- Why is organizational culture important to innovation?
- How to measure your innovative potential?
- What are the challenges of an innovative transformation of the organization?
- What is the role of leadership in creating an innovative organization?
- What are the key competencies needed to develop the innovative potential of employees and organizations?
- What is the role of HR and who are the main internal partners in creating an innovative organization?
- What are open innovation and employee driven innovations?

**HOLISTIC AND INTEGRATED APPROACH TO MANAGING IDEAS
AND INNOVATIONS IN ORGANISATION.**

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DAY 2 HOW?

SCHEDULE

Duration: 9 AM to 5 PM
methods: lectures, workshops,
discussions, consultations

9 - 10.30 AM - Warming up - successful
examples from practice
10.30-11 AM - Coffee break
11 - 1 PM - What is needed to be a good
innovator? - workshop
11 - 2.30 PM - Lunch
2.30 - 3.30 PM - Gamification and
management of ideas and innovations
3.30 - 4 PM - Coffee break
4 - 5 PM - Analysis of results and
discussion

OUTCOMES

- Successful examples from practice
- What are the tools and methods in
managing ideas and innovations?
- How to motivate and reward?
- How does a system for managing ideas
and innovations look like?
- How to manage employee creativity?
- How to map an innovation process?
- How to determine the path from
current to innovative organizational
culture?

**HOLISTIC AND INTEGRATED APPROACH TO MANAGING IDEAS
AND INNOVATIONS IN ORGANISATION.**

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WHO WE ARE

Team of successful professionals with wide international experience. Our work in the field of innovation management has been recognised and rewarded with numerous recognitions, especially in food industry.

BEST HR PRACTICES

For the successful implementation of an open innovation system and the creation of innovative culture in a large organisation, we have been awarded by the "Best HR Practices" (2016).

CRACKING THE FUTURE OF FOOD

Our work has been recognised by UC Berkeley's Word Open Innovation Summit in Barcelona, 2016, where we presented the successful case of open innovation process implementation to the large company.

In collaboration with Stanford University and the community of food enthusiasts, students and experts, from ten different countries we organised the first international FOOD HACKATHON "Hack the future of food" in Croatia (2016).



CULTURE
4 INNOVATION

CAMBRIDGE INNOVATIVE SYSTEM SOLUTIONS LIMITED

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