

INTERNATIONAL PROGRAM SPRING SCHOOL (MASTERSTUDENTS)

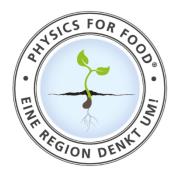
Constitutional Meeting / Info

Dr. Christiane Gebhardt and Andrea Hellmann

(Programme Management)

January 26, 2023

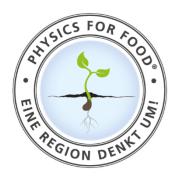




DATES

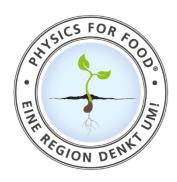
May 2022 Tuesday, 09 – Saturday, 13





Info Session

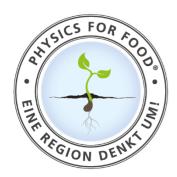
- Please ask your questions in the Chat room we will answer them during the presentation and in the Q&A in the end of the session
- Please mute your Microphone and Camera to save bandwidth
- Use the Q&A!



DESCRIPTION

- This on-site program provides an interdisciplinary and entrepreneurial approach to Agri-food Sciences.
- In our Master Lab we draw together expertise from within the University of Applied Sciences Neubrandenburg and the Scientific Research Institute for Cold Plasma in Greifswald and involve many other partners to deliver high quality teaching and practical insights in field and lab research in plant physiology and in sustainable business development.
- You will assess all aspects of the Physics for Food Cluster, aiming to discuss and transfer your insights and learnings both the developing and developed world.
- This program is affiliated with the Partner Universities of the University of Applied Sciences Neubrandenburg.

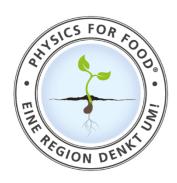




OBJECTIVES

- Linking theory and practice: set up your entrepreneurial agenda
- Familiarize yourself with different concepts and handling of real-life projects
- Generate an important research question, find additional literature, and seek answers
- Define a research agenda, or solution, draft a research proposal or outline a start-up idea, provide reasoning for a feasible research design, and pitch your business proposal.





OUR PROGRAM CORE TEAM

Meet the staff who contribute to the teaching and implementation of the Physics for Food Spring School



Prof. Dr. Leif A Garbe

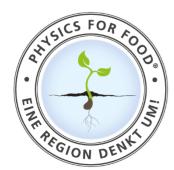


Dr. Christiane Gebhardt



Andrea Hellmann

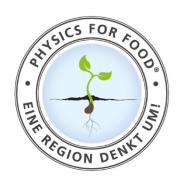




LOCATION/ CAMPUS







TRAVEL AND ACCOMMODATION

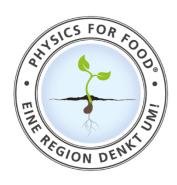
The University mandates that students must secure accommodation for the duration of their stay.

Contact the Student Housing Office via the Program Management



Andrea Hellmann hellmann@hs-nb.de

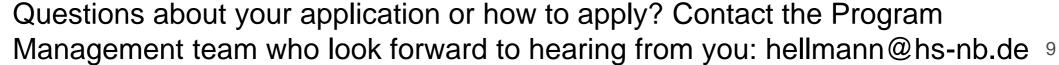


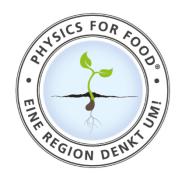


APPLICATION PROCEDURE / ENTRY REQUIREMENTS: 26. FEB

All applicants are expected to apply online through the Link on the Program website: www.hs-nb.de/physics-for-food / hellmann@hs-nb.de

- Motivation Letter and problem tree (1 page)
- CV and contact data (1 page)
- 3. TOEFL (You must demonstrate a level of English language competency at a level that will enable you to succeed in your studies, regardless of your nationality or country of residence)
- **Certified Grade Sheet**
- Interest (Research or Pitch)





Deadlines

- Application/ Uploading Documents: March 25 (Friday) 12 noon (CET)
- Confirmation: April 10
- Information Package: April 15



PROGRAM STRUCTURE

- Moodle
- Syllabus (Papers, Templates)
- Lectures, Class work, Guests / Keynote speakers
- Excursions
- Attendance + Written assignment (Brief) 2000 wordcount: Deadline July 15
- Certificate / 5 Credits





PROGRAM

Tue Day May 09

Wed Day May 10

Thur May 11

10:00-12:30

Welcome Note

Programme, Speakers, Objectives and Organisation

AgriFood Systems and Sustainability (Prof. Leif Alexander Garbe)

08:00-12:00 Transfer to the Field

Field Day (Dr. Eike Dobers)

- Farming in Mecklenburg-Vorpommern
- Plants
- Research Design do and dont's
- Results and future work
- Plant Physiology triggers technical Innovation

08:30-12:30 Intro Day 2 Warm up

Introduction: How to build a sustainable Business Case

Case from University Lund Pitch deck: Dr. Devrim Goktepe-Hulten and her student team

Student Evaluation of the CE value chain/ Application of SDG/Business Models Bugs

18:00

Haus Broda

Get together/ Welcome Meeting 12:30-14:00 Lunch

14:00-18:30 Haus Broda

Physics For Food Innovation Cluster Contents, Proceedings, Results (Prof. Jürgen Kolb, INP) Q&A – Discussion

Your problem tree related to SDG
Presentation & Discussion of prepared topics

Group work: Quinoa

Apéro Students Club or Lake site

12:30-14:00 Lunch

14:00: 18:30 Haus Broda

Introduction: From Research Question to Strategy Business vs. Social Entrepreneurship

Startups in the AgriFood sector Business Models

Design Thinking Session (Topics)
Start up and SDG

@Lakeside Fireplace

12:30-14:00 Lunch and Transfer to ZELT

14:00-18:30 Lab ZELT (Sebastian Glass and Dr. Fabien Schultz)

Input: Social Entrepreneurship and medical plants

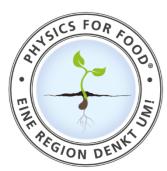
Group A:

How to build an Applied Research Design and present results to customers –

Group Research B

How to build a Research Design and apply for science funding

@Lakeside Fireplace - working on Business Case



PROGRAM

Fri May 12

08:30-12:30: Intro Day 4

Pitching desk, Scenario Based Business model Mission – and Business Case (Dr. Christiane Gebhardt)

Coached Group work: Business Model Canvas

Introduction: Peer2Peer Consulting Techniques

Short presentation of ideas

12:30-14:00 Lunch and Transfer to Stralsund

Food & Feed Innovation Excursion (Sebastian Glass, ZELT)

14:30-18:30 Visit Beer Company and Reception

-> Wrap up Customer Value

@Lakeside - working on Case

Sa May 13

08:30-12:30: Intro Day 5

Pitching desk (sparring with Venture Architect)

Team preparation of pitches in break out rooms Mission, SWOT, Canvas and Tentative Business Plan

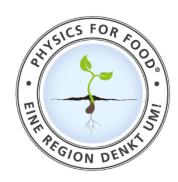
Presentations Q&A Feedback

Mind Map/ Learning journey / Feedback / Lessons learned

Next Steps: Reports & Certificate (Assessment Criteria, and Formalities, Deadline)

15:00-16:00 Lunch and Goodbye





SOCIAL PROGRAM

Yes! Our Social and Cultural Program is an integral aspect of the program. We organize a variety of events and activities to ensure our students enjoy time outside of the classroom and meet researchers and practitioners of the Physics for Food Cluster

Some events will be completely free of charge while some will require payment (Pub and restaurants)





Q&A

