
A digital learning resource center to support the acquisition of knowledge and development of technical skills in innovative foods eco-design

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The ongoing Hybrid-Innovative-Learning-Lab (HILL) project involves about 20 higher education institutions and is funded by the French National Research Agency for ten years (2018-2028). The French experts involved (60) are mainly lecturers, researchers and educational engineers. Together, they seek to identify, structure, build and make accessible a digital educational resource center to support, in hybridization, the acquisition of knowledge and the development of technical skills in the field of eco-design of innovative food.

The digital learning resource center developed there covers six disciplinary processes : management of an eco-design project for an innovative food, development of strategic and operational marketing, design of a food, design of a packaging, design or adaptation of an industrial platform for food processing and management of industrial performance for sustainable production.

The different working groups have co-constructed both chronological and functional original representations of these processes, which include in their content 34 topics, 200 knowledge resources and a hundred skill resources.

The resources available on the digital learning resource center are structured in different forms such as methodological sheets, simulators with self-correction or quizzes to stimulate learning and validate the targeted skills. The digital learning resource center will be open to learners, lifelong learning and food companies, in face-to-face as well as distance learning. To illustrate this innovative training approach, the presentation of the learning path of food formulation and processing eco-design will be detailed.