



“Comparing the Matrix”

A Project for the Food Innovation Team

The Client



The Centre for Food innovation is one of the centres funded by the European Development fund for the improvement of SME's in the United Kingdom

The Brief

The centre for food innovation looked to establish a case for the development of a virtual food innovation network and looked to build a case report in comparison with current industry standards and to measure the impression of the Department of Food Sciences among industry players and the relevance of the department to their operations.

The Response

Resvey Research responded to the brief and took up the aspect of the project that entailed looking into current industry standard whilst comparing it with what is obtainable around the UK and Near Europe, building a comparative matrix that measured the standing on several indices including the presence of facilities and more importantly research Impact relevant to the industry.



Comparative Matrix of Food Drink sector research capabilities in UK and Near Europe									
	wageningen university and research	Camden BRI	University of Nottingham	University of Leeds	Queens Belfast	University of Reading	University of Surrey	Heriot watt University	Harper Adams university
Courses relating to specialty including Postgraduate and Undergraduate	Degrees focused on Food technology, with Masters degrees in five specialties relating to food	Four broad areas of service including Analysis and testing, Knowledge Management , Operational support and innovation.	Degrees Focused on Nutrition, dietetics, food science and brewing science, and professional training in brewing and sensory	Degrees focused on Food Science, Nutrition and industrial food science	Degrees focused on Food Science, nutrition, food security with professional studies in food safety	Degrees focused on food science, food technology, Nutrition, consumer science with options in industrial training, bioprocessing and/or business studies	Degrees focused on food science Nutrition and dietetics	Degrees focused on Food, Nutrition Brewing and Distilling	Degrees focused on Food manufacture and food technology, with options in Marketing, product development and Nutrition
Centres and Initiatives	Wageningen centre for Food and biobased research, Centre for Development Innovation and RIKILT	Initiatives include Brewing Analytes Proficiency Scheme, Camden, Laboratory Accreditation Scheme	Centres include food and biofuel innovation centre, Nottingham centre for analytical biosciences, centre for innovative manufacturing in food, Centre of Innovation Excellence in Livestock and the	Centre of Innovation Excellence in Livestock, the Global food and environment institute.	Centre of Innovation Excellence in Livestock. The centre for Intelligent Autonomous Manufacturing Systems (I-AMS). The Institute for Global Food Security	Institute for food nutrition and health	Centre for Advanced Process Intensification, Food Consumer Behaviour and Health Research Centre	International Centre for Brewing and Distilling, Centre for Innovative Manufacturing in Laser-based Production Processes	Centre of Innovation Excellence in Livestock and the Fresh Produce Research Centre

Benefit to Client

The work done helped to solidify and make the case for the establishment of a virtual food innovation network and its relevance to the UK food industry and the D2N2 region.