

Summary

SLB Activities

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25th June 2018
Van Hall Larenstein, Velp
Food Technology Year 2
Academic Year 2017 / 2018
Sigrid Wintermans, Adriana Sterian

Activities Year 2

2017/2018

I. Fairs

<u>Name / Location / Date</u>	<u>Number of hours</u>
<u>Master Conferention</u> VHL Velp 14th March, 2018	3
<u>Anuga Fair</u> Cologne, Germany 20th March, 2018	9
<u>Golden Globes</u> VHL Velp, 9th April, 2018	6

II. Sustainable Entrepreneurship

<u>Activity / Location / Date</u>	<u>Number of hours</u>
<u>Product development</u> VHL Velp Kitchen, 20 th May – 15 th June	20

III. Personal Development

<u>Activity / Location / Date</u>	<u>Number of hours</u>
<u>Cultural & Historical Learning</u> (Museums, sights, landmarks) Rotterdam, Amsterdam, Utrecht, Nijmegen, Delft, Maastricht 15 th – 25 th February	10
<u>Reading & Filmography</u> • On Food & Cooking, Harold McGee • The China Study, T. Colin Campbell	3 3

<ul style="list-style-type: none"> • BBC: The Truth About Food – Sugar • BBC The Truth About Food – People Zoo • BBC: Food On The Brain • BBC: Clean Eating – The Dirty Truth • Rotten: Season 1 • Chef's Table: All Seasons 	<p>I</p> <p>I</p> <p>I</p> <p>I</p> <p>6</p> <p>6+</p>
<p><u>“Scorched”</u></p> <ul style="list-style-type: none"> • Writing a Food Blog • Maintaining it's Social Media Pages • Development and Execution of ideas and recipes 	<p>26+</p>

IV. Personal Projects

<u>Name / Location</u>	<u>Number of hours</u>
<p><u>“Softy”</u></p> <ul style="list-style-type: none">• Research & Data Collection• Production & Design Development• Idea Refinement	6+
<p><u>Microbiology; Lactic Acid Fermentation In Fruits and Vegetables</u></p> <ul style="list-style-type: none">• Research & Collection of data• Proposal Writing• Report Draft Writing	12