

The Food Industry Centre Business Partnership Programme

Arloesi Bwyd
Cymru

Food Innovation
Wales



HELIX

Introduction

The ZERO2FIVE Food Industry Centre at Cardiff Metropolitan University provides food businesses with technical, operational and commercial support to enable them to compete more effectively.

Expertise

The ZERO2FIVE Food Industry Centre employs experienced food and drink technologists, business specialists and senior lecturers and Professors who specialise in all aspects of food and drink processing, manufacturing, commercial, operational and technical issues.

Facilities

The ZERO2FIVE Food Industry Centre has been purpose built for supporting the food and drink industry. There are four floors of facilities which are available for use by businesses. The facilities include:

- Access to pilot sized facilities and equipment such as low care, high care, a bakery and a confectionery suite
- State of the art sensory suite
- New Product Development kitchen
- Domestic training kitchens
- Research kitchen
- Training rooms/boardrooms



Innovatively
creating jobs
in Wales

Food Industry Centre
Cardiff Metropolitan University

ZERO2FIVE

Canolfan Diwydiant Bwyd
Prifysgol Metropolitan Caerdydd



The Food Industry Centre Business Partnership Programme is an annual membership scheme that gives companies access to a range of benefits, such as technical and legal support.

The Partnership Programme is flexible, bespoke and is tailored to the individual needs of the business. Our partners are able to access the Food Industry Centre's facilities and the expertise of the technical team, the academic staff and business support mechanisms. ZERO2FIVE draws on the expertise within Cardiff Metropolitan University which includes experts in Food Science, Nutrition, Dietetics, Food Legislation, Environmental Health, Trading Standards, New Product Development, Food Safety, Marketing and Biomedical Sciences.

The Food Industry Centre Business Partnership Programme "Menu" includes:

Technical support	Training and development support	Commercial and marketing support
Access to facilities and equipment	Seminar/conference attendance - free	Agency management support
Cooking validation	Short course fee reduction (25%)	Agency selection
Factory design	Workshop attendance - free	Brand and/or design brief
Food legislation		Brand development
HACCP review		Business strategy and plans
HACCP validation		Category management
Internal audit		Communications audit and recommendations
Labelling review		Communications plan
New Product Development		Consumer focus groups
Nutrition analysis		Consumer sensory evaluation
QMS review gap analysis/pre audit		Managing projects with design agencies
Sensory analysis		Market/category review
Technical support		Marketing strategy and plans
Waste reduction/review		Preparation for trade meeting
		Trade presentations



Cardiff
Metropolitan
University

Prifysgol
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Caerdydd

To find out more, please contact:

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