
Estelle Petit

Innovation Team manager

Details

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Activities / CV

FIELDS

Sensorial analysis, Consumer studies, Food Science, Innovation

MY ACTIVITIES

Head of Research & Development pole

- 4 offers : Design - Innovation - Expertise - Evaluation
- Confidential tailor-made projects - ALL TYPES OF CATERING AND ALL TARGETS
- In France and Abroad
- Experts in Culinary arts, Hospitality and Catering

The goal is to innovate, create new methods, new products, and new services.

MY RESUME

- 2017 - today : Head of Research & Development pole in the Center for food and Hospitality Research at Institut Lyfe
- 2014 - 2017 : Head Project executive in the Center for food and Hospitality Research at Institut Lyfe (études auprès de consommateurs et experts en Hôtellerie-Restaurant et Arts Culinaire)
- 2011 - 2017 : Development and animation of the Research & Innovation Comitee (Comitee with about twenty members : Elior, Seb, Valrhona, Biofortis, Bonduelle, Toupargel, Nestlé, Danone - 3 sectors : Food Industry, hospitality - catering and research)
- 2010 - 2014 : Project executive in the Center for food and Hospitality Research at Institut Lyfe - Quantitative Studies - Qualitatives - Behavioural
- 2010 : Master degree in management of sensorial attribution of food, Agrosup Dijon - Bourgogne University. Honors.
- 2009 : Joint Research unit FLAVIC INRA, Dijon, June - August : Consumer Animation Test & data entry
- 2009 : Master degree Qualité des Aliments et Sensorialité, Agrosup Dijon - Bourgogne University. Honors. Marketing and business management option.

Additional information

ME IN 5 WORDS

Culinary creativity - Innovation - Expertise - Food Industry - France and International

DETAILS

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MY PROFILE

[Linkedin](#)

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