



## **FOODPRENEUR FEAST**

Foodpreneur Feast is an innovative, idea-driven event that combines food creativity, sustainability, and entrepreneurship. It encourages participants to develop value-added food products using agricultural produce while emphasizing zero-waste and circular bioeconomy principles.

This event highlights how agricultural produces and by-products can be transformed into marketable, eco-friendly food innovations, promoting sustainable food systems and modern agribusiness thinking.

### **THEME:**

RE-IMAGINING FOOD THROUGH CIRCULAR THINKING - sustainable food creation from agricultural produce.

### **RULES AND REGULATIONS:**

1. One entry per college, 2 Participants per team.
2. Products must be prepared in advance.
3. Food must be prepared from agricultural by-products.
4. Artificial colours, preservatives, or harmful additives should be avoided.
5. Maintain cleanliness and hygiene.
6. Time limit must be strictly followed (10 minutes per presentation).
7. Each participant must bring their own serving plates/spoons. Borrowing should be avoided.
8. Each participant should include short making video of their products. Participants without video will not be allowed for presentation.

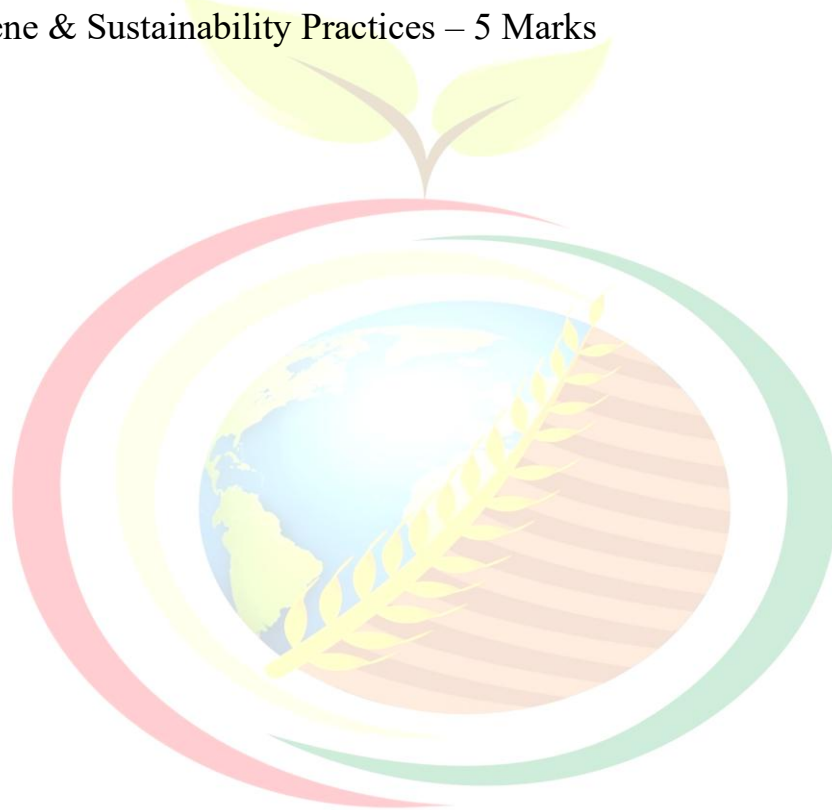
### **PRESENTATION SHOULD INCLUDE:**

1. Product concept
2. Ingredients used
3. Circular approach (resource utilization/reuse)
4. Business idea (target market, cost, branding)
5. Display with charts/models is encouraged.

## EVALUATION CRITERIA:

Total marks: 50

1. Innovation & Creativity - 10 Marks
2. Relevance to Circular Bioeconomy – 10 Marks
3. Taste & Presentation – 10 Marks
4. Business Idea & Feasibility – 10 Marks
5. Communication & Confidence – 5 Marks
6. Hygiene & Sustainability Practices – 5 Marks



**AGRONOVA'26**  
CIRCULAR BIO-ECONOMY IN MODERN AGRICULTURE  
*Prioritising & Practicing Sustainability*