

# Campus Cook

1st national show for professionals of the university dining,  
students in part-time training and trainees



May 2016



# Concept



# Concept

Dining with a difference!

Visit us and enjoy our products  
Visit us and discover our competences  
Visit us and connect with our professionals

Campus  
Cook 

- Three years ago, the Crous Network chose to build a central purchasing entity and to rely on fresh, quality products of French origin in order to comply with the recommendations of the Ministry of Health (healthy and balanced diet) and to promote sustainability in university catering
- 500 tons of pork with the label "Bleu Blanc Coeur français", 200 tons of products with the labels IGP and AOC, Aubrac meat, 2 000 tons of products of French origin ...



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## **Practical information & Target group**



Campus Cook

# Convention center Prouvé - Nancy

## 18 > 20 May 2016



60 exhibitors  
123 exhibition stands  
2 400 m<sup>2</sup> exhibition space





Campus Cook

# Convention center - Nancy

## 18 > 20 May 2016

**Target groups:** Students / parents, network of purchasing units of Crous (French regional center for Student services), Crous food service professionals and chefs, cooks from public institutions (primary - and secondary vocational schools , ... ), public buyers, interested amateur chefs, VIPs, representatives of Studentenwerke and student services in Europe





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# **Conferences & Discussion**





Campus Cook

# Convention center Prouvé - Nancy

## 19 > 20 Mai 2016

### Conferences and Speakers



- **The purchasing way to promote quality : the product**  
Bleu blanc cœur / Direction générale de l'alimentation (DGAL) / nteetwork «Restau'co»
- **Producer-to-consumer schemes and the organic chain : environment**  
network's methods, framework, and approach / Pomona Terre Azur : fruit, vegetable and local products displays / «Interfel» / ENSAIA) / Véolia
- **Catering/ youth diet tomorrow: Nutrition education, challenges to public health and new methods in university catering**  
INSERM / Sumpps / ENSAIA on the different diets (vegetarian, vegan) and on the diets of the future (ex : insects, ...) / Interbev : new equipment, new cooking techniques, new technology, low temperature cooking