



By CREATIVE WALLONIA



Gembloux Agro-Bio Tech  
Université de Liège

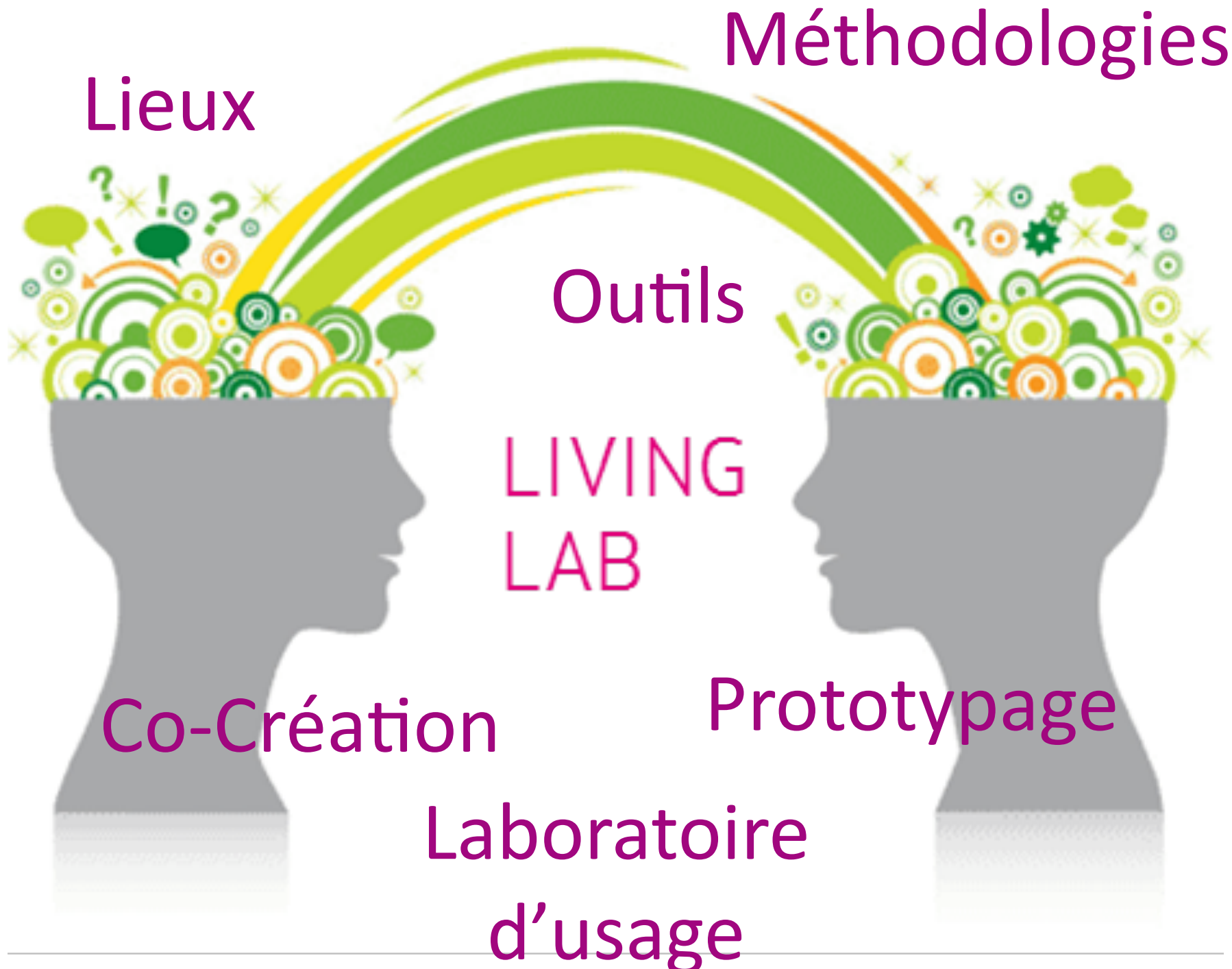
Creativity

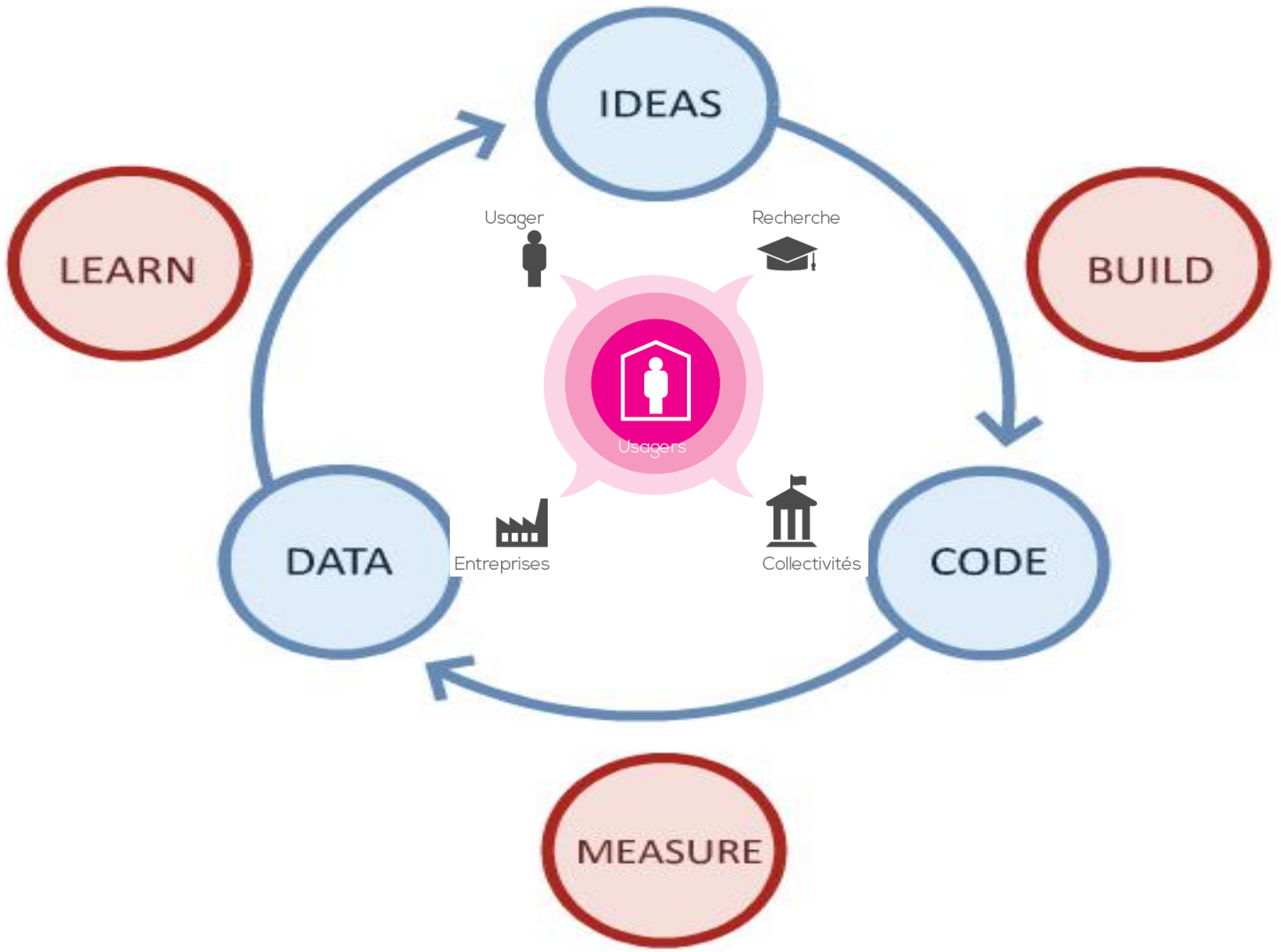
Gastronomy

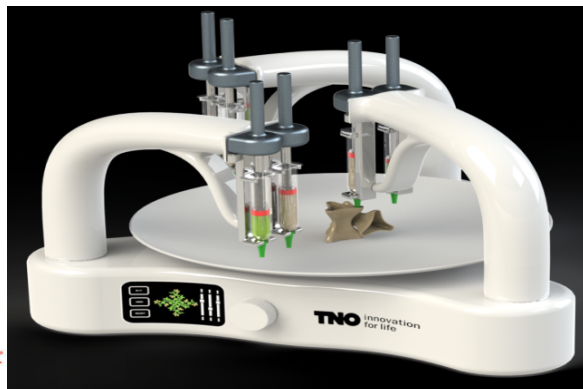
Science

Technology

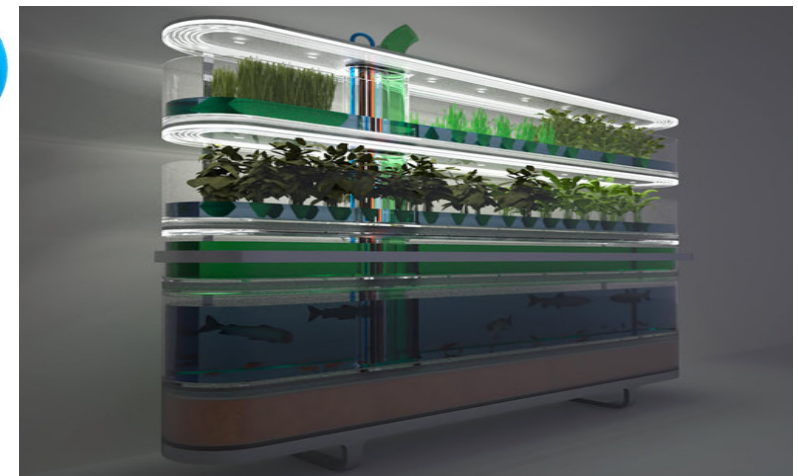
# SMART GASTRONOMY LAB





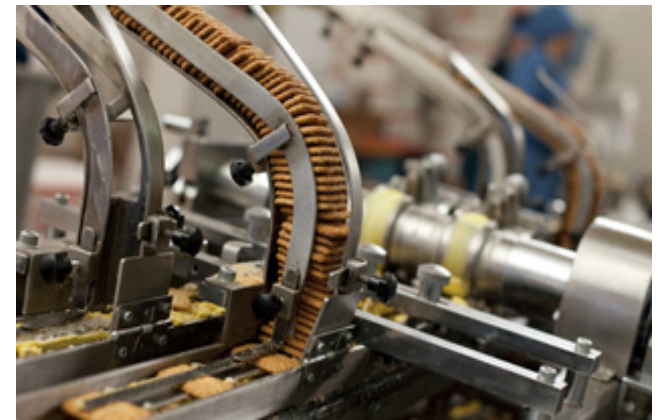


LA NOUVELLE  
RÉVOLUTION  
INDUSTRIELLE



# Nouvelles tendances





Recherche  
fondamentale



Recherche  
appliquée



Démonstration  
et pilotage



Développement  
produits/services

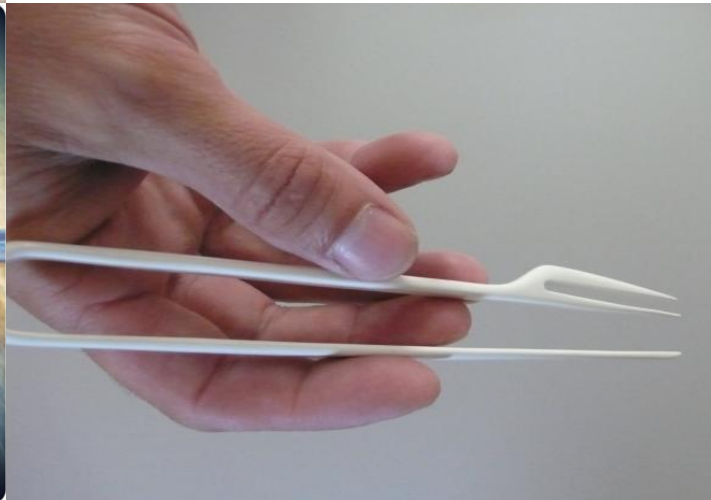


Mise en  
marché





# SMART GASTRONOMY LAB





Industry

Technology

Science

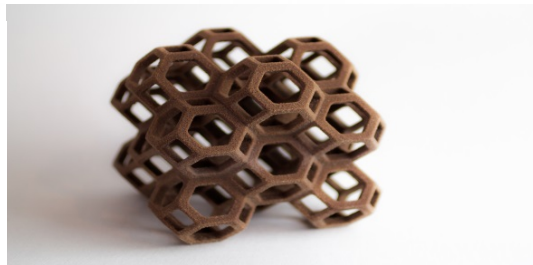
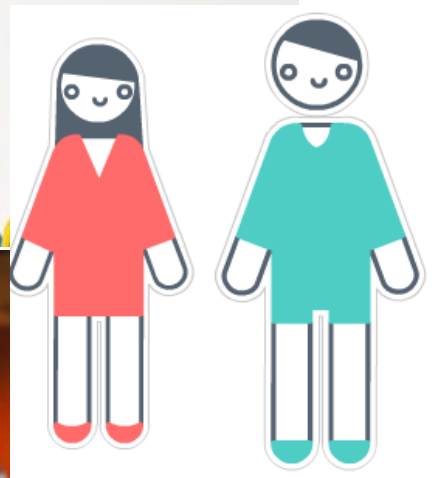
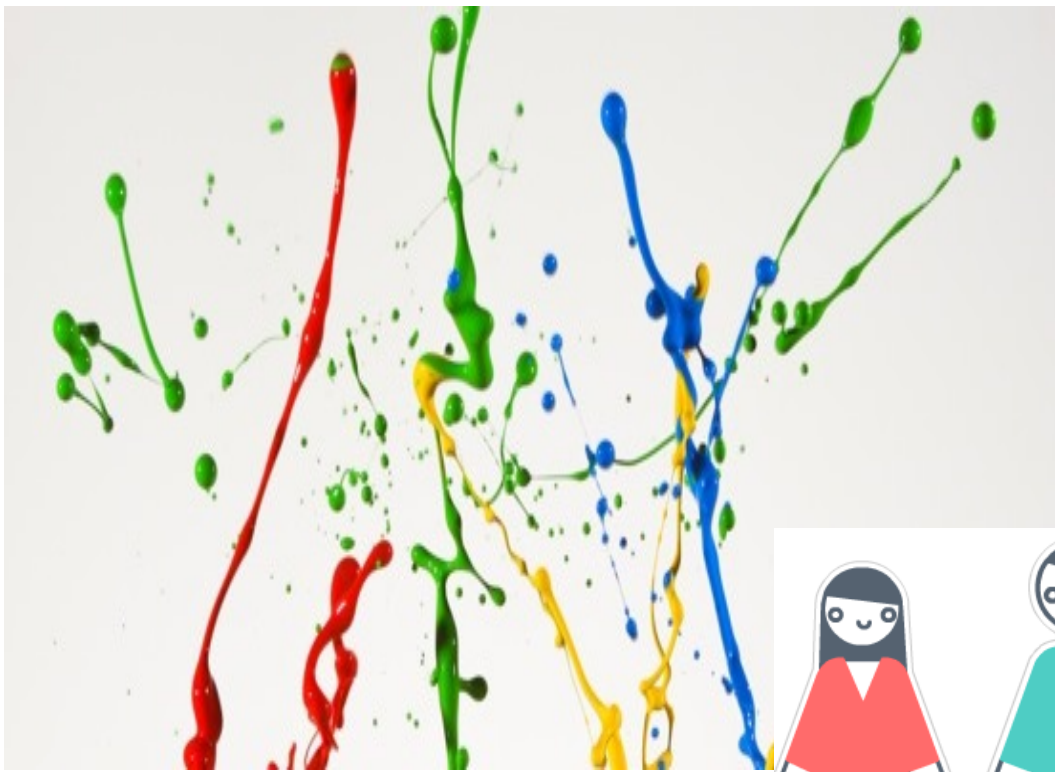


Gastronomy



Creativity







Chef

Producteur

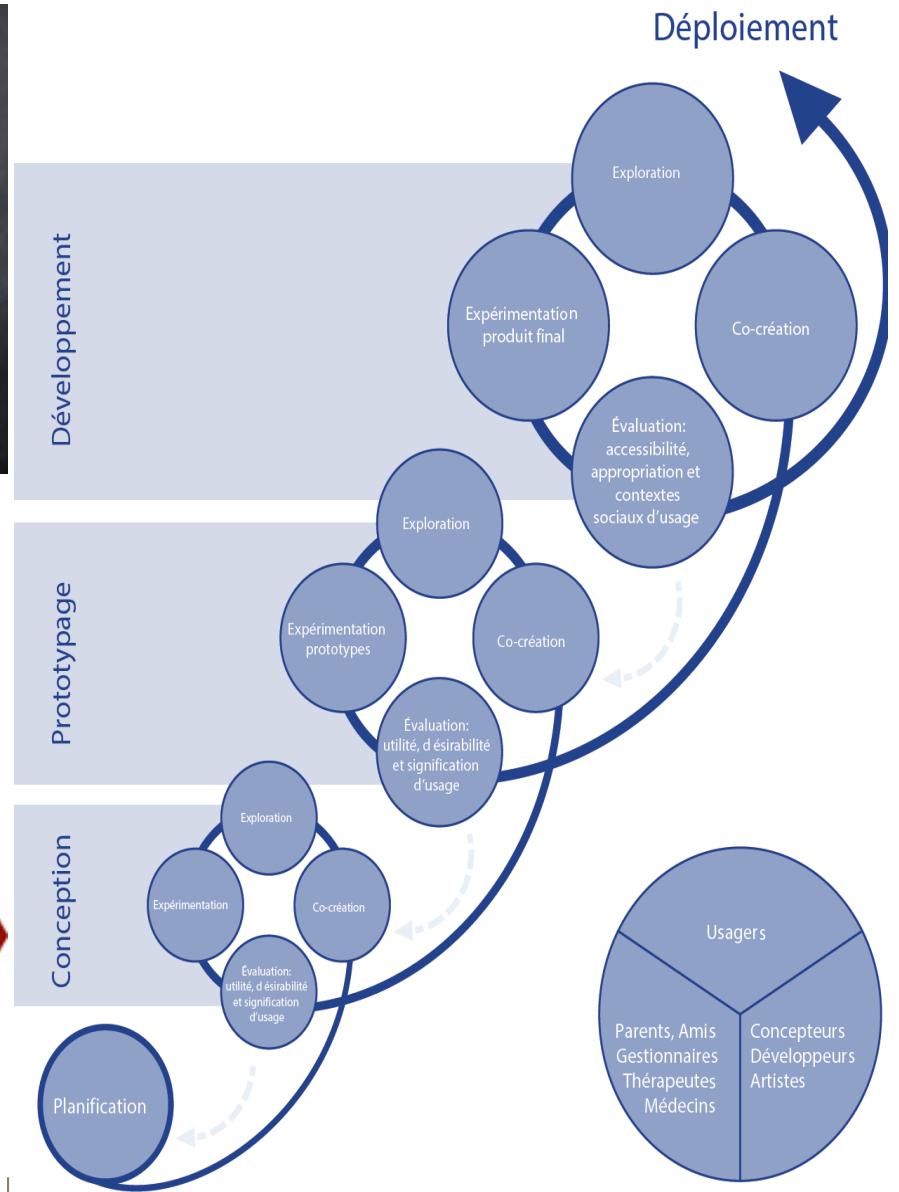
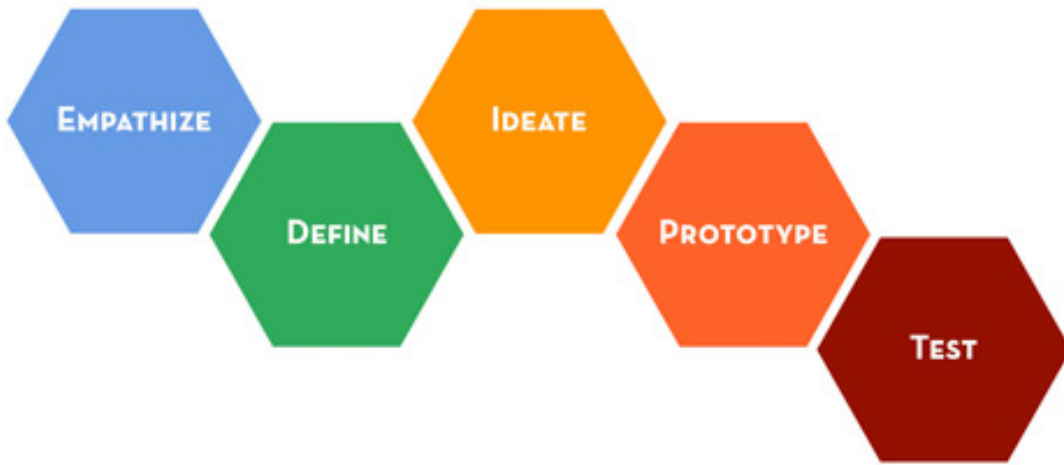
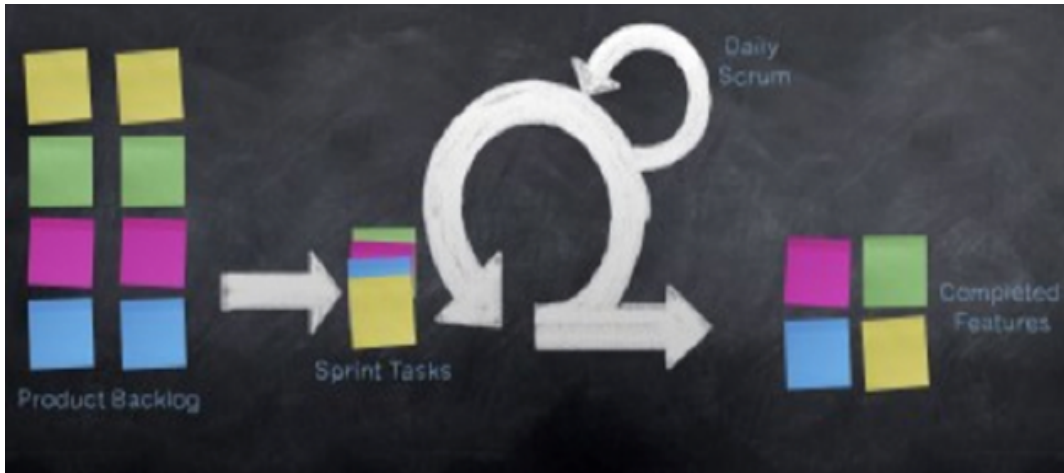
Artiste

Scientifiques

Développeur

Entrepreneur

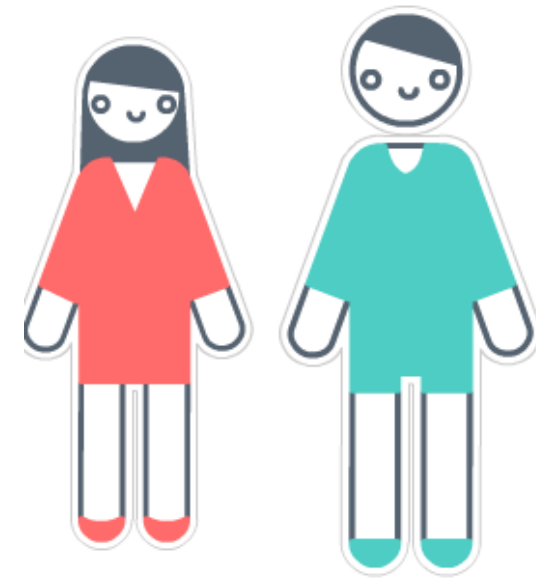




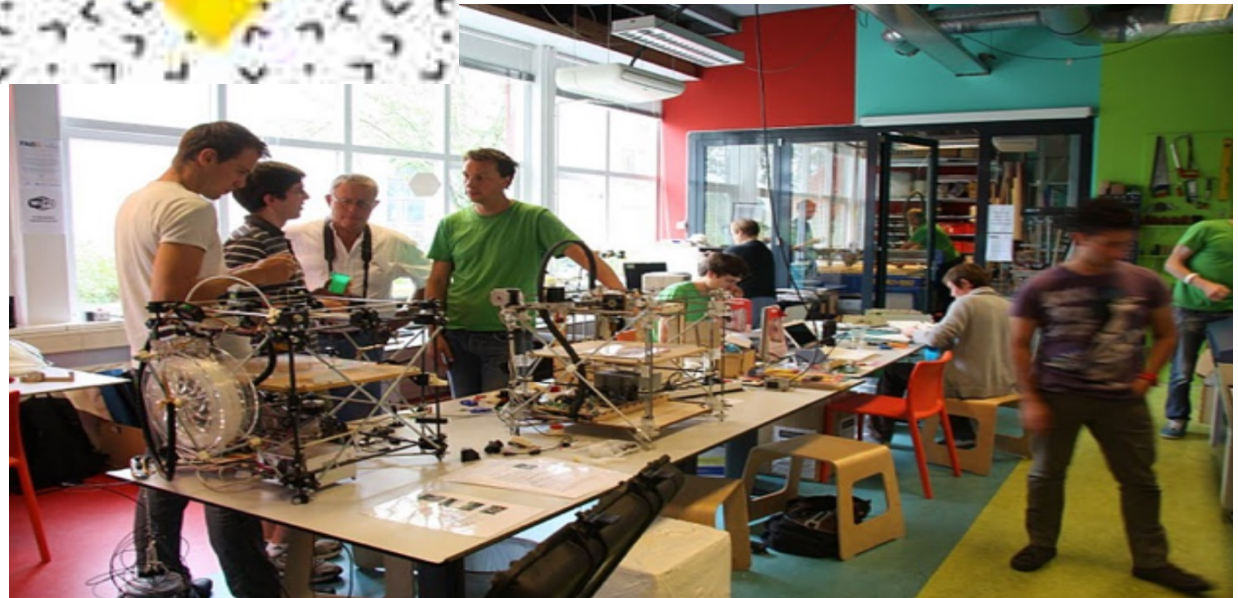


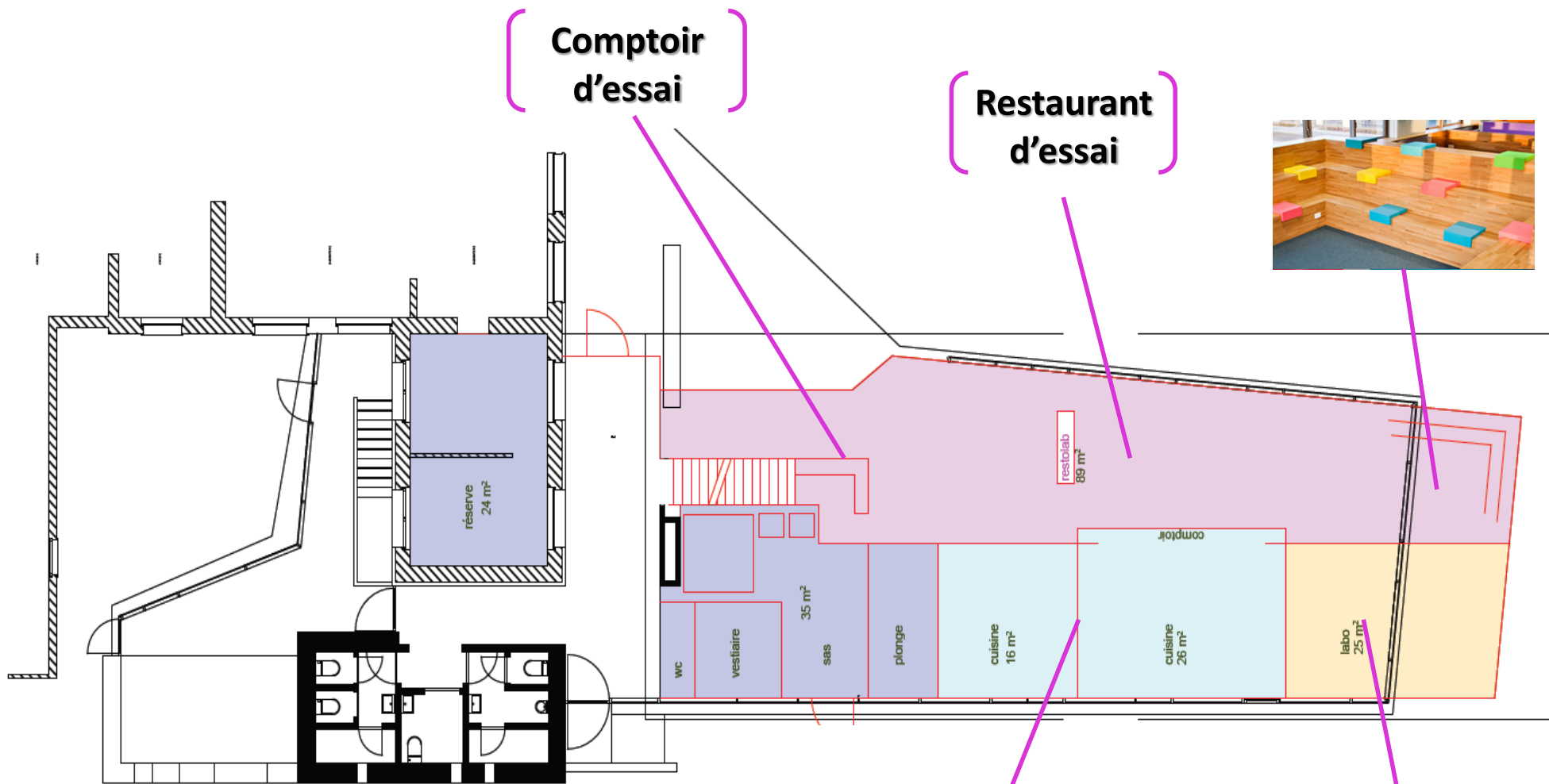
Les Labs ouverts lieux de rencontre, de co-cr ation et d'observation d'usage





**CreativeLab  
+  
FabLab**





**Comptoir  
d'essai**

**Restaurant  
d'essai**



**Creative  
kitchen**

**Laboratoire  
culinaire**

**Cooking  
Lab**



Gembloux Agro-Bio Tech  
Université de Liège

**Creative  
kitchen**

**Laboratoire  
culinaire**



**Creative  
kitchen**

**+**

**Laboratoire  
culinaire**

**Cooking  
Lab**

# FabLab Culinaire



**Restaurant  
d'essai**







© Francis Amiard

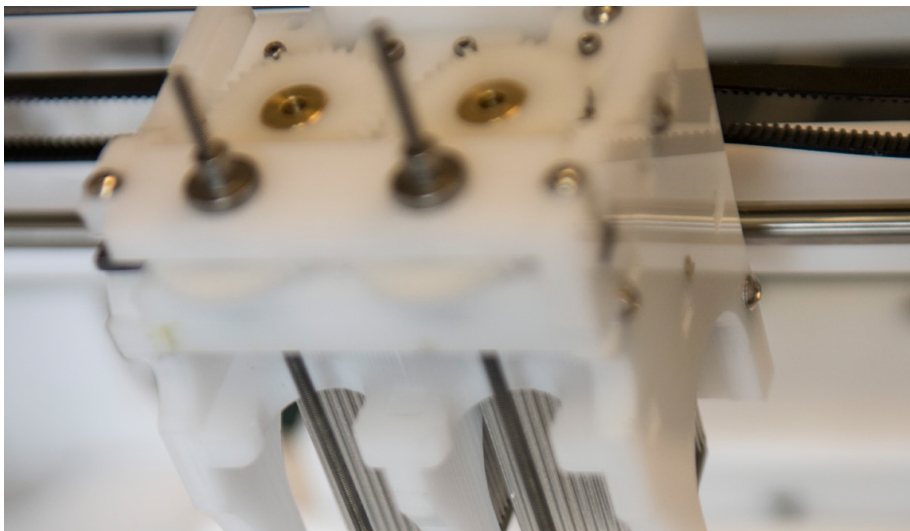
# Espaces ouverts et modulables





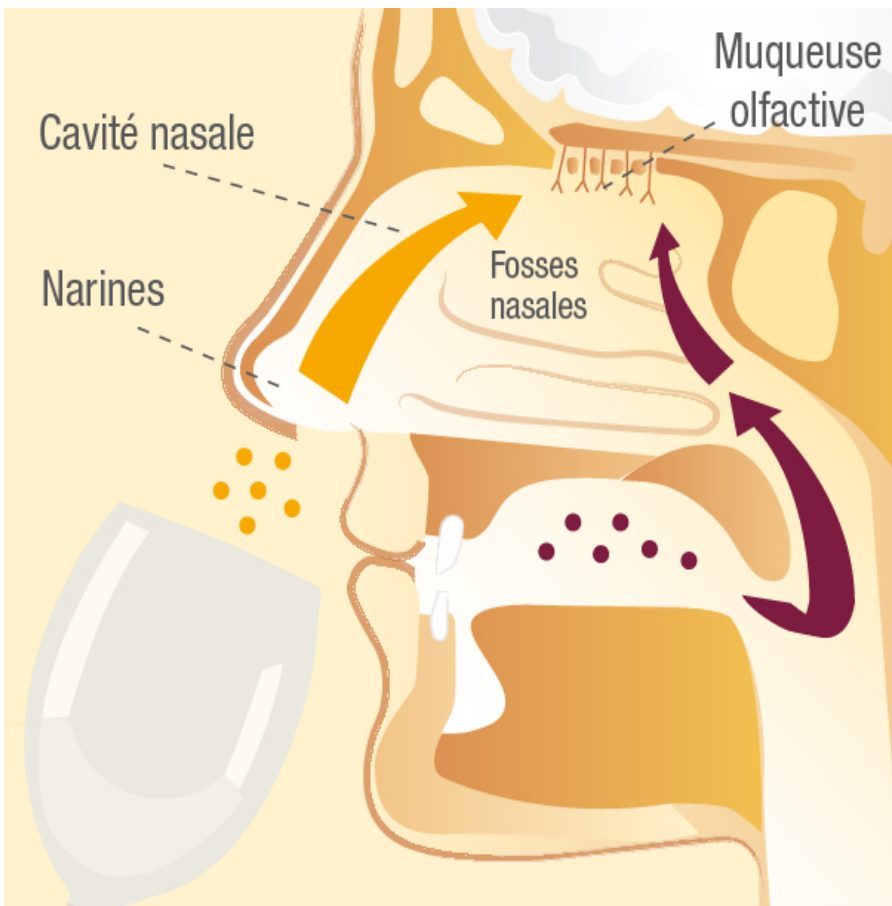
# Un Living Lab connecté



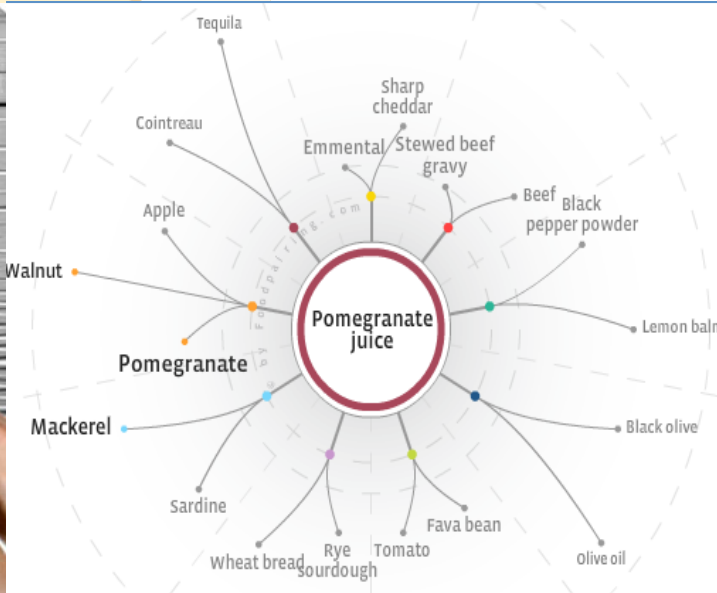


# De la recherche scientifique





# De la recherche scientifique





Creativity

Technology

Gastronomy

Science



By CREATIVE WALLONIA

# SMART GASTRONOMY LAB