



Europe, here we come

At the age of sixteen Terry Wong wondered what she should do: go to the Dance Academy or choose Food. She decided to go for Food. Some years later she had to make another difficult choice: was it going to be the University of Wageningen or the Anton Jurgens Institute? It was the tight knot between theory and practice in Den Bosch that made her decide in favour of the latter. "I have not regretted it for one second."

Her parents had an Asian restaurant in Den Bosch. During a routine visit of the Food Safety Authority, Terry got chatting to the inspector about her choice of study. "You know what you should do?" he said. "You should go to 'MAS' in Boxtel (a local intermediate vocational training in agriculture). You can't go wrong with that." And he was right. After she had finished her training at 'MAS' she went on to HAS Den Bosch University where she graduated in Food Technology in 2007. "Once again I found myself faced with a dilemma: find a job or continue my studies? And, if I decide to go on studying, then what would be the best place for me: The University of Wageningen or the Anton Jurgens Institute? I decided against the University, because the way it focuses on science and theory does not appeal to me. Besides at the Anton Jurgens Institute I can kill two birds with one stone: study and practice."

New job

She aims high. Terry combines the Master course at the Anton Jurgens Institute with her new job at HAS KennisTransfer. This institute, which is closely connected to HAS Den Bosch, offers research, advice, education and training to external parties. Terry: "I am a junior advisor. I get to work on a whole range of different tasks in food product projects: from writing HACCP plans to product development and marketing. The fact I am studying at the Anton Jurgens is a valuable asset."

Tailored beverages

By now she is also working very hard on her Business Creation Project, a set part of the Master course. "Together with Agro&Co - a unique cooperation between trade and industry, knowledge institutes and the government - we are working on 'tailored beverages in vending machines'. What exactly does that mean?"



We are creating beverages - suitable for vending machines - intended for specific target groups with specific needs. Aspects of health and prevention play an important part in this." Terry explains that it involves a lot of research and creativity: "We are digging up all available recent information. If that does not provide what we need we have to find it ourselves. We either do our own research or find others to do it for us. For example, two students Food Design from HAS Den Bosch are involved in our project." Terry is convinced that the concept will one day reach the European market. "When our business proposal is finished, all we have to do is hand it over to a potential entrepreneur, who can start using it straight away."

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