Université Paris-Saclay

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M1 FIPDes (Food Innovation and Product Design)

Master's degree
Specialisation Nutrition and Food Science
Enrolment type
Formation initiale
Language(s) of instruction
English

FIPDes is an international 2-year Erasmus Mundus Joint Master in Food Innovation and Product Design.

www.fipdes.eu

To address the challenge of sustainable food production and consumption, FIPDes adopts a cross-disciplinary approach, integrating food science & technology, engineering and entrepreneurship to train international talents developing sustainable, healthy and accessible food solutions for the future generations, at local and global scale.

FIPDes is a two-year interdisciplinary master's degree (M1+M2), with compulsory international mobility.

FIPDes is supported by four European universities: AgroParisTech (France), Technological University Dublin (Ireland), University of Naples Federico II (UNINA, Italy) and Lund University (LU, Sweden). The first year provides a solid foundation in food science and technology, sustainability and culinary innovation through courses taught in Paris and Dublin. The second year offers three study tracks in key areas of innovation:

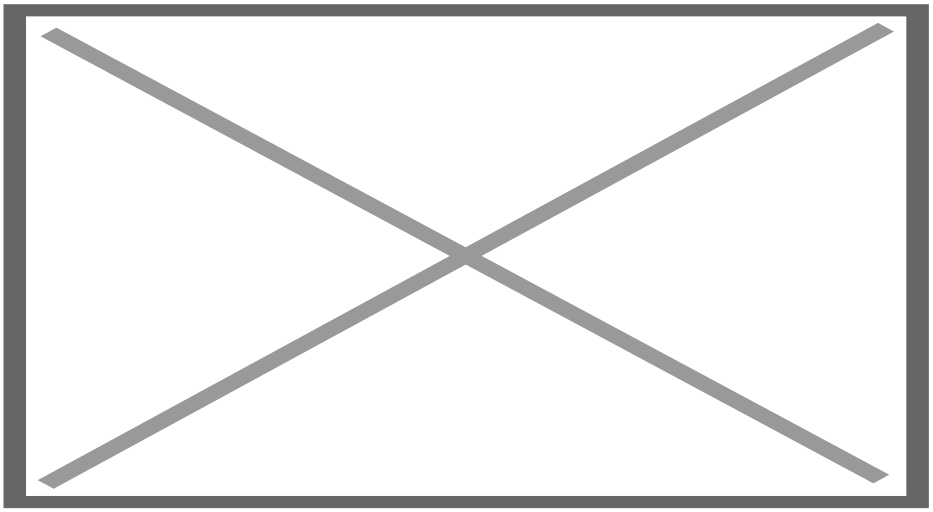
• Food Design & Engineering (AgroParisTech, FR)

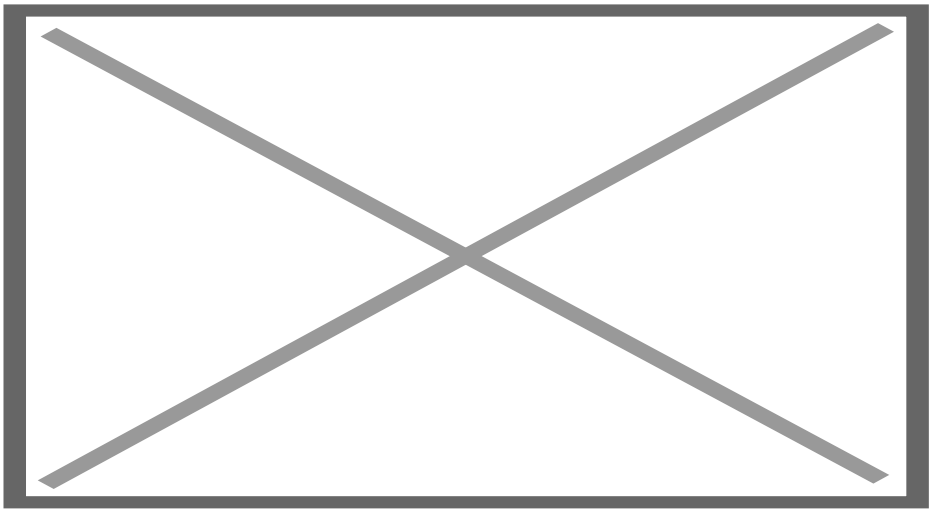
• Food Packaging Design & Logistics (LU, SE)

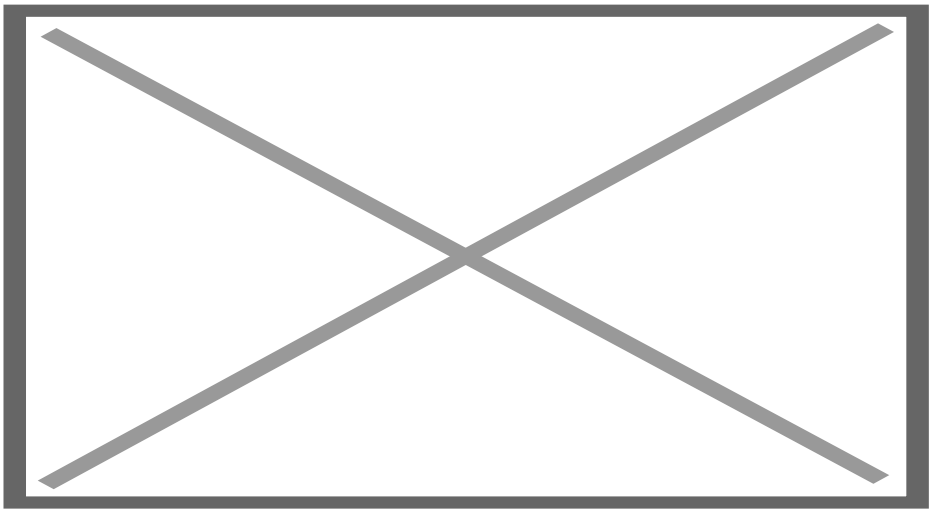
• Healthy Food Design (UNINA, IT)

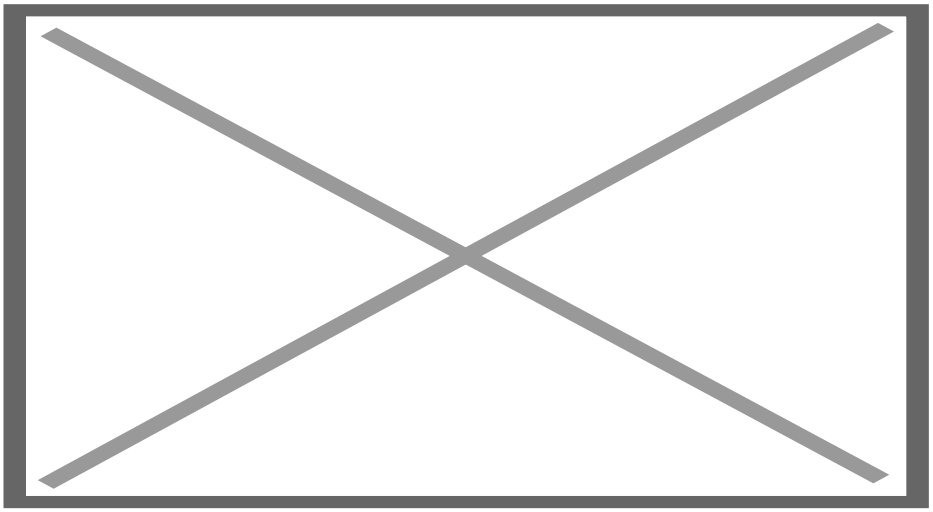
FIPDes has a dedicated website (www.fipdes.eu) where you can find all the information you need, as well as testimonials on international activities and the careers of former students.

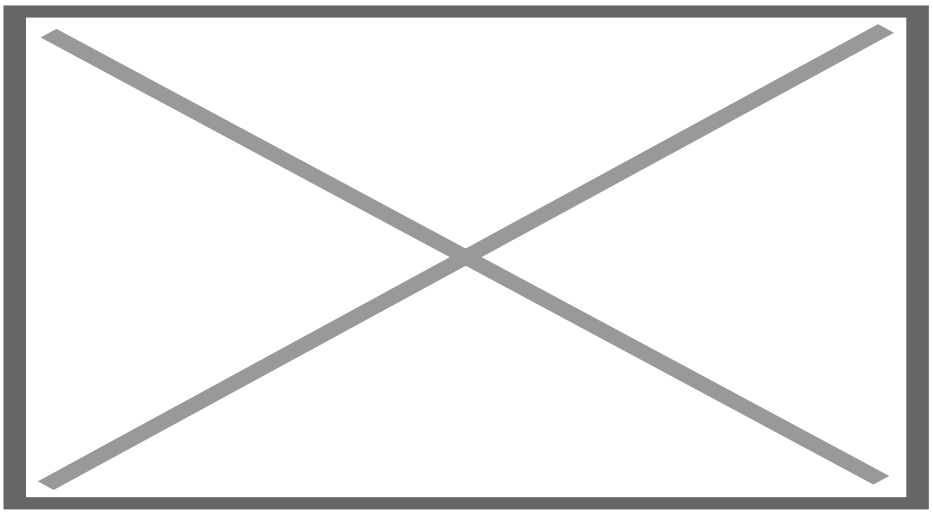
Télécharger la fiche détaillée
Apply Now











Information

- Overview
- Application requirements
- Schedule

Présentation

Skills

• Integrate and successfully apply knowledge from different disciplines and cultural systems.

• Lead projects in collaboration with various industrial and academic partners.

• Deepen technical skills while exploring creative abilities.

• Strengthen adaptability and entrepreneurial skills.

• Gain international experience and build a global network to prepare for new professional challenges at the local and global level.

• Develop highly sought-after soft skills such as team management, leadership and communication in English.

Objectives

At the end of the first year of FIPDes, students will be able to:

• Understand the scientific, societal and technical challenges of developing sustainable food products in a context of global innovation.

• Successfully integrate and apply knowledge from different disciplines (food science and technology, consumer science, culinary innovation) and different cultural systems.

• Apply technical skills (new product development) and cross-disciplinary skills (intercultural intelligence, creativity, leadership, project management, scientific communication).

• Think critically and scientifically.

Admission

Admission Route

Science and Technology

Capacity

Available Places

25

Target Audience and Entry Requirements

The calendar and application process are available here: https://fipdes.eu/?FIPDes-application-Calendar-Deadlines

The selection procedure is available here: https://fipdes.eu/?Selection-Procedure-52

- Background: BSc degree or equivalent degree of at least 180 ECTS or equivalent in food science and technology, biotechnology, process engineering, biochemistry, nutrition or food related fields with a number of prerequisites (e.g. chemistry, biotechnology, process technology/engineering, biochemistry, mathematics, statistics) representing at least three years of study from a foreign institute of higher education. Candidates should be interested in a truly international academic experience and aiming for an international career.
- English language proficiency level ("B2 level" according to CEFR, advanced) demonstrated in one of the following ways: TOEFL at minimum level 575 Internet-based TOEFL at minimum level 90 IELTS at minimum level 6.5 Cambridge Certificate of Proficiency (FCE with B2 level, CAE or CPE)
    - or:
    - Students with English as their mother tongue (the copy of passport is needed to prove this)
    - or:

- Students who have completed (or who are currently completing) a higher education degree with English as a medium of instruction (a certificate from the university is required to prove this) Stay of more than a year in an English-speaking country (a certificate from employer or other as applicable, or a copy of the passport page showing visa to enter and leave the English-speaking country, is needed to prove this).
- Exemptions can exceptionally be made for outstanding students with a lower English proficiency level.

Période(s) de candidature

Inception Platform

From 25/10/2025 to 19/01/2026

Supporting documents

Compulsory supporting documents

Motivation letter.

All transcripts of the years / semesters validated since the high school diploma at the date of application.

Curriculum Vitae.

Additional supporting documents

Other diplomas.

VAP file (obligatory for all persons requesting a valuation of the assets to enter the diploma).

Supporting documents :
- Residence permit stating the country of residence of the first country
- Or receipt of request stating the country of first asylum
- Or document from the UNHCR granting refugee status
- Or receipt of refugee status request delivered in France
- Or residence permit stating the refugee status delivered in France
- Or document stating subsidiary protection in France or abroad
- Or document stating temporary protection in France or abroad.

Programme

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	dist lear cou

Summer programme	3	Semester 2						
Charger le détail								
Non compulsory Summer Internship	5	Semester 2						
Charger le détail								
Subjects	**ECTS**	**Semester**	**Lecture**	**directed study**	**practical class**	**Lecture/directed study**	**Lecture/practical class**	**directed study/practical class**
Transversal Innovation Project (I): Ideation and co-creation	1.5	Semester 1	0	18				
Charger le détail								
Comprehensive Food Science and Analysis	5	Semester 1	21	27	3			
Charger le détail								
Experimental approaches to valorise emerging ingredients	2	Semester 1	6		21			
Charger le détail								
Introduction to Formulation Engineering Applied to Food Products	1.5	Semester 1	9	3	3			
Charger le détail								
Food Process Engineering	4	Semester 1	10	29	12			
Charger le détail								
Introduction Module: FIPDes Week	1.5	Semester 1						
Charger le détail								
Research and Development Project	9	Semester 1						

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class
Charger le détail French Language or Foreign Language for French Speaking Students	2	Semester 1		36				
Charger le détail Introduction to Sustainable Development of Food Systems	1.5	Semester 1	8	6				
Charger le détail Statistics Applied to Food Science and Technology	2	Semester 1						
Charger le détail Marketing Communication and Consumer Behaviour	5	Semestre 2	24					
Charger le détail New Food Business Creation	5	Semestre 2	24					
Charger le détail Food Law and the Regulatory Environment	5	Semestre 2	24					
Charger le détail Advanced Molecular Gastronomy	5	Semestre 2	12		24			

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class
Charger le détail								
Transversal innovation project (II): Food prototype development and evaluation	10	Semestre 2	4		44			
Charger le détail								

Teaching Location(s)

PALAISEAU

Contact

- **Barbara REGA**

  Responsable de formation
- **Giana PERRE**

  Responsable de formation
- **Secretary FIPDes**

  Secrétariat

Links

More information on tuition fees
More information on scholarships
http://www.universite-paris-saclay.fr/formation/master/nutrition-et-sciences-des-aliments/m1-fipdes-food-innovation-and-product-design