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Envoyer

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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:

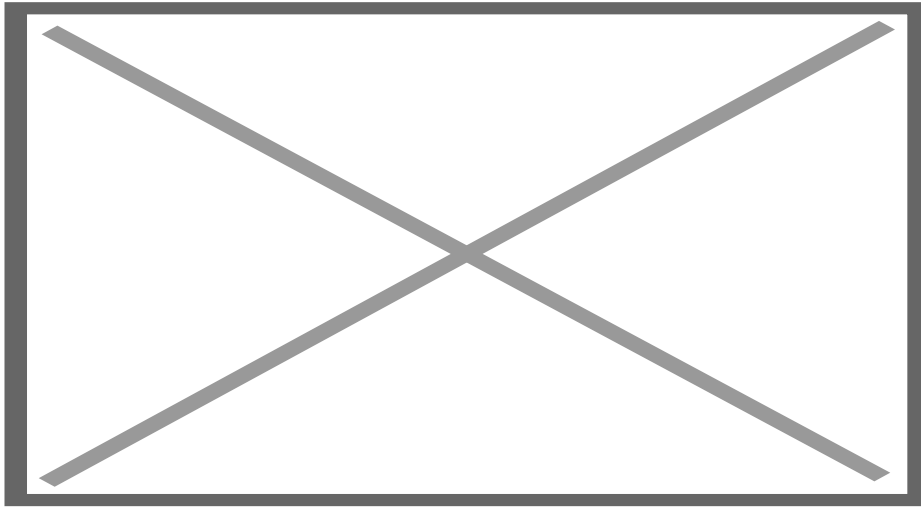
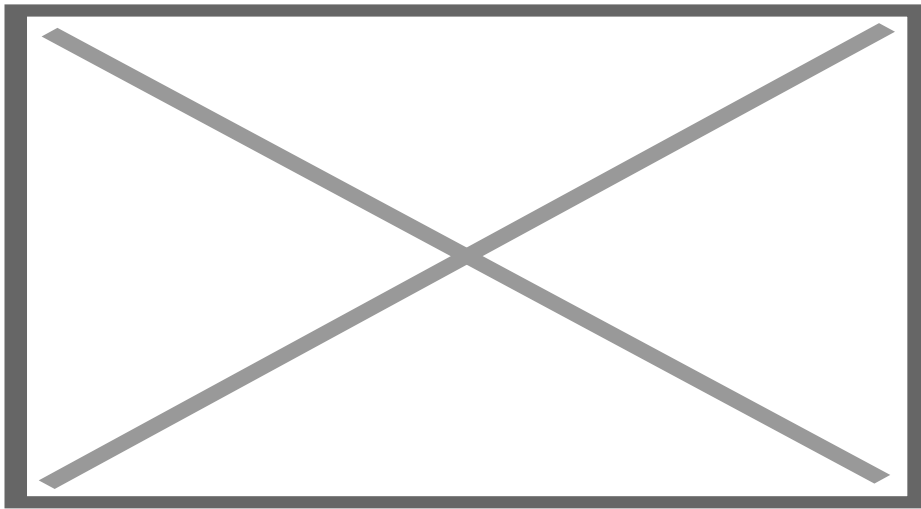
- Food Design & Engineering (AgroParisTech, FR)
- Food Packaging Design & Logistics (LU, SE)
- Healthy Food Design (UNINA, IT)

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](#)





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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:

- ## Période(s) de candidature

Supporting documents

Compulsory supporting documents

Additional supporting documents

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	distance learning component
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[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
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Transversal Innovation Project (I): Ideation and co-creation	1.5	Semester 1	0	18				
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Comprehensive Food Science and Analysis	5	Semester 1	21	27	3			
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[Charger le détail](#)

Experimental approaches to valorise emerging ingredients	2	Semester 1	6		21			
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[Charger le détail](#)

Introduction to Formulation Engineering Applied to Food Products	1.5	Semester 1	9	3	3			
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[Charger le détail](#)

Food Process Engineering	4	Semester 1	10	29	12			
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Introduction Module: FIPDes Week	1.5	Semester 1						
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Research and Development Project	9	Semester 1						
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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 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								

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

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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>