Université Paris-Saclay
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M2 Food Engineering and Products Design

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

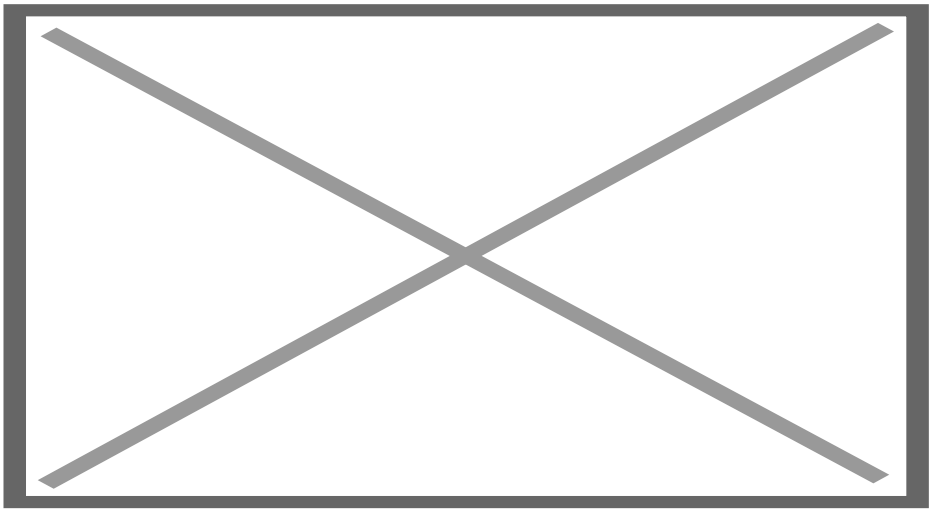
The Product-Process Engineering program aims to provide research-based training in the challenges of transforming agricultural materials into food (or cosmetic) products from food formulation to consumer satisfaction.

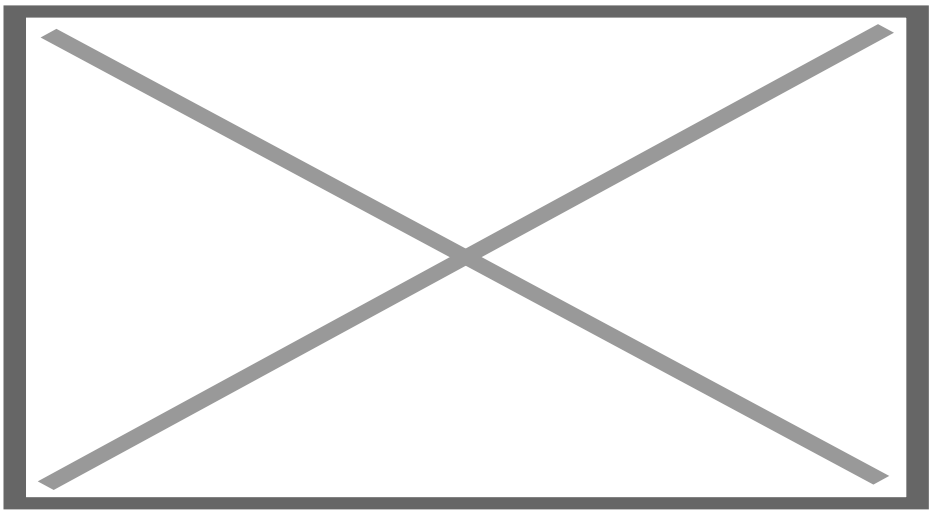
The M2 IPP program is divided into two semesters, the first of which consists of lectures and the second of a six-month internship.

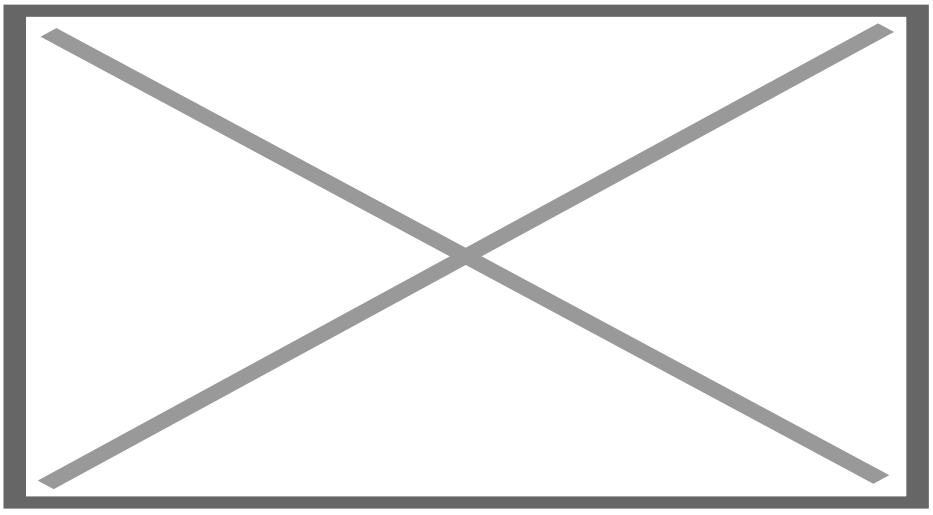
At the beginning of the year, mandatory courses cover the major core disciplines: sensory analysis, food physicochemistry, process modeling, food chemistry, and professional communication in English. These courses are supplemented according to the student's choice to explore certain topics in greater depth or explore new ones. The first semester concludes with a literature review.

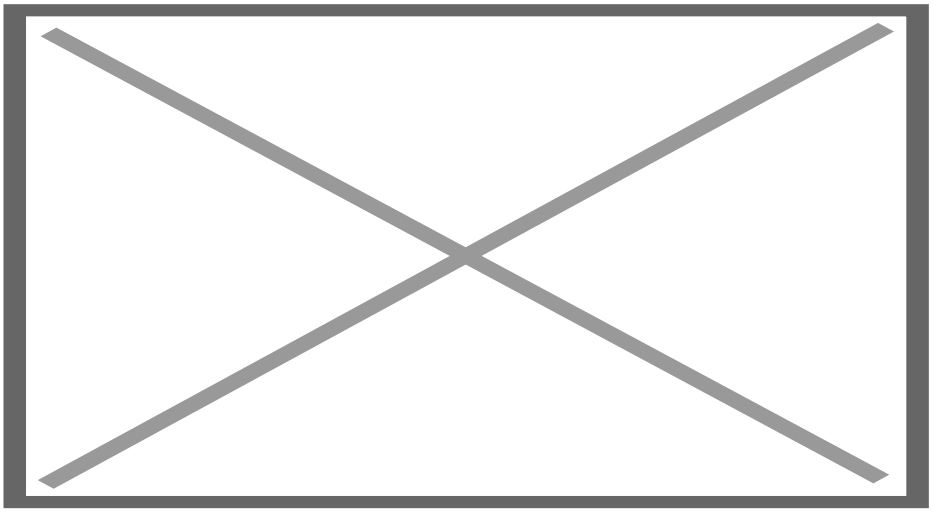
The internship in the second semester provides an opportunity for total immersion in an academic laboratory or a company. As part of a scientific assignment, students will be required to develop and demonstrate their knowledge and skills, to work independently, and to be capable of critical reasoning, reflection, planning, experimentation, analysis, and discussion.

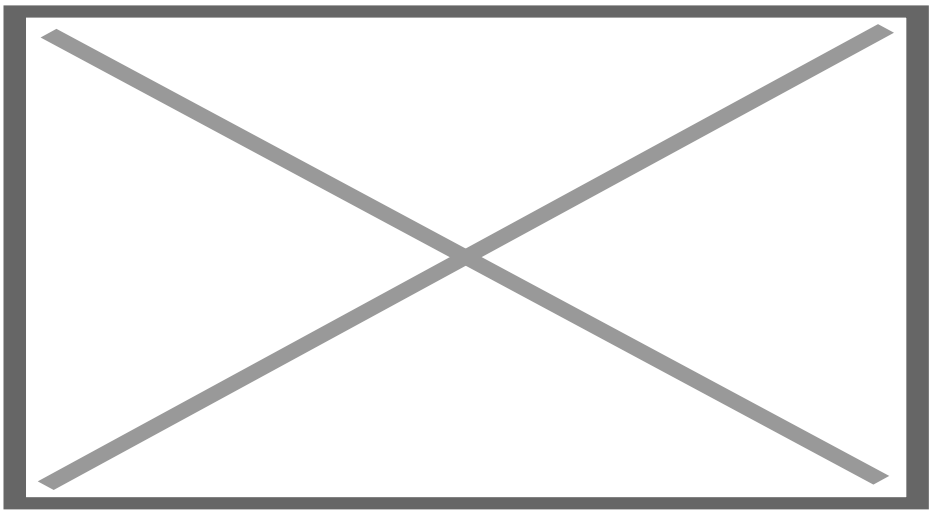
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Information

- Overview
- Application requirements
- Schedule

Présentation

Skills

1 – Acquire and apply fundamental and specialized knowledge

2 – Design and/or Conduct a scientific approach to produce and analyze data

3 – Understanding and integrating various issues (economic, societal, and environmental)

4 – Producing a scientific synthesis and communicating

5 – Acting in a professional environment

Objectives

- Understand the concepts and tools needed to control the quality (health, organoleptic, and nutritional) of food products and processes:
- Characterize ingredients and control their formulation.
- Maintain the nutritional and organoleptic properties of processed products.
- Understand consumer satisfaction.
- Understand and model transformation processes (chemical and physical) for efficient, safe, clean, and efficient processes.

Débouchés

Career prospects

After a Master's or Master's + PhD: engineer (R&D, control, production, etc.)
After a Master's + PhD: researcher or lecturer
After a Master’s degree: Research analyst
Design engineer in the research / scientific sector
Research & Development Engineer

Further Study Opportunities

PhD
Specialised Master's
Specialised Master’s programmes (MBA in Project Management, Business, and Innovation Management in the Bio-industries)

Admission

Capacity

Available Places

16

Target Audience and Entry Requirements

Studies in chemistry, biology, life sciences, pharmacy, food engineering.

Période(s) de candidature

Inception Platform

From 01/04/2026 to 31/05/2026

Supporting documents

Compulsory supporting documents

Letter of recommendation (compulsory for candidates who have already been enrolled in higher education in France before).

Le jury appréciera une lettre de recommandation récente provenant d'un enseignant d'une discipline pertinente

Motivation letter.

Letter of recommendation or internship evaluation.

Pour les étudiants ayant déjà réalisé un stage dans leur cursus, cette lettre de recommandation peut venir du maître de stage ou sinon d'un enseignant

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

Certificate of English level.

B2 level : IELTS score 5.5/6.5 ; TOEIC > 785 (C1>945) ; TOEFL IBT score 72/94 ; Cambridge FCE A or B grade ; or any equivalent official test.

Certificate of French (compulsory for non-French speakers).

Level B2 : Non native french speakers, a knowledge certificate issued by the French Embassy or a French language center. Students holding a French diploma or a diploma instructed in French are exempt from that obligation.

Curriculum Vitae.

Detailed description and hourly volume of courses taken since the beginning of the university program.

Document indicating the list of local M2 choices available here : https://urlz.fr/i3Lo.

liste des choix par ordre de priorité

Additional supporting documents

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/pract class
Socle commun obligatoire	0	5	22,5	7,5			
Approfondissement/Elargissement à choix	0	2	22,5	7,5			
Synthèse Bibliographique	0	1	22,5	7,5			
Professionnalisation M2 IPP - FA	0	2	22,5	7,5			

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Teaching Location(s)

PALAISEAU

Contact

- **Stéphanie ROUX**

  Responsable du parcours
- **Cassandre LEVERRIER**

  Responsable du parcours

http://www.universite-paris-saclay.fr/formation/master/nutrition-et-sciences-des-aliments/m2-ingenierie-des-produits-et-des-procedes