Université Paris-Saclay

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M2 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 and 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 both years are mandatory), 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 covers key subjects such as food science and technology, sustainable foods, formulation engineering, marketing and culinary innovation, through courses taught in Paris and Dublin.

The second year offers three study tracks in key areas of innovation:

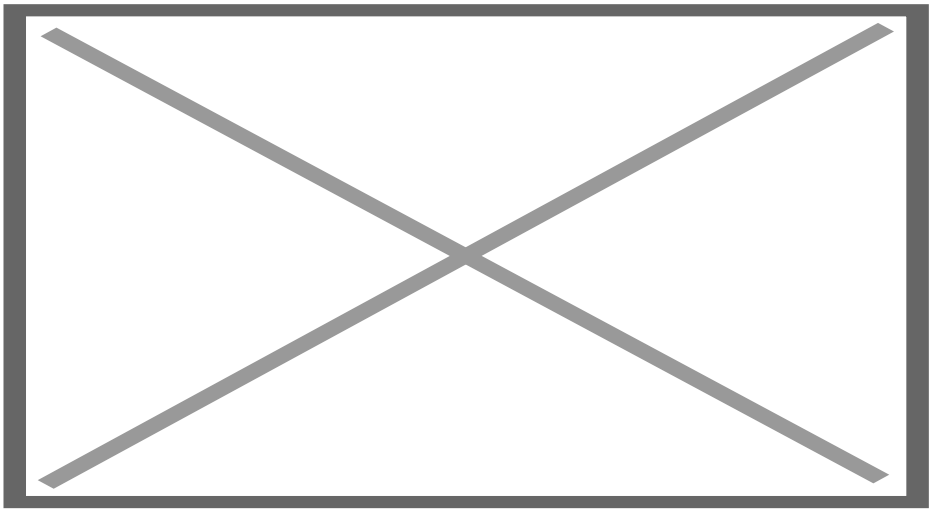
• Food Design & Engineering (AgroParisTech, FR)

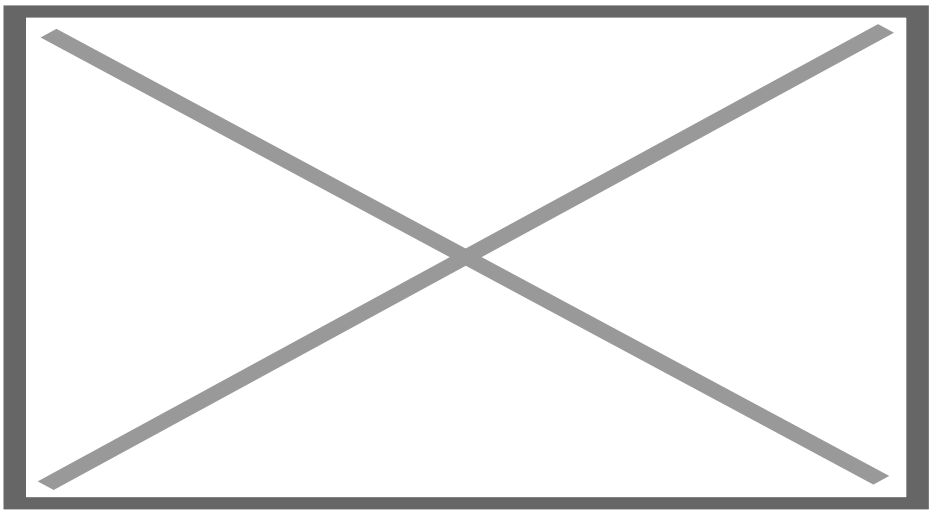
• Food Packaging Design & Logistics (LU, SE)

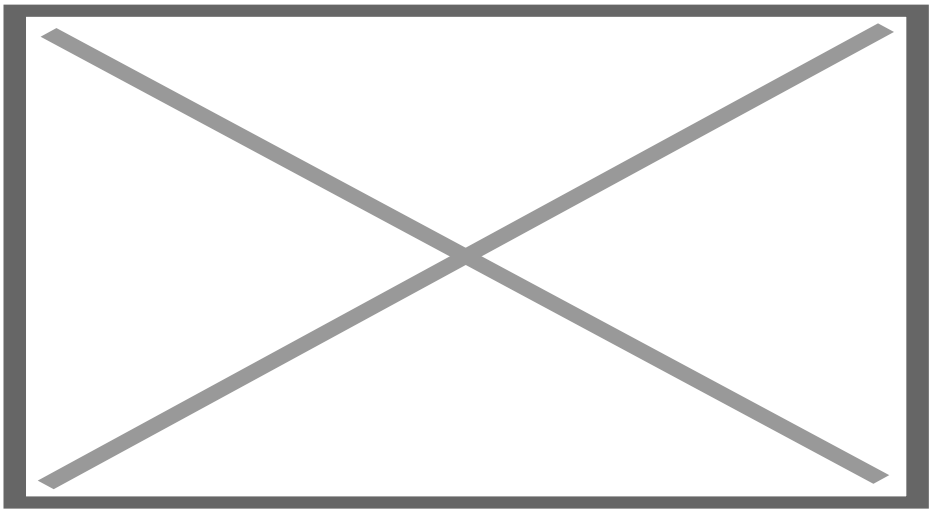
• Healthy Food Design (UNINA, IT)

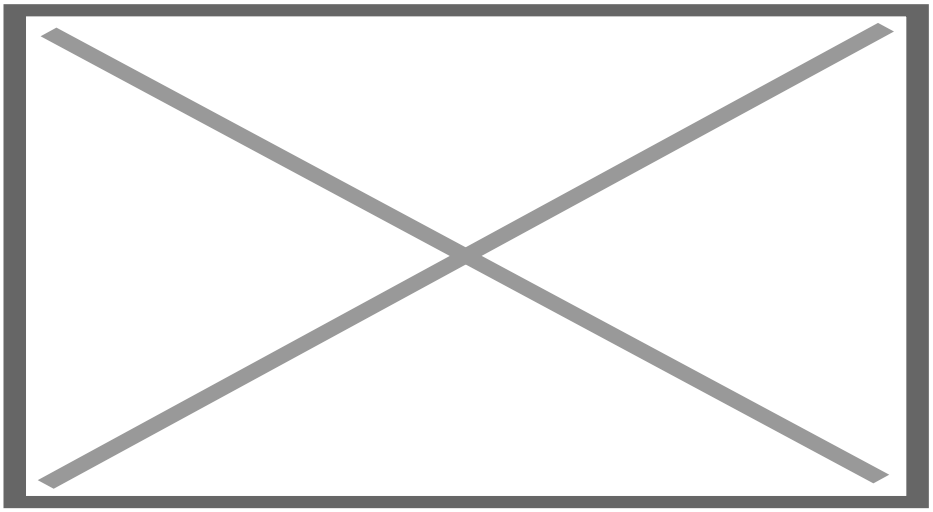
FIPDes has a dedicated website (www.fipdes.eu) where you can find all the information you need, as well as testimonials on international activities and the careers of former students.

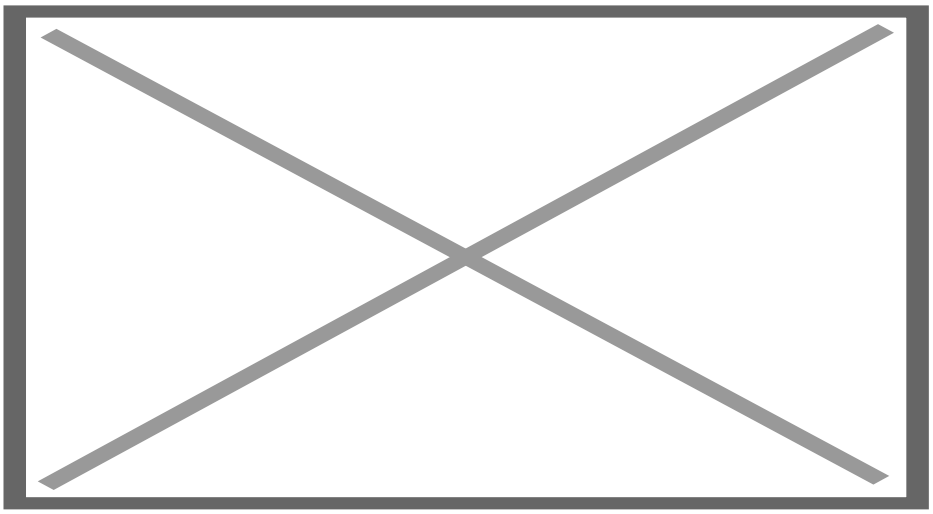
Télécharger la fiche détaillée
Apply Now











Information

- Overview
- Application requirements
- Schedule

Présentation

Skills

- Integrate and successfully apply knowledge from different disciplines and cultural systems.
- Lead a variety of projects in collaboration with various partners and public and private stakeholders (e.g. international universities, manufacturers, entrepreneurial ecosystems).
- Develop technical skills while exploring creative abilities.
- Strengthen adaptability and entrepreneurial skills.
- Develop an international network of stakeholders in order to be ready to take on new professional challenges at the local and global level.
- Develop highly sought-after soft skills such as team management, leadership and communication in English to different audiences.

Objectives

The Food Design and Engineering track aims to:

- Train students in the scientific, societal and technical challenges of developing sustainable food products in a context of global innovation.
- Develop knowledge and skills in product engineering to evaluate, design and optimise food processes and products with targeted properties and at different scales.
- To develop highly sought-after cross-disciplinary skills in the field of innovation at an international level (intercultural intelligence, innovative project management, scientific communication).

Admission

Capacity

Available Places

10

Target Audience and Entry Requirements

Have completed 1st year Master's FIPDes

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

Document at your convenience.

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	dis le c
Innovation Engineering	7.5	Semester 1	20		60				
Charger le détail									
Packaging Material Science	7.5	Semestre 1							
Charger le détail									
Packaging Logistics	7.5	Semestre 1	42	40	28				
Charger le détail									
Packaging Technology and Development	7.5	Semestre 1	40		28				
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	d l
Chemical Reactions and Food Quality Design	6	Semestre 1	38		10				
Charger le détail									
Microbiology Applied to Healthy Food Design	6	Semestre 1	23		25				
Charger le détail									
Mediterranean Diet Products and Ingredients	6	Semestre 1	24	12	24				
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	d
Senior Project: Design and Development of Healthy Foods	6	Semestre 1	8	8	24				
Charger le détail									
Nutrition Applied to Healthy Food Design	6	Semestre 1	48	10	10				
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	distan learni cours
Master Thesis Lund	30	Semestre 2							
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	distan learni cours
Master Thesis UNINA	30	Semestre 2							
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	di le c
Professional development and career plan	0	Semester 1		6.5					
Charger le détail									
Senior Project: Scaling-up and Sustainability Assessment	6	Semester 1	9	9	18				
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	di le c
Food Chemistry : from Research to Sustainable Food Design and Development	4	Semester 1	9	9	24				
Charger le détail									
French Language or Foreign Language for French Speaking Students	2	Semester 1		36					
Charger le détail									
Molecular and Physical Gastronomy	3	Semester 1	6	9					
Charger le détail									
Physical Chemistry for the Structuration of Food Products	4	Semester 1	11	6	7				
Charger le détail									
Bibliographic review	5	Semester 1		6					
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	c
Master Thesis AgroParisTech	30	Semester 2		18					
Charger le détail									

Subjects	ECTS	Semester	Lecture	directed study	practical class	Lecture/directed study	Lecture/practical class	directed study/practical class	dista learn cou

Product Process Interaction	4	Semester 1	24		24
Charger le détail					
Free module	2	Semester 1			
Charger le détail					
Modelling Food Process and Properties	4	Semester 1		33	
Charger le détail					

Teaching Location(s)

PALAISEAU

Academic Partner(s)

TU Dublin, Ireland; Lund University, Sweden and UNINA, Italy

Contact

- **Barbara REGA**

  Responsable de formation
- **Secretary FIPDes**

  Secrétariat
- **Moussa MARWEN**

  Responsable de formation

Links

More information on tuition fees
More information on scholarships
http://www.universite-paris-saclay.fr/formation/master/nutrition-et-sciences-des-aliments/m2-fipdes-food-innovation-and-product-design