

PRACTICAL INFORMATION

LOCATION

Master 1

- First Year:
 - first semester at AgroParisTech/Université Paris Saclay, France
 - second semester at Dublin Institute of Technology, Ireland

Master 2

- Second Year: choice of mobility track including Master Thesis
 - AgroParisTech/Université Paris Saclay, France:
 - Food Design & Engineering specialisation*
 - University "Federico II" of Naples, Italy:
 - Healthy Food Design specialisation*
 - Lund University, Sweden:
 - Food Packaging Design & Logistics specialisation*

CONTACTS

- fipdes@agroparistech.fr
- More information on: www.fipdes.eu

FEES

Subscription fees per year:

- € 9.000 for Partner Country Students
- € 4.500 for Programme Country Students

More details about scholarships on FIPDes website. www.fipdes.com

www.universite-paris-saclay.fr



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université
PARIS-SACLAY

SCHOOL

BIODIVERSITÉ, AGRICULTURE
ET ALIMENTATION, SOCIÉTÉ,
ENVIRONNEMENT

MASTER

Nutrition et Sciences
des aliments

Nutrition et Sciences des aliments / Nutrition and Food Science

PARCOURS : Food Innovation & Product Design (FIPDes) – Erasmus Mundus Joint Master Degree



The Erasmus Mundus Joint Master Degree FIPDes (Food Innovation & Product Design) is an outstanding 2-year international programme. It aims to qualify graduates to deal with the growing challenges in food innovation along with product design and packaging. FIPDes is part of the elite Erasmus Mundus Joint Master Degree programme initiated by the European Commission to enhance and promote European Higher Education throughout the world. FIPDes qualifies students to contribute to the development of innovative, sustainable and healthy food products at global scale. Candidates can only apply to the whole programme lasting two years, so the selection process concerns the admission to the first year (=M1) with a consecutive year 2 (=M2).

PREREQUISITES

BSc. degree or equivalent degree of at least 180 ECTS or equivalent in food science and technology, biotechnology, process engineering, biochemistry or 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.

English language proficiency.

Candidates should be interested in a truly international academic experience and aiming an international career.



PEDAGOGICAL OBJECTIVES

FIPDes provides top-level and up-to-date education in the sector of innovative food design; it builds solid knowledge in food science, technology and entrepreneurial skills. FIPDes gives a culinary perspective to future food developers and focuses on food product design from raw materials to packaged products through sustainable design. FIPDes puts the students in a truly international and multidisciplinary environment with students from all over the world. FIPDes involves students in numerous projects with partners from the industrial and research field to develop key soft skills such as team-management, problem-solving and professional communication. Students, hence, learn working together without borders with a global and enlightened vision towards the food of tomorrow rooted in the values of sustainability and healthiness.

PERSPECTIVES

International career perspectives in the fields of food research and development, innovation management and food packaging design. Graduates' careers cover a broad range of professional sectors in private and public institutions worldwide, due to the multidisciplinary asset of the course and specific study tracks.

LABORATORIES

- Joint Research Unit UMR 1145 Genial and Joint Research Unit UMR 0782 GMPA at AgroParisTech/Université Paris-Saclay (FR),
- INRA (National Institute of Agricultural Research) (FR),
- Centre international de Gastronomie Moléculaire (FR)
- Design Department at Lund University (SE),
- Department of Food Technology at UNINA University (IT),
- Istituto di Scienze del l'Alimentazione-CNR (IT),
- Dublin Institute of Technology (IE)
- Teagasc (IE),

RESEARCH

FIPDes has strong links with the numerous research laboratories linked to AgroParisTech-Université Paris-Saclay, in particular with the joint research units UMR 1145 Genial (Massy, Paris) and GMPA (Grignon).

Most of FIPDes professors are members of these units. Practical works and many master theses are carried out in these labs. All consortium members are affiliated to research units, such as the Design Department at Lund University or the Department of Food Technology at University of Naples.

International universities (Hanyang University-KR, Stellenbosch University-ZAF, Michigan State University-USA, Royal Melbourne Institute of Technology-AUS, Indonesia International Institute for Life Science-IDN) and research centers (Teagasc-IE, Istituto di Scienze dell'Alimentazione-CNR-IT, INRA-FR, Centre international de Gastronomie Moléculaire-FR) are associated members of FIPDes and welcome students for internships or master thesis and regularly participate to trainings.

SOCIO-ECONOMIC PARTNERSHIPS

FIPDes has a huge network of non-academic Associate Partners. Their contribution consists of active participation to training and employment issues (internships, Master thesis), financial contribution to targeted actions, internal and external dissemination of FIPDes, participation in the FIPDes International Advisory Board.

In addition FIPDes has a growing portfolio of industrial partners (Electrolux, Tetra Pak, Yoplait, Danone, etc.), which contribute through Junior and Senior Projects and internships to the high practical orientation of FIPDes.