Courses open to International Exchange students at AgroSup Dijon

Food Science Engineering programme

Autumn Semester Level 4

LEVEL 4 / 1st semester		FOOD SCIENCE PROGRAMME IN FRENCH LANGUAGE				
Name of Teaching Unit	**Module**	**Objectives**	**Hours of face-to- face per student**	**Hours of personal work**	**Total hours per student**	**ECTS credits**
Project	Project management – Communication Techniques	To understand how to manage a project and use communication techniques.	14	5	19	*6*
	Group project -	To carry out group work on a subject-question originating from a professional body outside of AgroSup Dijon and possibly involving various scientific, technical, economical and sociological aspects. The work will involve literature reviews, report writing and oral presentations.	76	25	91	
Core courses	Economics of agro-food chains.	To understand that companies involved in the production, processing and marketing of food products are integrated into a chain which supplies products to the final consumer. Students will learn how to build a diagram of chain and analyze its economic operation.	16	8	24	*6*
	French for foreigners		15	8	23	
	Optional module (to be chosen according to availabilities upon arrival at AgroSup Dijon)		24	12	36	
	Sport		20	-	20	
Food Science courses	Unit operations	To study and understand main unit operations (separation, mixing and stabilization) characteristics of the food industry with a view to being able to design a multiple unit-operation process. Practical work on pilots in the AgroSup Dijon food hall.	78	33	111	*18*
	Enzymatic engineering - Biotechnology	To understand and use concepts, strategies and methods of enzymatic and genetic engineering for the production of high industrial potential molecules (added value).	62	10	82	
	Chemistry and Raw materials transformation	To be able to track down the various keys factors of food technology and to understand their influence on the final qualities of food products.	52	11	63	
	Human nutrition	To determine the methods designed for nutritional quality evaluation and the impact of process on nutritional quality; To learn about specific nutritional needs and food quality regulations.	58	17	75	
	Chemical risk management		16	5	21	
TOTAL			**431**	**134**	**575**	***30***