

# European Master in Food Studies

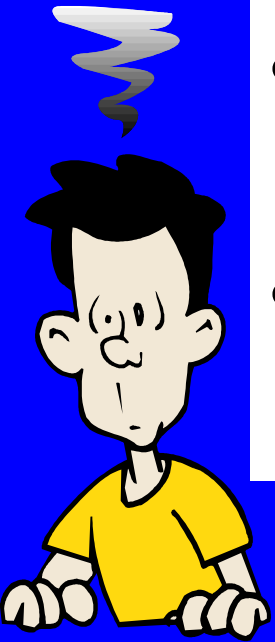


A unique educational programme

# What is it?



- A select group of international students
- A two year accredited MSc programme
- Organised by four top universities in Europe
- Sponsored by a number of multinational food companies



# Students and Alumni



- Suitable for students who want to
  - Expand their horizons
  - Study all over Europe, in an international team
  - Be prepared for a position in a major food company
- Alumni are
  - Knowledgeable
  - Multiculturally oriented
  - Team players



# MSc programme – two years



- 1 week team building
- 1 month team project
- 12 months classes at four European universities
- 8 months master thesis research project in one of the food companies sponsoring the programme



# Programme



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# Programme – Team Building



- Theory and exercises on organisational behaviour and teamwork
- Aim:
  - Understand organisational behaviour
  - Practice effective teamwork
    - During the programme
    - In future work
- 1 week prior to the start of the 1<sup>st</sup> academic year



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# Programme – Team Project



- On going project running throughout the two years
- Autonomous project preparation, execution and reporting by students
  - Brainstorming for ideas, selection of proposals, finding funds, executing field work, presenting results orally and written
- Aim:
  - Advanced practice of effective teamwork
  - Practice project work



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# Programme – Classes (1)



- Wageningen courses – 1<sup>st</sup> yr: Aug – Dec, 2<sup>nd</sup> yr: May - Jun
  - Food and Ingredient Functionality
  - Molecular Gastronomy
  - Advanced Food Physics
  - Food Components and Health
  - Product and Process Design
- Cork courses – 1<sup>st</sup> yr: Jan - Feb
  - Sensory Analysis, Flavour and Colour
  - Consumer Behaviour in Food Markets
  - Advanced Food Business Management
  - Food Retail Marketing and Supply Chain Management

**Food Structure  
and Behaviour**

**Consumer Studies  
and Management**



# Programme – Classes (2)



- Massy (Paris) courses – 1<sup>st</sup> yr: Mar – Apr
  - Food and Bioprocess Control
  - Modelling of Food Processes
  - Solid Food Processing
  - Hygienic Design
  
- Lund courses – 1<sup>st</sup> yr: May - Jun
  - Integrated Food Project

**Food  
Technology**

**Product Development and  
Innovation in SMEs**



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# Programme – Research Project



- 8 months placement in food industry (2<sup>nd</sup> year)
- Learning in practice
  - Full participation in industry project
  - Academic supervision
  - Subject developed by industry
- Aim:
  - Advanced practice of project work and teamwork
  - Practice fundamental and applied research
  - Completion of an MSc Thesis



# Academic partners



# Industry partners



- “... to align the students' curriculum to needs as seen by us ...” (Nestlé)



- “... to combine the learning's at university with practical experience in a global organization. This is the best preparation for the students ...” (Kraft Foods)



# Benefits for industry partners



- A first-class opportunity to recruit high calibre students with a unique educational profile
- An excellent opportunity to meet educators and influence educational programmes
- A strong, carefully managed and longer than average internship



# Benefits for all



Why are the students of this programme better prepared than other students to meet the requirements of a global food company i.e. why would a food company want to have a chance to recruit them?

- An international experience
- An exposure to different universities and cultures
- The half-year practical time to be spent at a company
  - allows students to combine the learning's at university with practical experience in a global organization
  - allows the industry partner to get to know promising candidates for a further career (i.e. early contact with future employees)

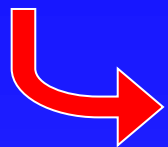
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Interested in sponsoring this unique programme and enjoy its benefits ?

Interested in taking part in this unique programme ?

Would like to find out more about it ?



Browse the website or contact us!