

European Masters Degree in Food Studies



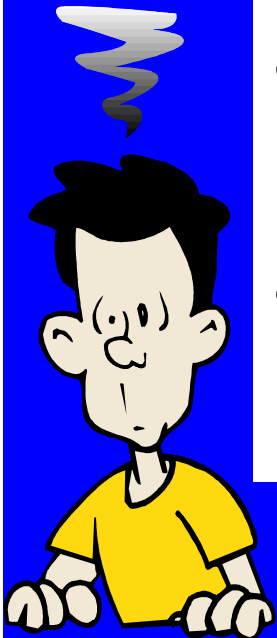
A unique educational programme

European Masters Degree in Food Studies
www.eurmscfood.nl

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



- 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 – 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 1st academic year



Programme



- 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 – 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



Programme



- 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

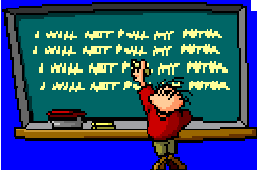
Programme – Classes (1)



- Wageningen courses – 1st yr: Aug – Dec, 2nd yr: May - Jun
 - Food and Ingredient Functionality
 - Molecular Gastronomy
 - Advanced Food Physics
 - Food Components and Health
 - Product and Process Design

Food Structure and Behaviour
- Cork courses – 1st yr: Jan - Feb
 - Sensory Analysis, Flavour and Colour
 - Consumer Behaviour in Food Markets
 - Advanced Food Business Management
 - Food Retail Marketing and Supply Chain Management

Consumer Studies and Management



Programme – Classes (2)

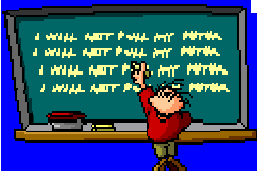


- Massy (Paris) courses – 1st yr: Mar – Apr
 - Food and Bioprocess Control
 - Modelling of Food Processes
 - Solid Food Processing and Packaging
 - Hygienic Design

- Lund courses – 1st yr: May - Jun
 - Integrated Food Project

**Food
Technology**

**Product Development and
Innovation in SMEs**



Programme



- 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 – Research Project



- 8 months placement in food industry (2nd 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



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 8 months' 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)

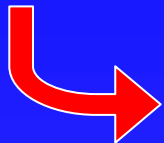
European Masters Degree in Food Studies



**Interested in taking part in this unique programme and
enjoy its benefits ?**

Would like to find out more about it ?

Browse the website or contact us!



European Masters Degree in Food Studies
www.eurmscfood.nl