

Course quide



More details at: http://courseguide.groupe-esa.com/102-master.html

	FOOD IDENTITY PROGRAM	
FOOD	FI-11-TER - Concepts of local and traditional food products	5
IDENTITY PROGRAM	FI-12-PRO - Processing of traditional food products	7
Or	FI-13-QM - Quality management and methods of characterization of food products	8
WINE	TOTAL ECTS =	20
DENTITY	WINE IDENTITY PROGRAM	
PROGRAM	FI-11-TER - Concepts of local and traditional food products	5
taught in	VINVM1-METVIN-TER – Wine terroir and management	9
English)	VINVM1-METVIN-ET - Field case study	3
FALL	VINVM1-METVIN-FIR – Wine marketing and branding	9

Pre-requisites for this mobility:

FOR THE WINE IDENTITY PROGRAM:

Academic level of the students:

Students must have completed a minimum of 3 years of Bachelor prior to attend this program.

Academic background pre-requisites:

- A major in Viticulture and/or Oenology
- **or a major** in Economy, Business, Marketing, Sociology, etc <u>and a minor</u> in Viticulture and/or Oenology
- **or any major in Life sciences** (Plant Science, Biology, Biochemistry, Food Science, etc) **and a minor** in Viticulture and/or Oenology
- English level for non-English country natives: B2 (a copy of an external exam is mandatory)

FOR THE FOOD IDENTITY PROGRAM:

Academic level of the students:

Students must have completed a minimum of 3 years of Bachelor prior to attend this program.

Academic background pre-requisites:

- a major in Food Science, Nutrition or Culinary Science
- or a major in Economy, Business Management, Marketing, Sociology, etc <u>and</u> <u>a minor</u> in Food Science, Nutrition or Culinary Science
- or a major in Life Sciences (Plant Science, Biology, Biochemistry, Animal Science, etc)
- English level for non-English country natives: **B2** (a copy of an external exam is mandatory)

¹ French as a Foreign Language (FLE): 2 weeks in the beginning of September, each <u>year.</u>