

MOBILITY OFFER AT ESA ANGERS LOIRE Bachelor:



Innovation and transformation of local food products

Erasmus + scholarship: travel, living costs

Content

Typical products characterization and management of an innovative project : quality label, product analysis, food production, project management

Methods

Lectures, training, working groups (making a typical food product), visits, assignments, exam

From February 2018 to June 2018 30 FCTS

At ESA Angers Loire, France : www.groupe-esa.com

Who can apply

SKATU students in «technology of milk/ meat products», or «technology of processing production»

Prerequisites: 5 semesters validated. GPA Minimum 3.3/4 –B1 level in English

How to apply

Contact Ms. Sara Kitaibekova at SKATU International Office, for information and preselection

Email: saraorazbek@mail.ru

Tel: 7172 31 77 19

Contact Ms. Catherine Pellier at ESA Email: c. pellier@groupe-esa.com

When and where









International Credit Mobility



