

Diploma :	MASTER					année
Study field :	SCIENCES – TECHNOLOGIES - HEALTH					M1
Label :	Sciences and Techniques of Agriculture, Nutrition and Environment					
Course :	P2FOOD and MP2					
Student hourly volume course Physiological and Psychological choice determinants: P2FOOD	166 h	218 h	49 h	h	h	433h + internship
Student hourly volume course Microbiology and Physicochemistry of Food and Wine Processes: MP2	134 h	234 h	83 h	h	h	451 h or 243h + 2nd semester abroad
	lectures	tutorials	practicals	Integrated classes	Training session or project	total
Course taught in :	<input type="checkbox"/> french		<input checked="" type="checkbox"/> english			

Contacts :

Courses responsible		Educational administration department
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Administrative affiliation :		Agrosupdijon; UB UFR SVTE; UBFC

Aims of the course and job openings

■ Objectives:

The aim of this course is to offer a formation of the best level to future professionals, executives in R&D services of food-processing industry, with a strong attraction for international careers because of their English-taught formation. The first semester of M1 gives students the scientific basis in the fields of food science and wine processes. Then at the beginning of the second semester of the M1, our students specialise in field of Physiological and Psychological choice determinants (P2FOOD course) or in the Microbiology and Physicochemistry of Food and Wine Processes (MP2 course)

M1 STAAE - PHYSIOLOGICAL AND PSYCHOLOGICAL CHOICE DETERMINANTS COURSE (P2FOOD)

After a first semester common for MP2 and P2FOOD, the course units will allow students to have a deeper and multidisciplinary knowledge of the choice determinants and investigation tools.

M1 STAAE - MICROBIOLOGY AND PHYSICOCHEMISTRY FOR FOOD AND WINE PROCESSES COURSE (MP2)

The MP2 course aims at training executives for food-processing industry. This course is organised with a core curriculum and options that allow students to specialise either in quality management or in R&D of microbiology and physicochemistry for food and wine processes. According to the selected option, this course allows:

- students to acquire the scientific basis necessary to apprehend the elaboration process of technological, organoleptic and food safety quality
- to train executives participating to the innovation approach in food-processing companies through knowledge and promotion of technological microbial flora. In a R&D approach, the students are trained amongst other things to optimise the fabrication process of fermented food, to create new products, and to master the product quality in times for the consumer's safety.
- To train executives able to handle research and development projects in fields of research and development in fields of chemical and physical characterization of complex matrices. To this end, students are trained to experimental strategy and analytic methods allowing them to take into account the chemical reactions and formulation / process / packaging interactions happening inside complex matrices. The application fields are food, wine, cosmetics and health products.

■ Course openings (jobs or studies)

Studies pursuit in Master 2 (see course descriptions of the M2)

■ Skills acquired at the end of the course

(see course descriptions of the M2)

■ Skills acquired at the end of the first year

Theoretical and practical knowledge necessary for integration to the second year of the course.

At the end of their formation, students of the P2FOOD course have a deep and multidisciplinary knowledge of food choice determinants. The MP2 students have acquired the basis of food-science, and more specifically of microbiology, physicochemistry, biochemistry, analytical chemistry and nutrition biotechnology.

They are all able:

- to use easily both oral and written comprehension and expression in English
- to rely on methodologic and statistic basis to analyse data or behaviours: goal, problematic, method, analysis
- to identify et lead themselves different steps of an experimental approach
- to interpret experimental data
- to use fundamental concepts and technologies to deal with a problematic related to nutrition behaviour (for P2FOOD students) or to nutrition science (for MP2 students)
- to establish a methodologic and technologic benchmark

Access to the first year

The number of places reasonably open should not excess 40 to facilitate the organisation of the semester and because of the high number of practical work in the course.

■ selection based on application:

- For P2FOOD: students who validated a degree in life science, cellular biology, physiology, neurosciences, psychology, ethology or food sciences: upon examination of the university file and motivation interview.
- For MP2: students who validated a degree in life science, food science, chemistry or engineering sciences: upon examination of the university file and motivation interview.

For foreign students, the diploma equivalence is subjected to the opinion of the international office of UBFC. The foreign students who do not have any French diploma required to access the course must imperatively assemble a file to the international office (see calendar and application deadline on the website related to this service: "International" page, then "Come to UBFC individually") even if they are in a French superior training course when they handle their file.

■ accreditation of learning or diploma equivalence:

full-time education: get in touch with the educational administration department of your course

continuing education: get in touch with the educational administration department of the university

Course is open to continuing education at a rate of 2 places per year outside of the standard admission procedure.

Access to the diploma in continuing education is possible:

- for job seekers
- in the frame of a refresher course or a career move

Unregistered students are accepted after validation of the course responsible.

Organisation and description of the courses :

■ Simplified courses organisation :

	MP2	P2FOOD	
1st semester (30 ECTS)	UE1 - 6 ECTS		
	UE2 - 3 ECTS		
	UE3 - 3 ECTS		
	UE4 - 3 ECTS		
	UE5 - 3 ECTS		
	UE6A - 6 ECTS	UE6B - 4 ECTS	
	UE7A - 6 ECTS	UE8B - 4 ECTS	
2nd semester (30 ECTS)	Erasmus exchange 30 ECTS	UE9 - 3 ECTS	
		UE10 - 3 ECTS	
		UE11A – 6 ECTS	UE11B - 3 ECTS
			UE12B - 3 ECTS
		UE12A - 6 ECTS	UE13B - 6 ECTS
		UE13A - 6 ECTS	UE14B - 6 ECTS
		UE14A - 6 ECTS	UE15B - 6 ECTS
3rd semester (30 ECTS)	UBFC - MP2 microbiology option (30 ECTS)	UBFC - MP2 physico-chemistry option (30 ECTS)	UBFC - P2FOOD (30 ECTS)
	4th semester (30 ECTS)		
	Final master internship, to validate a master thesis (30 ECTS)		

**M1 STAAE - P2FOOD et MP2 COURSE
 FIRST SEMESTER (S1)**
Mandatory teachings, common to all students :
L = lectures T = tutorials P = practicals FE = final exam CA = continuous assessment

UE1	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
	Language & communication		36				CA		0	2	2
Toolbox	Scientific tools	6	18				CA : Oral or written			4	4
TOTAL UE		6	54	0	60	6				6	6

UE 2	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Chemosensory perception, memory and food choices (CHEM1)	Chimiosensitivity, feelings, memory and food choices (CHEM1)	20	2	3			CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE		20	2	3	25	3			2	1	3

Note : Lectures of this UE (approximately 30h of seminar equivalence) will be common with the M1 NSA, nutrition course (hours supported by the NSA master)

UE 3	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Sensory evaluation and interactions	Sensorial evaluation and interactions	2		22	24		CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE		2		22	24	3			2	1	3

UE 4	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Microbiology and microbiological processes (MMP1)	Microbiology and microbiological process (MMP1)	16	4				CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE		16	4		20	3			2	1	3

UE 5	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Basis in chemistry and food physico-chemistry (FCPC1)	Basis in chemistry and food physicochemistry (FCPC1)						CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE		12	12		24	3			2	1	3

Specific teachings for students who intend to integrate M2 MP2 :

UE 6A	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Microbiology and microbiological processes 2 (MMP2)	Microbiology and microbiological process (MMP2)	12	16	12			CA + FE oral or written	FE oral or written	4	2	6
TOTAL UE		12	16	12	40	6			4	2	6

UE 7A	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Chemistry and physicochemistry for food and wine (FCPC2)	Chemistry physicochemistry	20	20	10	50	6	CA + FE oral or written	FE oral or written	4	2	6
TOTAL UE		20	20	10	50	6			4	2	6

TOTAL S1 MP2		88	108	47	243	30			18	12	30
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Specific teachings for students who intend to integrate M2 P2FOOD :

UE 6B	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Chimiosensory perception,, memory and food choices (CHEM2)	Chimiosensitivity, feelings, memories and food choices (CHEM2)	0	12	12	24		CA + FE oral or written	FE oral or written	3	1	4
TOTAL UE		0	12	12	24	4			3	1	4

UE 7B	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Psychology (1) (PSYCHO1)	Psychology (1)	12	12		24		CA + FE oral or written	FE oral or written	3	1	4
TOTAL UE		12	12		24	4			3	1	4

UE 8B	Subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Informatics' and statistical tools	Informatics' and statistical tools	14	16				CA + FE oral or written	FE oral or written	2	2	4
TOTAL UE		14	16		30	4			2	2	4

TOTAL S1 P2FOOD		82	112	37	231	30			17	13	30
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**M1 STAAE MP2 COURSE
 SECOND SEMESTER (S2)**
Abroad under Erasmus agreement, 30 ECTS + internship
OR
Common with P2Food or SA course NSA, Erasmus agreement, 30 ECTS + internship

UE9	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Nutrition	16h	8h	0h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	16h	8h	0h	24h	3			2	1	3

UE10	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Information on food and consumers behavior (IFCB)	10h	14h	0h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	10h	14h	0h	24h	3			2	1	3

UE11A	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
From formulation to consumers	6h	24h	20h	50h	6	CA + FE oral or written	FE oral or written	4	2	6
TOTAL UE	6h	24h	20h	50h	6			4	2	6

UE12A	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Food packaging	14h	20h	16h	50h	6	CA + FE oral or written	FE oral or written	4	2	6
TOTAL UE	14h	20h	16h	50h	6			4	2	6

UE13A	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Professionalization		50h		50h	6	CA oral or written	oral		6	6
TOTAL UE		50h		50h	6				6	6

UE14A	L	T	P	Total	ECTS	assessment ⁽¹⁾ Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Internship preparation 8 weeks internship Oral presentation		10h				Report + presentation	oral		5	5

TOTAL UE		10h			6				6	6
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UE 15A	subject	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Options	LV 2 (2)					0			0	0	0
	Voluntary additional internship (3)					0			0	0	0
TOTAL UE											

	CM	TD	TP	Total	ECTS					
TOTAL S2	46	126	36	208	30			10	20	30

**M1 STAAE P2FOOD COURSE
SECOND SEMESTER**

UE9	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Nutrition	16h	8h	0h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	16h	8h	0h	24h	3			2	1	3

UE10	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Information on food and consumers behavior	10h	14h	0h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	10h	14h	0h	24h	3			2	1	3

UE11B	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Psychology (2)	12h	12h	0h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	12h	12h	0h	24h	3			2	1	3

UE12B	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef
Physiology of perception	16h		8h	24h	3	CA + FE oral or written	FE oral or written	2	1	3
TOTAL UE	16h		8h	24h	3			2	1	3

UE13B	L	T	P	Total	ECTS	assessment (1) Session 1	assessment ⁽¹⁾ Session 2	coeff FE	coeff CA	total coef

Physiological regulation of eating behavior (PREB)	30h	12h	4h	46h	6	CA + FE oral or written	FE oral or written	4	2	6
TOTAL UE	30h	12h	4h	46h	6			4	2	6

Note : Lectures of this UE (approximately 45h of seminar equivalence) will be common with the M1 NSA, nutrition course (hours supported by the NSA master)

UE14B	L	T	P	Total	ECTS	assessment (1) Session 1	assessment (1) Session 2	coeff FE	coeff CA	total coef
Professionalization		50h		50h	6	CA oral or written			6	6
TOTAL UE		50h		50h	6				6	6

UE15B	L	T	P	Total	ECTS	assessment (1) Session 1	assessment (1) Session 2	coeff FE	coeff CA	total coef
Internship preparation and 8 weeks internship		10			6	Report + presentation	CA oral or written		6	6
TOTAL UE	0h	10h	0h	10h	6				6	6

UE 16	discipline	L	T	P	Total	ECTS	assessment (1) Session 1	assessment (1) Session 2	coeff FE	coeff CA	total coef
Additional options	LV 2 (2)					0			0	0	0
	Voluntary additional internship (3)					0			0	0	0
TOTAL UE											

	CM	TD	TP	Total	ECTS					
TOTAL Semestre	84	106	12	202	30					

(1) CA = continuous assessment, FE = final exam

(2) It is the responsibility of students choosing to follow an additional language class to get information from the Language Center of the University of Burgundy. No note will be integrated to the semester results for this second language, nor will appear on the transcript. The jury is free to highlight the grade by giving extra "jury points".

(3) This voluntary additional internship, if wanted by the student, will have to happen in a different place than the internship of 4th semester (in the same study year) or be relying on other subjects. It will therefore lead to an internship agreement, to an additional report, but which will not be graded or highlighted in the Masters' results. The course's responsible and/or the UFR director has the right to refuse the additional internship

■ Attribution of the diploma :

The rules for LMD (Licence, Master, Doctorat / Degree, Master, PhD) are to be found in the common studies referential uploaded on the University Website :

http://www.u-bourgogne-formation.fr/IMG/pdf/referentiel_etudes_lmd.pdf

● Exams :

End-of-term exams will be happening at the end of both semesters (December and June) ; a second session for retaking students is planned for both semesters at the end of June.

A replacing test could be organised by the educational team in case of justified absence to a continuous assessment test.

NON-ATTENDANCE TO EXAMS :

Non-attendance to exams have the following consequences :

- Justified non-attendance to a continuous assessment (CA) : Failure.

The educational team will try to offer a retaking or compensating solution in this case.

- Justified non-attendance to a final exam (FE) : Failure (retaking in second session)
- Unjustified non-attendance to a continuous assessment (CA) : Failure (the entire year will not be validated)
- Unjustified non-attendance to a final exam (FE) : Failure (retaking in second session)

● Validation and capitalisation rules :**General principles :**

COMPENSATION : A compensation is made for every semester. The grade for the semester is calculated from the average grades of the teaching units of the semester, to which are applied the coefficients. The semester is considered as passed if the general grade for every unit, once the coefficients applied, is superior or equal to 10 out of 20.

CAPITALISATION : Every teaching unit is granted a number of European credits (ECTS). A teaching unit is validated and capitalised, that is to say definitely acquired, when the student gets an average grade of 10 out of 20 for the entire unit (the school subjects counterbalancing each other's). Every teaching unit validated allows the student to acquire the equivalent European credits. If the school subjects themselves have a ECTS value, they are acquired when the grades for every subject is superior or equal to 10 out of 20.

In case of retaking or spreading the studies on several years, the conservation of grades higher than 12 out of 20 in continuous assessment, teaching units, and non-validated semesters is automatic.

Students have the possibility to renounce to this conservation, in a written way, in the month following the start of their school year. After this, no request will be receivable.

In case of renunciation duly received, only the new grade will be kept (crushing). It will not be possible to keep the best grade between 2. In case of non-attendance, justified or not, only the consequence of this non-attendance will be kept, and it will not be possible to take the previous grade into account.

■ Improvement board

The improvement board of the course is compounded of the course responsible (a representative for UB and one for Agrosup), responsible of M1 and M1, four students' representative, representative from the establishments involved in the course (UB, AgroSup, UFC), and professional of food-processing industry (a representative from a big corporation, one from an average-sized company and a representative from the VITAGORA center of excellence.) This board will meet annually with the following objectives :

- draw conclusions of the evaluations,
- bring improvements to the course in harmony to the market's expectation in terms of job openings related to the professional integration of students
- offer national and international partnerships