

# M1 MP<sup>2</sup> (60 ECTS)

1<sup>st</sup> semester

« Toolbox »	
Food chemistry & physical chemistry	
Microbiology & microbiological processes	
Chemosenses, Emotion & memory - <i>mutualised with Master P<sup>2</sup>FOOD</i>	
Perception - <i>mutualised with Master P<sup>2</sup>FOOD</i>	

2<sup>nd</sup> semester

Erasmus exchange in a foreign university (courses depend of the welcoming school)



# M2 MP<sup>2</sup> (60 ECTS)

1<sup>st</sup> semester

OPTION MICROBIOLOGY	OPTION PHYSICOCHEMISTRY
« Toolbox »	
Microbiology applied to food safety	Food and wines analysis
Micro-organisms	Food and wine stability
Food and wine design by the mean of biology	Food design by the mean of physicochemistry
Food processes and emerging technologies	Chemistry and toxicology applied to food safety

2<sup>nd</sup> semester

Internship in France or abroad (at least 4 months)
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