

ADMISSION

The FIPDes Consortium selects highly motivated students meeting these formal admission criteria:

- ✓ BSc degree or equivalent degree of at least 180 higher education credits in food science and technology, biotechnology, process engineering, biochemistry or related fields
- ✓ Grade point average needs to be at minimum 70% of the maximum score
- ✓ Demonstrated English B2 (advanced) language proficiency level
- ✓ Respect of the application deadline

APPLICATION

The application is done using the online form available at www.fipdes.eu where you can also find detailed information about application procedures and deadlines. Only complete applications will be processed.

LANGUAGE OF INSTRUCTION

The official language of the EMMC-FIPDes course is English with ample opportunities to learn the local languages and cultures. In France some optional modules shared with national courses are in French.



PARTICIPATION COSTS

The subscription fees per year are:

- € 8,000 for non European students
- € 4,000 for European students

ERASMUS MUNDUS SCHOLARSHIP

Scholarships are available for EU and non-EU students.

The FIPDes Consortium will select the best candidates for the Erasmus Mundus scholarships. Grant holders are selected on basis of academic potential and in observance of geographical criteria determined by the European Commission.

SHORT-TERM SCHOLARSHIP FOR INVITED PROFESSORS

Erasmus Mundus scholarships can be awarded to invited Professors, enrolled in any non-EU Higher Education Institution, who will be selected by the FIPDes Consortium to contribute to the joint programme. The selected invited Professors will carry out research or teaching assignments as part of the FIPDes EMMC. The minimum duration of the stay is two weeks (2.400€ scholarship) and the maximum is three months (14.400€ scholarship).

For more details on scholarships categories and amount for students and Professors, please check the FIPDes website.

CONTACT INFORMATION

Detailed information is available:

www.fipdes.eu

Contact the FIPDes Secretary
fipdes@agroparistech.fr

FIPDes

Food Innovation & Product Design

FOOD INNOVATION AND PRODUCT DESIGN

INTERNATIONAL MASTER



www.fipdes.eu



European Commission
**ERASMUS
MUNDUS**

The Erasmus Mundus Master Course FIPDes (Food Innovation & Product Design) is an outstanding 2-year integrated programme. It aims to qualify graduates to deal with the growing challenges in food innovation. FIPDes is part of the elite Erasmus Mundus Master Course (EMMC) programme initiated by the European Commission to enhance and promote European Higher Education throughout the world.

WHY CHOOSE FIPDES ?

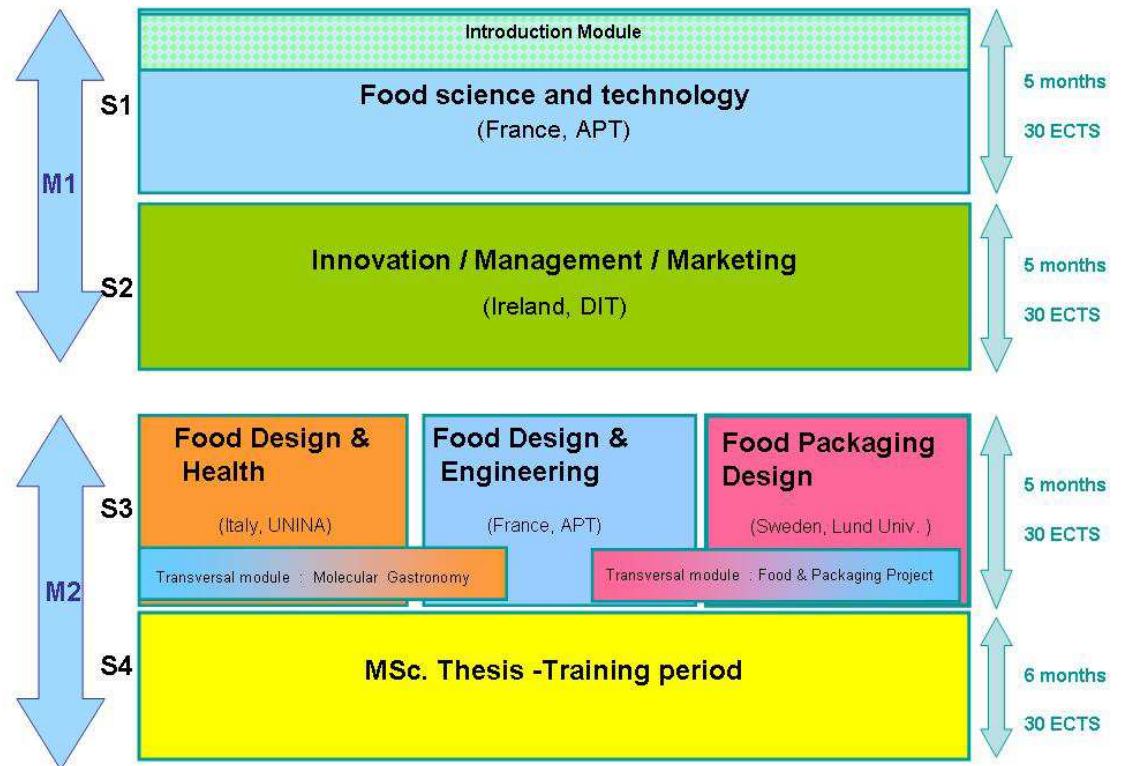
- ▶ FIPDes qualifies you to contribute to the development of innovative, sustainable and healthy food products.
- ▶ FIPDes puts you in a truly international environment with students from all over the world.
- ▶ FIPDes involves you in exciting projects with international industrial and academic partners.
- ▶ FIPDes gives you the skills, experience and networks to cope with the huge challenges in the sector of food innovation along with product design and packaging.

THE FIPDES PARTNERS

The FIPDes programme is offered by a consortium of four European universities from France, Ireland, Italy and Sweden.



FIPDes is also supported by private companies and public research organisations, among them:



PROGRAMME STRUCTURE

FIPDes offers a truly integrated study programme fully recognized in all the participating countries. It adopts an integrated approach “from materials to packaged product”, including technical, entrepreneurial and culinary knowledge in food innovation. After 120 ECTS from the FIPDes institutions, successful students will obtain a FIPDes Multiple Degree and a Diploma Supplement.

The first year of studies will impart to the students a broad knowledge of food science, technological and entrepreneurial skills. Students will attend half-year courses in France and Ireland.

The second year will give them the opportunity to specialize in one of three well-defined options:

1. Food Design and Health (Italy)
2. Food Design and Engineering (France)
3. Food Packaging Design (Sweden)

The research training will be done on a R&D topic according to the student specialisation and professional plans.

For additional instruction and information on the EMMC programme, FIPDes activities or students’ reviews, please check our website:

www.fipdes.eu