

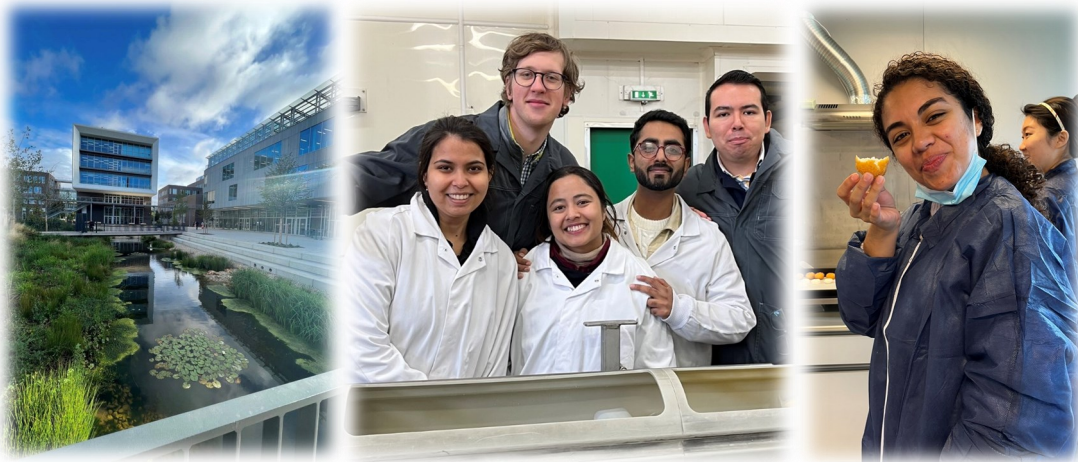
FIPDes

Food Innovation & Product Design

Junior Project

ERASMUS MUNDUS JOINT MASTER DEGREE

Looking for an international approach to emerging questions about product development and innovation?
FIPDes helps you find the way!



www.fipdes.eu



With the support of the
Erasmus+ Programme
of the European Union

The Erasmus Mundus Joint Master Degree in "Food Innovation and Product Design" (FIPDes) is a 2-year academic programme in the fields of **food science, technology and innovation**. Its goal is to bring an **international and multicultural dimension** to R&D in the food industry. It's an ideal training for students who want to contribute to the **development of innovative, healthy and sustainable food products**.

This Master is coordinated by AgroParisTech in collaboration with Technological University Dublin (Ireland), University of Naples "Federico II" (Italy) and Lund University (Sweden). FIPDes yearly recruits a worldwide class of 25 international talents (8% selection rate).

AgroParisTech
Talents d'une planète soutenable
université
PARIS-SACLAY

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DUBLIN
TECHNOLOGICAL
UNIVERSITY DUBLIN

UNIVERSITÀ
FEDERICO II
DI NAPOLI

LUND
UNIVERSITY

FIPDes is a unique Joint Master programme, based on the vision of four leading European Universities in different areas of food innovation

FIPDes integrates interdisciplinary knowledge, international cultures and innovative teaching methods to provide the ideal training for the next generation of R&D professionals



Junior Project

Multidisciplinary and multicultural project-based learning is a key element of FIPDes pedagogy.

In this context, all FIPDes students (1st year) participate on Junior Projects based on current R&D issues suggested by industrial partners.

Objectives

By working on a particular **case from an industrial issue**, FIPDes students will be able to apply their scientific and technical knowledge. It's also an excellent way to put **project management** into practice and develop **teamworking abilities**.

Content and Development

The project is built around **R&D and innovation issues**.

Projects may cover different areas, such as texture improvement, flavouring products, process engineering or sensory and consumer science. They may concern exploratory screening, emerging issues, new applications or technologies applied to R&D and food innovation.

Examples:

- ✓ Product formulation and ingredient replacement
- ✓ Aroma improvement
- ✓ Potential of new technologies...

Strengths of FIPDes project

- ✓ International and multidisciplinary environment
- ✓ Multicultural richness and English communication
- ✓ Highly motivated and skilled international talents

Available resources

- ✓ Full access to AgroParisTech's documentary resources
- ✓ Material, equipment and technical staff from AgroParisTech (AgroCampus in Palaiseau)
- ✓ Student teamworking on this project (4 weeks, 4-5 students/per project)

Previous Collaborations



The multicultural spirit of FIPDes and the experience of AgroParisTech at your service

Organization and schedule

Each project will be led by a **group of 4 or 5 international students**, from September to January. Students' work will be divided into bibliographical work, conducting experiments (if applicable), preparation of a technical report and oral defence.

Contribution of the industrial partner

- ✓ Setting objectives and participation in project monitoring
- ✓ Supply of raw materials and specific tools
- ✓ Supporting travel expenses for students working on the project
- ✓ Participation fee (including laboratory work): 6000€ / project
(Charges to be discussed for start-ups)

A collaboration and a confidentiality agreement will be established between your institution and AgroParisTech

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