



FIPDes

Food Innovation & Product Design



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 Erasmus Mundus
 Erasmus+



Joint European Master

Introduction

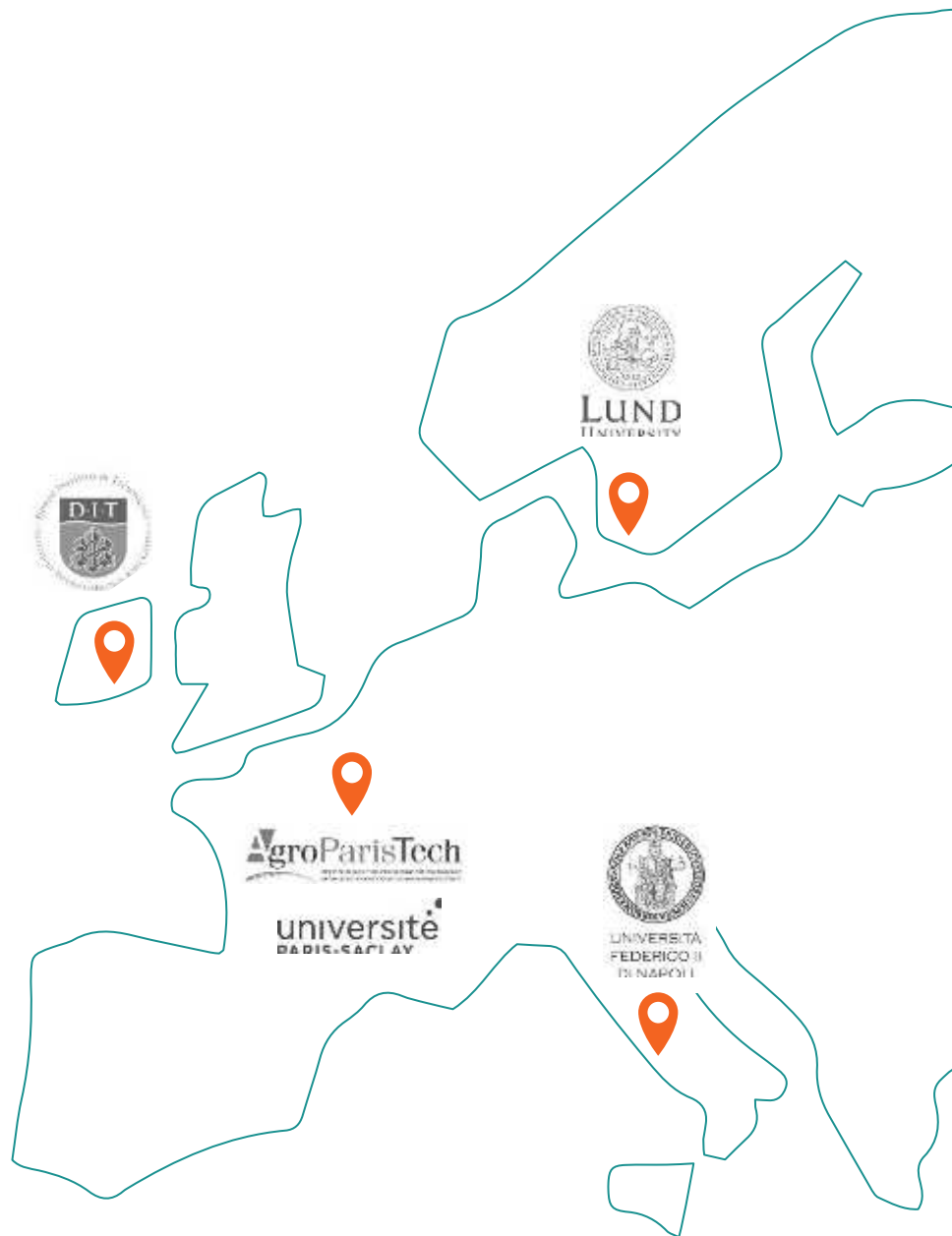
The Joint European Master FIPDes is a 2-years Programme in Food Innovation & Product Design. It is the first course created to tackle the global challenges of food innovation along with product design and packaging. FIPDes is part of the elite Erasmus Mundus Programme, renowned for its academic excellence and international mobility and for promoting European Higher Education throughout the world.

A consortium of five top-ranking European Universities (AgroParisTech and Paris Saclay-France, Dublin Institute of Technology-Ireland, Federico II University-Italy, Lund University-Sweden), amongst the oldest and most prestigious institutes in Europe, offer this truly integrated and unique programme, adopting a holistic and cross-disciplinary approach: from initial conception through prototypes to consumption, from raw materials to packaged goods.

FIPDes is training a new generation of food professionals capable of working across borders, with an inclusive vision of innovation to create sound, sustainable and healthy food solutions for the future generations on this planet.

FIPDes students study, live and get professional experience in four different EU countries. They benefit from the most competitive and innovative learning environments, based on participative learning, team work, R&D projects and hands-on trainings in collaboration with pioneering research, culinary & industrial laboratories.

After only 5 years, FIPDes is fast becoming the worldwide reference in its field with a visibility spread over more than 100 countries, alumni of more than 40 different nationalities and a global network of socio-economic and research partners from the 5 continents.



5
top ranking
European
Universities:

Agro
ParisTech ^{France}

Paris-Saclay
University ^{France}

Dublin
Institute of
Technology ^{Ireland}

Federico II
University ^{Italy}

Lund
University ^{Sweden}

FIPDes is part of the elite
Erasmus Mundus Programme



Why choose FIPDes?



Be able

to successfully integrate and apply knowledge from different disciplines and cultural systems.

Undertake

front-running applied projects in collaboration with industrial and academic partners.

Deepen

your technical skills while exploring your creative abilities.

Empower

your adaptability and entrepreneurship capabilities.

Shape

a unique profile that would take many years to build when working in a company.

Get

the European experience and networks to be ready for new incoming professional challenges at local and global scales.

Develop

highly marketable soft-skills such as team-management, leadership, and English communication.

“This Programme offers you a high quality training, a worldwide employability, new friends for life, self-confidence and a great experience you don't get if you would stay comfortably at home.”

[Hervé This](#)

International Molecular Gastronomy Center-INRA, associate FIPDes partner and professor.

“FIPDes trains the professionals of tomorrow.”

Daniel Hellström
teacher-researcher,
Lund University, Sweden.



“FIPDes gives a highly marketable international qualification. I believe that graduates from this programme will have excellent opportunities in global corporations and research institutes.”

Anne Goldman
Vice President of Consumer Research at ACCE International, Canada and FIPDes invited professor.



Career Prospect

FIPDes graduates work worldwide. They get jobs in different sectors of food innovation such as research, product development and entrepreneurship. They can act at each level of the supply chain and get extremely diverse positions from consultant to CEO. FIPDes alumni act at corporate, SME or institutional level.

Expertize Field



- R&D
- Consumer science, Quality & Regulator affairs
- Innovation and industrial management
- Entrepreneurship, Management & Trade
- Food science, Technology & Packaging
- Others

Employment sector



- Education & Research
- Food & Beverage Corporations
- Non-Food Business Corporations
- Business & Trade
- IT Corporations
- Technology transfer, Biotech, Manufacturing groups
- Consulting
- Petcare multinationals

Type of Employers



- Multinationals
- SME
- Government Institutions
- NGO

Zone of first Employment



- Asia
- Europe
- America
- Eurasia
- Australia
- Africa

over the first 2 cohorts of alumni

Programme Structure and International Mobility

FIPDes adopts a holistic and cross-disciplinary approach to food innovation: from concept through prototypes to consumption, from raw materials to packaged goods. Scientific, technical, entrepreneurial and culinary knowledge is applied at many scales, from the research labs to the pilot plants.



First year:
modules, projects
and summer school
in France and Ireland
+ Summer Internships Worldwide



Students attend courses
in Paris ^{France} and Dublin ^{Ireland}

They acquire cutting-edge knowledge in food science and technology, sustainability, culinary innovation and business. Students undertake open-innovation projects such as the Junior Projects (engineering oriented) or the Food Prototype module (culinary oriented) and finally participate in a showcase challenge. The Joint FIPDes Summer School provides students with advanced sensory and consumer science modules and tutorials, while the international summer internship allows them to experience a new professional environment.



Second year:
students specialize
in one of three options
in France, Italy or Sweden,
+ MSc. Thesis Worldwide



1. Healthy Food Design ^{Italy}
2. Food Design & Engineering ^{France}
3. Food Packaging Design ^{Sweden}

Students increase autonomy and enquiry attitudes, learn by doing team work, research-oriented projects and hands-on training. During the fourth semester, they carry out the FIPDes MSc Thesis according to the specialization path and their professional plans, leading to an industrial or research-based placement in international private bodies or academic laboratories.

Throughout the Master programme, students participate in numerous transversal activities which allow them to share and build new knowledge from different perspectives and different places, continuously interacting with alumni, local students, professionals and teaching staff (Introduction modules, FIPDes Day, transversal innovation modules, innovation challenges or IT-based sharing platforms).



Diploma:
double or triple
National MSc degree
+ Joint FIPDes Diploma

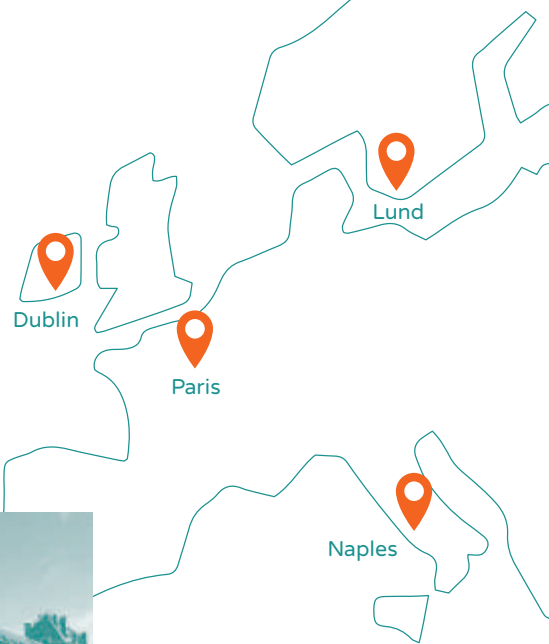


After acquiring 120 ECTS, successful students obtain fully recognized double or triple MSc degree from the highly renowned European Partner Universities, a Joint FIPDes Diploma and a Joint Diploma Supplement which encapsulate the uniqueness of the programme.

FIPDes graduates will thus join the international family of FIPDes Alumni Association (FIPDA).



FIPDes Consortium Universities



AgroParisTech
Paris France

The leading French Graduate School in Agronomy, Environment, Life Sciences and Food Technology, ranked 13th on the QS ranking in the "Agronomy and Forest" discipline in 2015. Since 2015 AgroParisTech is a founding member of Université Paris Saclay. www.agroparistech.fr



Université
Paris-Saclay
Paris France

The new French high-tech and innovation hub merging 18 prestigious higher education institutions, with no fewer than 2 Nobel Prize winners and 6 Fields medalists. UPSay is located at the heart of one of the 8 world innovation hubs, the so-called French Silicon Valley. www.universite-paris-saclay.fr



Lund University
Lund Sweden



One of northern Europe's oldest and most prestigious universities, consistently ranking among the world's top 100 universities. It is the most popular higher education institute in Sweden. www.lunduniversity.lu.se



DIT
Dublin Ireland



Ranked 7th in the Ranking Web of Universities in Ireland, DIT is a pioneering higher education technological institution with excellent industry engagement. DIT is joining the new Technological University for Dublin (TU4 Dublin) at the futuristic campus at Grangegorman in Dublin. www.dit.ie



Università
Federico II
di Napoli
Napoli Italy



The most ancient secular university in Europe, founded in 1224 by Frederick II of Hohenstaufen, the "Stupor Mundi" Holy Roman Emperor. Its Department of Agricultural Sciences, amongst the most ancient and prestigious in Italy and is located in the beautiful Royal Botanic Garden inside the amazing Herculaneum archeological area. www.unina.it

Outstanding People and Environment

65
high quality
teachers
and researchers

Paris
is the most romantic city in the world and was ranked “Best City for Students”, by the 2015 QS world university ranking!



25
international
guest speakers



Napoli
is one of the top-spots for the gorgeous Italian life-style, culture and gastronomy and one of the best cities for students in Italy.

“With beautiful landscapes and cities, friendly and vibrant people, a truly rich history and culture, and world-class universities specialized in a variety of subjects, it’s no surprising that there’s always a steady stream of Italophiles wishing to live and study in Italy”

[QS World University ranking](#)



10
research
centers



3
experimental
kitchens

Lund
is the best city for students in Sweden. Sweden ranks second best in the world at providing higher education and has the highest proficiency in English as a second language in the world. Sweden is the temple of the Scandinavian design!



10
different
scientific fields



7
incubators and
technologic halls

Dublin
is the romantic capital city of the Green Ireland, with a vibrating cultural and musical life. It is small and warm, and almost everything in the city center is within "walking distance". Dublin is the paradise of young international students.



40%
practical,
experimental
and project work

Strategic Partners

20 international strategic partners

FIPDes is supported by an international network of more than 20 strategic partners from academic, research and industrial bodies. They act in training, promoting, sponsoring and advisory activities to make FIPDes a professional training programme adapted to today's and tomorrow's market needs.



Opportunities for Industrial Partners

Hire operational talents at global scale with a unique profile and international experience.

Cooperate in various ways with the outstanding FIPDes programme during Junior projects, Master thesis, trainings, internships and the FIPDes Day.

Benefit from students trained in at least three outstanding EU universities and with excellent technical, English communication and soft skills.

Create customized training to comply with recruitment requirements in countries or zones of interest.

Benefit from technological transfer and forefront innovation projects.

Sponsor FIPDes and benefit of an increased visibility in more than 100 countries.

International Academic Associate Partners

13 Academic Associate Partners

FIPDes Academic Associate Partners are involved at different stages and moments of the FIPDes activities:

Dissemination and advisory activities for internal FIPDes candidates.

Participation to the Summer School and Introduction Module.

Teaching and tutoring during FIPDes modules and projects.

Offering positions for Summer and Master thesis internships.

External Quality Assessment.

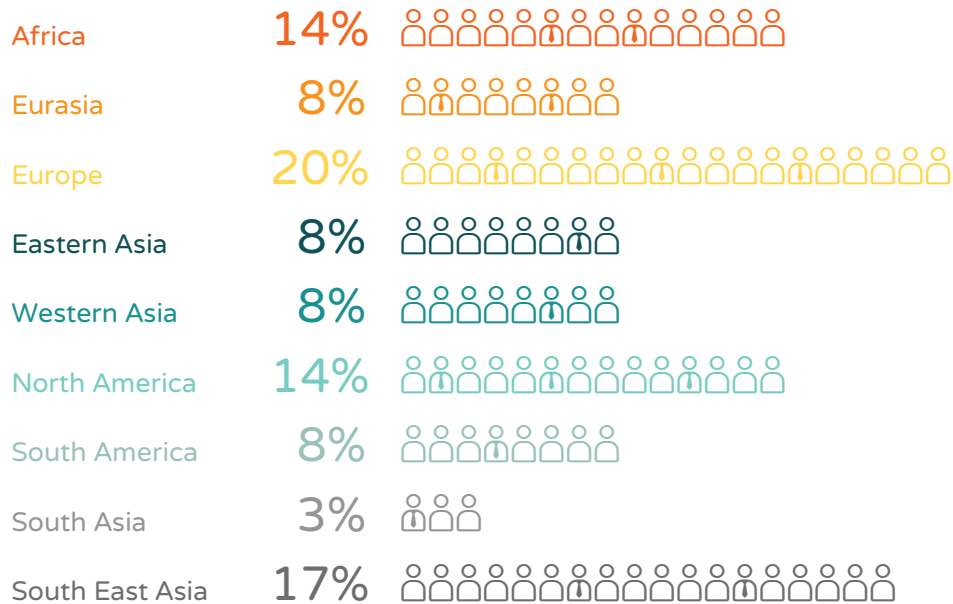
Setting up joint MSc thesis subjects in the frame of collaborative research projects with the FIPDes Universities.



Who chooses FIPDes ?

Young women and men from all the planet!

Open-minded, ambitious, friendly, respectful, food-enthusiast, ingenious, Earth-lover, globetrotter, intrapreneurs, entrepreneurs, happy, bright, pro-active, autonomous, positive, team-player, doer, thinker, connected, connecting, dynamic, committed, creative, motivated, enthusiastic...



Alumni and Success stories

40 Different nationalities



“A global and friendly Alumni network”

Ivi Kalyvioti ^{Greece} is now Junior Packaging Development technologist at Heinz, in the Netherlands.

Anna Radawska ^{Poland} is now Junior Specialist in Sensory and Consumer Science at Silliker Poland, Warsaw, Poland.

Mustafa Bombaywala ^{India} is Associate Engineer at Nestlé in Amiens, France.

Juan Vargas ^{Mexico} is now head of the R&D department for Nutrisa, the biggest frozen yogurt company in Mexico. Furthermore, he is a teacher at the Biotechnology and Chemical Engineering Department at Tecnológico de Monterrey in Mexico.

Erliza Cabisidan ^{Philippines}
Gerald Perry
Estavillo Marin ^{Philippines}
Vita Jarolimkova ^{Czech Republic}
Adriana Balazy ^{Poland}
 created their own international company FoPo before getting their diploma. The FoPo team won the runner-up prize in the 2015 Thought for Food world challenge and is supported by Ben & Jerry’s and have just succeeded their crowd-funding campaign, **Bravo!**

“We are like a big family which is one of the best things about FIPDes: the chance to share opinions, experiences and great time with smart people from all over the world”
Alberto Gonzalez Jordan
 FIPDes Graduate 2013 and now PhD student at Maine University.

Admission criteria

FIPDes recruits every year 25 students from all over the World. The application process is extremely selective and only the best candidates will be admitted into the program.

Pre-admission requirements

- 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 at minimum 70% of the maximum score
- Demonstrated English B2 (advanced) language proficiency level
- Respect of the application deadline

Application, Fees & Scholarships

- see www.fipdes.eu

Contacts

- fipdes@agroparistech.fr
- [facebook/fipdes](https://www.facebook.com/fipdes)

