



Céline, ISA Group student

Interdisciplinary project management
in an international context

Responsible and sustainable management
of food production and food chains

Quality control and food safety

MSc SUSTAINABLE FOOD MANUFACTURING MANAGEMENT

National Master's degree
Accredited by the French Ministry of Education





THE MASTER'S DEGREE

IN "SUSTAINABLE FOOD MANUFACTURING MANAGEMENT"

A curriculum provided jointly by two member institutions of the Lille Catholic University

Faculty of Science and Technology

- **Foundation: 1875**
- **Missions: teaching and research**
- **Teaching: 500 students, 100 teachers** (researchers, associate professors and professionals), **3- and 5-year qualifications** (bachelor's and master's degrees), **2 fields** (Life Science, Nature and the Environment; Physical Science, Mathematics and Information Technology), **8 degrees, 17 courses**
- **Research: 9 laboratories** including 2 accredited research teams (CNRS, host research team)

Groupe ISA

Education, Research, Expertise and Consultancy

- **Foundation: 1963**
- Under the control of the **Ministry of Agriculture, Food, Fisheries, the Countryside and Planning**
- **Teaching: 1,100 students, 110 permanent employees**
- **Engineering degrees** in the sectors of agriculture, food production, the environment and landscape;
- **Bachelor's and master's** degrees in food production and the environment;
- **Research, expertise and consultancy:** agriculture and land; soil and the environment; food production; food product innovation; the biotechnology of micro-organisms; organization and data processing; management training for senior executives; international business support

THE NORD - PAS-DE-CALAIS REGION: AN INTERNATIONAL PLAYER IN FOOD PRODUCTION

FOOD PRODUCTION IS THE LEADING INDUSTRIAL SECTOR IN FRANCE AND THE COUNTRY'S SECOND-BIGGEST EMPLOYER, GENERATING 150 BILLION EUROS OF TURNOVER IN 2009 AND OVER 415,000 JOBS (10,600 COMPANIES, THE BIGGEST INDUSTRIAL SECTOR IN FRANCE). FRENCH FOOD EXPORTS ARE GROWING STRONGLY – FRANCE IS ONE OF THE WORLD'S LEADING EXPORTERS ALONGSIDE THE NETHERLANDS AND GERMANY.

Nord - Pas-de-Calais is the top French region for food exports and the third-largest in terms of turnover. The dominant sectors in the regional food industry are meat, vegetables, seafood processing and cereal and starch product processing together with sugar production, coffee and chicory processing, brewing etc. The region also houses research and development centers belonging to market-leading companies: Roquette, Lesaffre, Cargill, Bonduelle, Soufflet Alimentaire, Tate & Lyle, McCain...



Study in France and become an international manager for the food industry."

Audrey Misrahi et Emmanuelle Dervaux
Master SF2M coordinators



FOOD PRODUCTION AND INTERNATIONAL MARKETS: A WEALTH OF PROSPECTS!

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he master's degree in "Sustainable Food Manufacturing Management" developed by ISA and FLST since 2005 aims to train French and international executives to appreciate the constraints of food production, minimize its impact on the

environment, set up the necessary quality standards and sustainable development actions and improve corporate performance. The SF2M master's is designed to train responsible professionals who will develop the food production sector in France and abroad. Meeting the challenges posed by the rapid evolution of agriculture and the food processing sectors in developing countries will be another of their missions.

We developed the SF2M master's to enable students interested in food production to learn about France's expertise in the field and acquire international experience that will widen their professional prospects.

The internationalization of your skills and personal qualities will quickly take concrete form and provide a foundation on which you can build:

- You will have to manage professional projects in multicultural groups (international student body with students from Europe, Asia, South America, Africa, the Middle East ...);
- Option of spending a semester abroad at one of our many partner universities;
- Excellent standard of professional and technical English and French;
- Within this recognized French course, you will make the most of French expertise in food production.

These two years will provide you with both solid professional experience and unique, enriching human experience. Together with the specific professional skills you will learn, these will make your profile stand out in the job market.



CONTACTS

ISA International Office
48, Boulevard Vauban
59046 Lille Cedex
international@isa-lille.fr
Tel: +33 (0)3 28 38 46 40 / 48 23



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PROGRAM AND ORGANIZATION



SEMESTER 1

	ECTS
Food sciences	
Food biochemistry and ingredients	5
Nutrition and health management	2
Food microbiology	3.5
Food and environmental technologies	
Bioprocesses	1.5
Unit operations	4
Environmental technologies	1.5
Computer tools	1.5
Scientific communication tools	3.5
Intercultural communication and personal development 1	1.5
French 1	2
Project management 1 (industrial project)	4
	30

SEMESTER 2

Applied food technologies and analysis tools	
Process charts and food technology practicals	2.5
Sensory and physico-chemical characterization of food	3.5
Applied statistics 1	2
Operational management in the food industry 1	
Quality management	2.5
Food safety and HACCP	3
Sustainable industrial management and logistics	
Sustainable supply chain	2.5
Environmental impact of industry	1
Global context of the food industry	2
Intercultural communication and personal development 2	2
French 2	2
Project management 2 (industrial project)	3.5
Professional project 1 (Internship)	3.5
	30

SEMESTER 3

Production management	
Industrial performance	1.5
Organization of production	2
Operational management in the food industry 2	
Food safety and quality management systems	3.5
Operational management in the food industry 3	
Environmental management systems	1.5
Industrial risk management	3
Integrated management systems	1
Operational management tools	
Monitoring tools	1.5
Applied statistics 2	3.5
Sustainability and corporate responsibility	
Corporate and trade insights	2.5
Sustainable development and CSR	1.5
Intercultural communication and personal development 3	1.5
French 3	2
Project management 3 (industrial project)	5
	30

SEMESTER 4

Professional project 2: final internship and master's thesis	30
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The SF2M food production master's degree is a two-year course:

- The first year (M1) targets the acquisition of general, scientific and intercultural communication skills and fundamental technical skills;
- The second year (M2) consists of a specialization in responsible and sustainable interdisciplinary management in the food production industries;
- The curriculum is taught entirely in English by teaching and research staff from training establishments or partner universities, food production professionals and consultants from France and abroad;
- Intensive classes in French and intercultural communication are organized throughout the course.

Key points for internationalization

Students can validate a semester of studies abroad (optional) at one of many partner universities.

The content of the modules selected by the partner university is first approved by a committee, which evaluates its relevance for the goals targeted by the SF2M food production master's degree in terms of the skills to be acquired.

A FEW EXAMPLES...

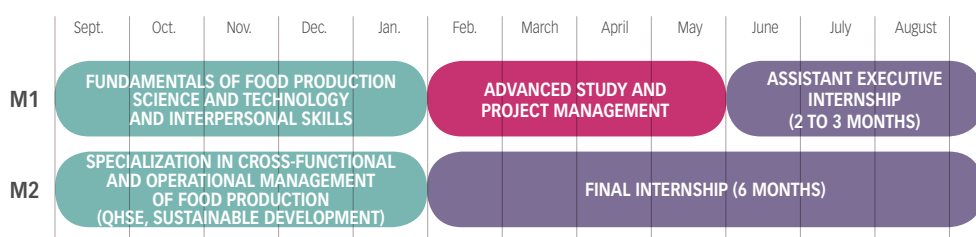
OF PARTNER UNIVERSITIES

- Christ University, Bangalore, India
- Loyola College, Chennai, India
- PUC, Santiago, Chile
- Universidad Iberoamericana, Mexico
- University of Alberta, Edmonton, Canada
- Santa Clara, USA
- National Taiwan University, Taipei
- EHWA Women's University, Seoul, Korea
- University of Queensland, Australia
- Chinese University Of Hong Kong, Hong Kong



FACILITIES AT THE GROUPE ISA FOOD CENTRE:

A technology platform measuring 800 m² (formulation room, cold rooms, food production hall equipped with a microbrewery, fermenters, multi-process autoclave, vacuum mixer, packaging equipment, hydro-distillation equipment, dairy workshop ...); an experimental kitchen; a sensory analysis laboratory; a physical and chemical analysis laboratory; a microbiology laboratory.



Key points for professionalization

Project management and work within multicultural teams are at the heart of the learning experience. The project-based approach enables students to develop their ability to work in teams and apply universal interdisciplinary skills. The highlights of the course in terms of professionalizing the students are:

Industrial projects

These projects, carried out as a team one day a week, place the students in the role of a research officer addressing a fundamental problem on behalf of a client (in the first year, the client is Groupe ISA for a scientific and technological project; in the second year, the client is a manufacturer, an inter-professional organization or a research center for an operational management project).

Internships

These periods of professional immersion, in France or abroad, in a company or a laboratory, take place at the end of the first year (two to three months) and at the end of the second year (six months).

They confront the students with the reality of corporate life and prepare them for their entry into active employment. Students must gradually develop their ability to act independently to solve problems posed by the host organization.

Within the industrial projects and the internships, each student is supervised by an industrial tutor and an educational contact. The projects and internships are described in a written report and an oral presentation in the presence of the company.

A FEW EXAMPLES...

INDUSTRIAL PROJECTS


- Optimizing the use of antioxidants in processing ready-to-use vegetables
- Studying the impact of modifying a sauce recipe
- Studying the regulations and defining a technology for importing Mexican drinks
- Setting up staff training courses
- Evaluating professional risks

FINAL INTERNSHIPS

- Conducting a HACCP study to obtain health approval
- Ensuring compliance to achieve ISO 22000 and ISO 14001 certification
- Controlling inputs and evaluating suppliers
- Studying the nutritional positioning of a product range
- Optimizing a production facility

CAREER OPPORTUNITIES

**DURGARAO KANTE (2010 GRADUATE)
PROJECT LEADER R&D,
LACTALIS-NESTLÉ
FRESH PRODUCTS, FRANCE**

 The two main assets of this program are the well targeted course curriculum for a complete food professional knowledge with on-site professionals and case studies, and the Professional Internships for a total of 8 months (The main difference I find compared to the international programmes from other countries like US, UK and Australia etc..).

To put it simply, **KNOWLEDGE** tells what to do and **EXPERIENCE** tells what not to do. At ISA, I feel that I have learned both."



Skills

The skills acquired by the end of the course fall into three areas:

- Ability to communicate and manage projects in an international context involving multicultural teams;
- Ability to apply the appropriate methodology, with multidisciplinary knowledge and skills for problem-solving;
- Ability to manage projects responsibly and suggest sustainable improvement actions.

Technical skills include the following:

- food quality and safety: implementing HACCP, conducting a certification process (ISO 22000, ISO 9001, IFS, BRC etc.), carrying out audits, training staff in hygiene, optimizing traceability; ...
- safety: diagnosing and evaluating personal safety risks, raising staff awareness and providing training; ...
- environment: preparing and improving an ISO 14001 environmental management system, diagnosing environmental impacts, optimizing waste management and recovering co-products; ...
- production: organizing industrial production, understanding the interactions between products and processes, optimizing the production facility, measuring and controlling costs, managing flows and human resources.

Opportunities...

These skills equip young graduates for positions as executives and managers of industrial sites or food production companies, in France or abroad, in industrialized or developing countries and in any size of organization, from major international corporations to regional SMEs.



Find us at our website
www.isa-lille.com
for more information
on the SF2M master's graduates



A FEW EXAMPLES...

- Quality project manager
- Production manager
- QSE manager
- Freelance consultant
- Research engineer
- Food safety coordinator
- Company director
- Technical manager in Purchasing
- Imports and supplies officer
- Quality supervisor
- Representative for "market openness"
- Officer in charge of automation and the optimization of industrial processes...

OUR CAMPUS AND THE LILLE CATHOLIC UNIVERSITY

Lille Catholic University is the largest private university in France, with 24,000 full-time students and more than 2,000 international students every year.

The University offers a very wide range of undergraduate and postgraduate programs in several areas: law, economics, business and management, medicine, science and technology and the arts and humanities.

The Campus includes 11 student residences, a sports complex, 300 student associations (music, culture, sports, theater, humanitarian associations...), 4 restaurants, a medical center and a health counseling service.

For more information, <http://www.univ-catholille.fr/index-UK.asp>



PRACTICAL INFORMATION

Admission requirements:

- BSc, B-TECH or BE in biology, biotechnology, agriculture, food technology or any other related scientific discipline
- English level certified by an official test: TOEFL 550, IETLS 6.0, TOEIC 750

Admission procedures:

Applicants should contact the ISA International Office at international@isa-lille.fr and

- Fill in the electronic application form and send it back to ISA International Office
- Take the written science test
- Have an individual interview (face to face or video conference)

The tests and individual interviews can be arranged in the student's home country.

Deadline for applications: June 1st

Financial aspects:

Expenses:

- Tuition fees: €4,350/year (for admissions in 2012)
- Living expenses in France: approx. €650/month
- Miscellaneous fees (insurances, visa, ...): approx. €350/year

Financial aid:

- Paid internships in France: min. €300/month
- French government allowance for accommodation (CAF)
- Scholarships: refer to your local French Embassy or contact ISA International Office

ON ARRIVAL: STUDENT SUPPORT

- **Reservation of accommodation in a student residence**
- **Administrative procedures (visa, residence permit etc.)**
- **Integration into student life (associations, activities etc.)**
- **Welcome session: French, intercultural communication, orientation week, ...**



Lille: the crossroads of Europe

Often called "the crossroads of Europe", Lille enjoys a strategic location between France, Belgium, and the United Kingdom.

Its privileged situation, helped by a very dense transportation network, makes Lille a true gateway to Europe: London is an hour and 20 minutes away by Eurostar via the Channel Tunnel, Paris is an hour away, Brussels is 38 minutes away and Amsterdam is two hours away by train.

With its 150,000 students, the Lille region is the third largest academic region in France. It is also the second region in terms of foreign investment and the fourth economic power in France. The region also has the youngest population in the country, which makes it one of the most dynamic cities in France.

As a regional capital, classified as a City of Art, and the European capital of culture in 2004, Lille asserts itself as an excellent cultural destination. It is also famous for its unique and beautiful architecture, a legacy from a past with a wealth of influences.

Lille airport is located fifteen minutes from downtown and offers almost 70 national and international passenger flights.

For more details on the city, please visit www.mairie-lille.fr/en

41 rue du port
59046 Lille Cedex
Tel.: +33 (0)3 28 38 48 28
Fax: +33 (0)3 28 38 48 27
www.icl-lille.fr/sciences

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FACULTÉ LIBRE DES
SCIENCES ET TECHNOLOGIES

EDUCATION

RESEARCH

CONSULTANCY

GROUPE ISA

48 boulevard Vauban
59046 Lille Cedex
Tel.: +33 (0)3 28 38 48 48
Fax: +33 (0)3 28 38 48 47
www.isa-lille.com

