

Master of Science and Engineering in Food Science



English taught program

The Food Science Master program at JUNIA ISA considers each aspect of the globalized food chain in-depth: from ingredients to distribution. Thanks to this holistic approach, coupled with extensive real-world experience, our graduates are actors of **innovative and sustainable food production**, ready to face current and future challenges of the agrofood industry.

active pedagogy

Our Food Science Master program is built on project-based learning, active teaching methods and learning-by-doing. With our hands-on approach and piecemeal training options, students gain real world experience and the power to decide how to build their own expertise.

LEARNING BY DOING

- Field trips & site visits
- Teaching & group projects supervised by professionals
- Innovation learning centers
- Flipped classrooms & serious games
- Co-design labs with partner schools

projects

Semester-long team projects are an integral part of the curriculum. One day a week is dedicated to group projects in collaboration with a professional expert, partner company, or research institute and supervised by a professor.

EXAMPLES OF PROJECTS

- Implementation of an HACCP plan in a powdered beverage plant
- Formulation of a new probiotic milkshake mix with beneficial health effects
- Finding alternatives to the use of disinfectants for agro-food industries

internships

Students spend 40% of the program immersed in real professional experience. These internships, carried out either in France or abroad, in a company or a laboratory, expose students to the reality of working in the field and on research, and prepare them for entry into the global workforce.

EXAMPLES OF INTERNSHIPS

- Creating a protein-enriched tasty and healthy snack using pea proteins
- Updating food safety management system according to FSSC 22000
- Life cycle analysis of vegetal oils
- Reduction of the raw materials and packaging losses

become a specialist

In the second year of the Master, students deepen their knowledge of the technical and sociological aspects of Food Science, as well as choose one of two specializations:

- **R&D Nutrition and Health (66% taught in English):** focuses on the development of new products with a nutrition and health approach.
- **Food Quality and Ecodesign:** prepares multiskilled professionals for the challenges of managing food quality and sustainability (sourcing, formulation, production, distribution...) in a complex and globalized food chain.

career prospects

With solid technical and managerial skills, JUNIA ISA graduates are prepared for the reality of the professional world even before they get their diploma, which is why **90% of JUNIA ISA alumni are employed within 6 months of graduating.**

Our more than 26,000 alumni work around the world, for some of the biggest names in agrofood, environmental management and agriculture, or join and create their own start-ups, thanks to the entrepreneurship cultivated at JUNIA ISA.

Practical information

admission requirements

- Bachelor's Degree in Life Sciences (Agriculture, Food Science, Biology or any related field)
- English B2 level certified by an official test: IELTS, TOEIC, TOEFL IBT or FIRST
- French is not required for admission, but recommended

application procedure

- Complete your online application on admissions.junia.com
- Have an individual interview (online)
- Application deadline: **May 15th, 2024**

financial aspects

Fees and other expenses

- Tuition fees : 9,000€ / year (18,000€ for the 2-year program)
- Living expenses in France: approx. €850/month
- Miscellaneous fees (insurance, visa...): approx. €650/year

Scholarships and Financial Aid

- Scholarships: refer to your local French Embassy or Campus France office
- Paid internships if carried out in France: min. €555/month
- French government housing allowance: approx. 90€/month

MASTER 1

		ECTS
Fall Semester	ISA Introduction Courses	6
	Biochemistry and Microbiology: Application in Food	6
	Quality Management and HACCP	3
	Unit Operations	6
	Food Chain	3
	Bioprocess	3
	French as a Foreign Language	3
	Spring Semester	Production Management
Food Technology Project		6
Ingredients		3
Nutrition		3
Sensory Evaluation		3
Physical, Chemical and Microbiological Characterization of Food Products		6
French as a Foreign Language		3
Summer Internship		3-Month Internship in a lab, company or professional organization, report

MASTER 2

		ECTS
Fall Semester	2 Specializations: - R&D Nutrition and Health - Food Quality and Ecodesign	30
Spring Semester	End-of-study Internship: 6 months in a lab, company or professional organization Final Thesis Report + Oral Defense	30

Course details are subject to change, please visit junia.com for the latest information

international student services

Dedicated support just for you

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

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