

The program

Active Pedagogy

The program aims at training managers capable of meeting the challenges of food production and food based-economy in a sustainable way. The program emphasizes on active learning methods, professional tools and immersions in the corporate world, providing students with the necessary skills to:

• manage professional projects in multicultural groups;
• acquire a high level of professional and technical competence in English and French language;
• make the most of the French expertise in food production.

The program is built on project-based teaching, through:

- Co-design labs
- Innovation learning centers
- Flipped classrooms
- Professional softwares (SAP, Minitab, ...)
- IDI® Profile for Intercultural Communication sensibility
- Teaching and group projects supervised by professionals from the industry and the corporate world

Projects

One day a week is dedicated to team projects, which are monitored by a French food company, a researcher or research center. Example:

- Implementation of an HACCP plan in a powdered beverage plant
- Formulation of a new probiotic milkshake mix with beneficial health Effects

Internships

These periods of professional immersions, carried out either in France or abroad, in a company or a laboratory, expose students to the reality of corporate life and prepare them for their entry into the professional world. Example:

- Compliance with ISO 22000 and ISO 14001 to acquire certification
- Research on new technologies that allow the removal of salt from food Products

Our partners:

English taught program

The program

Agriculture - Food Sciences - Environmental Sciences - Landscape

MASTER OF SCIENCE
AND ENGINEERING
MAJOR IN FOOD SCIENCE

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Our partners:
Our graduates' job positions

ISA has built a strong network, that today comprises of more than 200 partner companies. Every year, ISA organizes a “Company and Career Day”: on this occasion, our partner companies and ISA students have the opportunity to meet and exchange on internships and job opportunities.

ISA graduates are equipped with technical and managerial skills which enable them to get diverse job positions in different departments: Production; Supply chain; Food quality and safety; Research and development; Industrial safety and health; Procurement, Sales and Marketing; Environment.

Practical information

Admission requirements

- Bachelor's Degree in life sciences (agriculture, food science, biology or any related field)
- English level certified by an official test: IELTS 6.0, TOEIC 785, TOEFL IBT 80
- No French required

Application Procedure

Applicants should contact the ISA International Office at isa.international@yncrea.fr and:
- Fill in the electronic application form
- Take the online scientific test
- Have an individual interview (face to face or video conference)

Deadline for application: May 1st 2017

Financial aspects

Fees and other expenses

- Tuition fees: €6,000/year (for admission in September 2017)
- Living expenses in France: approx. €650/month
- Miscellaneous fees (insurance, visa, etc.): approx. €300/year

Scholarships and financial aid

- Paid internships if carried out in France: min. €555/month
- French government allowance for accommodation
- 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, resident permit, etc.)
- Integration into student life (associations, activities, etc.)
- Welcome session: French language, intercultural communication, orientation week, etc.

Examples of positions of our graduates:

- Quality Specialist - NESTLE - GERMANY
- Operational Excellence Leader - SODEXO - FRANCE
- Researcher (Product Safety and Regulatory Affairs) - PROCTER & GAMBLE - BELGIUM
- Process Technologist - BUHLER AG - SWITZERLAND
- Purchase and logistics manager - NATUREX - INDIA