MASTER'S DEGREE IN BIOTECHNOLOGY - BIOTECHNOLOGY ENGINEERING AND AGRO-INDUSTRY MANAGEMENT TRACK

IDENTITY CARD

- Domain : Sciences, Technologies and Health
- Full time course
- Continuing Education
- 120 ECTS credits
- 4 semesters
- La Rochelle
- In partnership with

Lycée de l'alimentation ENILIA-ENSMIC

REGISTRATION

https://www.univ-larochelle.fr/formation/admission-inscription-et-scolarite/candidatures-et-inscriptions/candidater-universite-la-rochelle/

CONTACT

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OBJECTIVES

Presentation

> "This Master's degree provides the essential knowledge needed to understand and analyse a wide range of phenomena relating to living organisms.
> It covers the scientific and technical fundamentals in the fields of biotechnology, nutrition, health and food processing, but also offers a range of opportunities in other areas of training, such as innovation, management, distribution and equipment.
> In addition to scientific and technical courses to ensure a solid general culture, you will need to acquire a good command of English and another foreign language. You will also develop your ability to work in groups and your capacity for commitment and responsibility.
> The Biotechnology Engineering and Agro-Industry Management track focuses on quality control and management. Embrace biotechnology !"
>
> Stéphanie BORDENAVE-JUCHEREAU

Stéphanie Bordenave-Juchereau

ADMISSION

Your profile

You have a Bac+3, Bac+4 or equivalent (minimum 180 ECTS) : you must have knowledge on biochemistry, enzymology, microbiology, molecular biology and chemistry.

How to apply ?

In the 1st year of the Master's degree, the selection of candidates is made on the basis of their application documents.
How to apply to the 1st year of the Master's
How to apply to the 2nd year of the Master's

PROGRAMME

● Mandatory ■ Course option

General Track

Semester 1

Applying Genetic Engineering and Molecular Traceability ●

- ● Genetic Engineering

Beer Brewing and Fermentation ●

- ● Brewing Techniques and Fermentative Yeasts

Cross Curricular Units ●

- ● Biostatistics and Experimental Design
- ● Biotech Day
- ● Modern Foreign Language 1: English

Extracting and Dimensioning with IA ●

- ● Biomolecule Extraction Processes
- ● Sizing of Unit Operations in Process Engineering

Minor: Consumer-Driven Product Design ●

- ● Major Food Industries
- ● Market Research
- ● Marketing

Semester 2

Bioreactor Operation and Biomolecule Production ●

- ● Bioreactors and Biomolecule Production
- ● Enzyme Engineering

Complementary Module ■

- ■ Rescue Project Jean Monnet: Resilience, Climate Change and European Union

Cross Curricular Units GBMAI ●

- ● GBMAI Work Placement (3 weeks)
- ● Modern Foreign Language 1: English

Food Product Development ●

- ● Allegation, Rules and Novel Food: Innovation in EU
- ● Food Biochemistry and Bioengineering

Industrial Fermentation ●

- ● Industrial Microbiology

Minor: Food Manufacturing Management

- Agro-Food Project Management
- Corporate Strategy and Action Plan
- Production Management

Semester 3

Agri-Food Business Management

- Distribution
- Global Perspectives on Business Sectors
- Industrial Performance Management

Cross Curricular Units

- Biotech Day
- Intellectual Property and Innovation / Financing Innovation
- Modern Foreign Language 1: English

Mastering Hygiene and Safety in the Food Industry

- Biological Food Hazards
- Health and Safety Management
- Personnel Safety and Environmental Monitoring in Food Industry

Minor: Quality Management in the Food Industry

- HACCP and Quality Management
- Nutritional Quality

Nutrition and Food Risks

- Chemical Hazards in Food
- Dietary Balance
- Energy Expenditure and Nutritional Requirements

Semester 4

Complementary Module

- Rescue Project Jean Monnet: Resilience, Climate Change and European Union

End-Of-Study Internship GBMAI

- GBMAI Work Placement (24 weeks)

AFTERWARDS

Information subject to change

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