



MSC BIOTECHNOLOGY - BIOTECHNOLOGICAL ENGINEERING AND MANAGEMENT IN AGRO-INDUSTRIES TRACK

IDENTITY CARD

- > Domain : Sciences, Technologies and Health
- > Full time course
- > [Continuing Education](#)
- > [Master of Engineering](#)

- > [120 ECTS credits](#)
- > 4 semesters
- > La Rochelle
- > In partnership with



REGISTRATION

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

CONTACT

Site Sciences et Technologies
Avenue Michel Crépeau
17042 La Rochelle cedex 1
Phone : +33 (0)5 46 45 82 59
Web :
Email : master.genie-biotechnologique@univ-lr.fr

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

> 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

> 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

> End-Of-Study Internship GBMAI ●

- GBMAI Work Placement (24 weeks)

AFTERWARDS

Information subject to change

file generated on 23 June 2025 09:48:38 +0200