FIPDes
Erasmus Mundus Joint Master Degree in Food Innovation & Product Design

Duration
2 years

Course description
The EMJMD FIPDes is a 2-year programme in Food Innovation & Product Design. It is the first course created to tackle the global challenges of food innovation along with product design and packaging. FIPDes trains a new generation of food professionals capable of working across borders, with an inclusive vision of innovation to create sound, sustainable and healthy food solutions for the future generations.

A consortium of 4 top-ranked EU Universities (AgroParisTech-France, Dublin Institute of Technology-Ireland, University of Naples Federico II-Italy, Lund University-Sweden), among the most renowned institutes in Europe in their fields, offers this truly unique integrated programme, adopting a holistic and cross-disciplinary approach: from conception to consumption through prototypes, from raw materials to packaged goods.

During the first year, students attend courses in Paris and Dublin. They acquire cutting-edge knowledge in food science and technology, sustainability, culinary innovation and business. The second year offers 3 specialisation paths concerning strategic sectors of food product innovation. Each option is based on the partner universities’ research and teaching strengths:

1. Healthy Food Design (Italy)
2. Food Design & Engineering (France)
3. Food Packaging Design and Logistics (Sweden)

The MSc. thesis leads to an industrial or research-based placement in international companies or academic laboratories.

All through the programme, FIPDes students participate in numerous transversal activities allowing them to share and build new knowledge from different perspectives and places by interacting with alumni, local students, and professionals. Entrepreneurship abilities are developed throughout the full Master programme. They benefit from the most competitive and innovative learning environments, based on participative learning, teamwork, R&D projects and hands-on training in collaboration with pioneering research, culinary and industrial laboratories. FIPDes is supported by an international network of more than 20 strategic associated partners from academia and industry, with research and entrepreneurship skills. These partners are engaged in training, promoting, sponsoring and advisory activities to make FIPDes a professional training programme tailored to today’s and tomorrow’s labour market needs, and ready to face emerging global trends.

Successful students obtain a fully recognized double or triple MSc. degree from the hosting Universities, a Joint FIPDes Diploma and a Joint Diploma Supplement encapsulating the uniqueness of the programme.

The language of instruction is English. Students’ admission is based on their education, academic excellence, motivation and professional plan. Dedicated administrative and teaching staffs ensure a smooth integration and optimal conditions for students to study and live in the participating countries.

Web site
For the Master webpage, please consult the link: http://europa.eu/!RN87Kc

Partners
INSTITUT DES SCIENCES ET INDUSTRIES DU VIVANT ET DE L'ENVIRONNEMENT - AGRO PARIS TECH, France (coordinating institution)
DUBLIN INSTITUTE OF TECHNOLOGY, Ireland
UNIVERSITA DEGLI STUDI DI NAPOLI FEDERICO II, Italy
LUNDS UNIVERSITET, Sweden

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