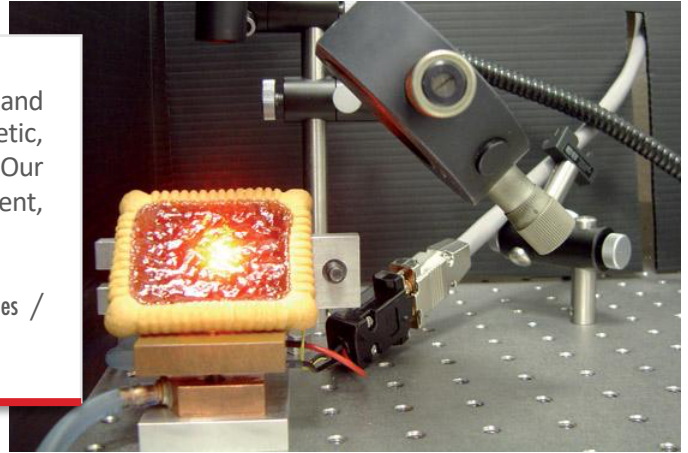




Master's Programme **Food Science and Bioengineering**

ENSCBP trains engineers in Food Science and Bioengineering for the agri-food, cosmetic, pharmaceutical and nutrition-health industries. Our engineers go on to work in Research & Development, Quality & Safety, and Production.

innovation / management / quality / nutrition / processes /
biotechnologies / eco-friendly design / sustainable food systems



COURSES

1st AND 2ND YEAR

- Companies, careers & cultures
- Engineering sciences and techniques
- Biochemistry and food technology
- Food microbiology and molecular biology
- Human nutrition and toxicology
- Physical and analytical chemistry
- Physics
- Molecular chemistry and polymers

Projects - example

Imagine and develop an innovative food product using an eco-friendly design approach

- Chocolate-cheese aperitif snacks
- Low-sugar vanilla ice cream
- Mousse and chocolate fondant in a single dessert

2 long internships (5 and 6 months) in a company, in France or abroad

3RD YEAR - CHOICE BETWEEN:

SPECIALISATIONS

- Chemistry and bioengineering¹
- Design and production in industry
- Innovation and human nutrition
- Lipids and industrial applications
- Engineer entrepreneur for innovative projects²
- QSE integrated management and sustainable development



OPENESS MODULES:

- Aromas, flavours and fragrances: from food industry to perfumery³
- Red card! Innovations for recreational physical activities⁵
- Designing an innovative object³
- Workplace health and ergonomics³
- Marketing and purchasing³
- Research Master's ⁴
- Sciences, techniques, communication and ethics¹

In partnership with



¹ ENSTBB –
Bordeaux INP



² Bordeaux INP



³ Kedge



⁴ University of
Bordeaux



⁵ Bordeaux School of
Art



Engineering (Master's Programme) Food Science and Bioengineering

DUAL DEGREE PROGRAMMES

- National Engineering School of Sfax (Tunisia)
- Polytechnic School of Sousse, Tunisia
- Master's in Nutrition - Health at Laval University, Québec, Canada

For other dual degree and mobility opportunities visit enscbp.bordeaux-inp.fr

EMPLOYMENT PROSPECTS

Business sectors



Production



Research and
development



Quality, Safety



Marketing

The majority of our graduates work in the agri-food industry. They may also be recruited by the cosmetics, pharmaceutical and chemical industries.

Why choose a Graduate School?

- Small classes: 50 students per graduating class in AGB / 600 total in the school
- Selective admissions
- Adapted teaching methods
- Close ties with industry
- High scientific level with engineering programmes supported by research laboratories
- International mobility opportunities
- Active alumni network



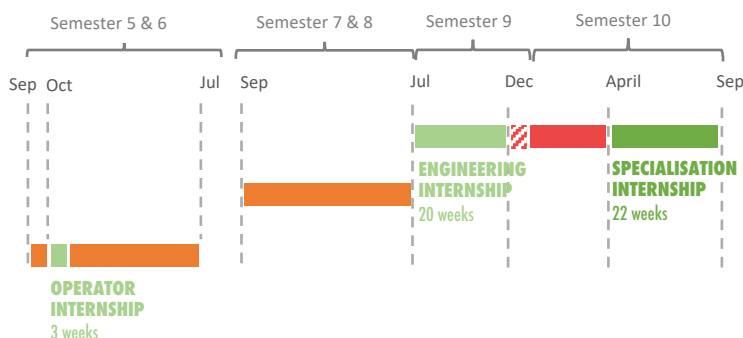
Programme calendar

- Acquisition of fundamental skills, projects
- Introductory module
- Specialisation

5TH year

4TH year

3RD year



Students may enrol in the programme after completing 2 years of post-secondary studies.