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

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 bioengineering
• Design and production in industry
• Innovation and human nutrition
• Lipids and industrial applications
• Engineer entrepreneur for innovative projects
• QSE integrated management and sustainable development

OPENESS MODULES:
• Aromas, flavours and fragrances: from food industry to perfumery
• Red card! Innovations for recreational physical activities
• Designing an innovative object
• Workplace health and ergonomics
• Marketing and purchasing
• Research Master’s
• Sciences, techniques, communication and ethics

In partnership with

1 ENSTBB – Bordeaux INP
2 Bordeaux INP
3 Kedge
4 University of Bordeaux
5 Bordeaux School of Art
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

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

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

Programme calendar

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

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