



# Work-Study Master's Food Science and Industrial Engineering

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**IFRIA**  
LA FORMATION DE  
LA FILIÈRE ALIMENTAIRE

Engineers in Food science and Industrial Engineering are responsible for agri-food production. They organise production in compliance with quality, cost and deadlines criteria. Owing to their organizational skills and knowledge of food products, they play a strong managerial role.

# food technology / project management / legislation / processes / quality / health at work / safety / performance / lean management / supply chain



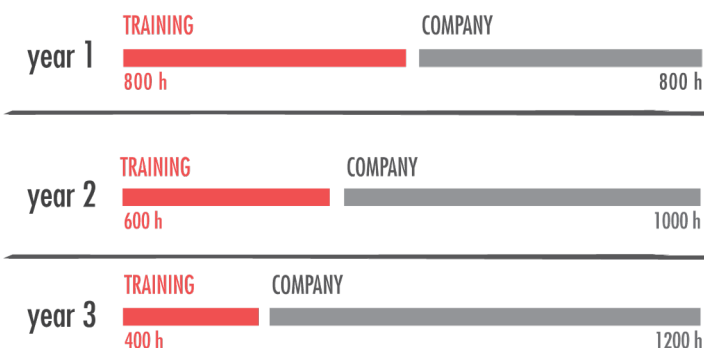
## COURSES

- Companies, careers & cultures
- Engineering sciences and techniques
- Biochemistry and food technology
- Food microbiology
- Human nutrition and toxicology
- Physics

## MOBILITY

Students have to do a placement in a foreign country for a minimum of 12 weeks, which can be split up into several periods.

## WORK-STUDY SCHEDULE



## EMPLOYMENT PROSPECTS Business sectors



Production



Studies,  
consulting



Purchasing

Our graduates work in the agri-food industry.

## Programme strengths

- High-level scientific training
- Adapted teaching methods with 20 to 25 students per class and an opportunity for students to apply what they have learned through study projects
- Paid training program

2 weeks / 2 weeks

2 weeks / 3-4 weeks

2 weeks / 6 weeks

Students alternate between periods spent at school and working in a company to gain professional experience.