Work-Study Master’s
Food Science and Industrial Engineering

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.

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

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

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

<table>
<thead>
<tr>
<th>Year 1</th>
<th>Training 800 h</th>
<th>Company 800 h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Year 2</td>
<td>Training 600 h</td>
<td>Company 1000 h</td>
</tr>
<tr>
<td>Year 3</td>
<td>Training 400 h</td>
<td>Company 1200 h</td>
</tr>
</tbody>
</table>

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