Совместная магистерская степень в инновациях и разработке продуктов питания

http://www.fipdes.eu/

EMJMD FIPDes - это 2-летняя программа в области инноваций и дизайна продуктов питания. Это первый курс, созданный для решения глобальных проблем, связанных с инновациями в пищевой промышленности, а также с дизайном и упаковкой продукции. FIPDes обучает следующее поколение профессионалов пищевой промышленности, способных работать в разных странах, с широким видением инноваций для создания надежных, устойчивых и здоровых продуктов питания для будущих поколений. Консорциум из 4 университетов ЕС (AgroParisTech-France, Технологический университет Дублин-Ирландия, Университет Неаполя Федерико II-Италия, Лундский университет-Швеция), самых известных институтов в Европе в своей области, предлагает эту уникальную и по-настоящему интегрированную программу, применяя целостный и междисциплинарный подход: от концепции до потребления через прототипы, от сырья до упакованных товаров.

# Joint Master Degree in Food Innovation & Product Design

# FIPDes

# CALENDAR & DEADLINES

FIPDes application calendar

Due to the Covid-19 pandemic, the **FIPDes** academic year 2020-2021 has been postponed to 2021-2022. The candidates selected for 2020-2021 will start their academic year in September 2021.

**There will be no selection this year (2020-2021).**

The next round for application will open in 2021-2022 (for a start in September 2022).

**Admission rules and time-frame :**

## Summary

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 the next 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, Technological University Dublin-Ireland, University of Naples Federico II-Italy, Lund University-Sweden), among the most renowned institutes in Europe in their fields, offers this unique and truly 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 specialization 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 & 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 join numerous transversal activities and interact with professionals, alumni, and local students to build new knowledge from different perspectives. The student-centred learning approach is based on teamwork, R&D projects and practical training in collaboration with pioneering research, culinary and industrial laboratories. A wide offer of innovation activities develop the entrepreneurship abilities and the intercultural intelligence of the students who are immersed in stimulating environments. FIPDes cooperate with a strong international network of more than 20 strategic partners (academia, industry, research, entrepreneurship) engaged in training, promotion, support and advise. All these unique points make FIPDes a professional training programme tailored to current and future labour market needs and ready to face the global emerging bioeconomy 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 and successfully make a life-changing experience.