

ADMISSION

The FIPDes consortium selects high motivated students that meet the following formal admission conditions:

- ▶ BSc degree or equivalent degree of at least 180 higher education credits in food science and technology, biotechnology, process engineering, biochemistry or related fields
- ▶ Grade point average needs to be at minimum 70 % of the maximum score
- ▶ Demonstrated English B (advanced) language proficiency level
- ▶ Respect of the application deadline

APPLICATION

The application is done by the on-line form available at www.fipdes.eu, where you will also find detailed information about application procedures and deadlines. Only complete applications will be processed.

LANGUAGE OF INSTRUCTION

The official language of the EMMC-FIPDES course is English with ample opportunities to learn the local language and culture. In France some standard modules shared with national courses are in French (first semester and "Food Design and Engineering" option).

ERASMUS MUNDUS SCHOLARSHIP

Scholarships are available for EU and non-EU students. Category A (*) scholarships for non EU-applicants amount to € 24,000 per year for two years. Category B (*) scholarships for EU-applicants amount to € 12,000 per year for two years.

(*) For more details on scholarships categories see FIPDes website (www.fipdes.eu)

The FIPDes Consortium will propose the best applicants for Erasmus Mundus scholarships. Grant holders are selected on the basis of academic potential and in observance of geographical criteria determined by the European Commission.

Please indicate in the FIPDes on-line application form if you are applying for a scholarship. There is no separate scholarship application form. FIPDes is also open to self-paying students.

PARTICIPATION COSTS

The participation costs per year are € 8,000 for non-European students and € 4,000 for European students.

FURTHER INFORMATION

Detailed information on FIPDes is available on www.fipdes.eu

Contact:
contact@fipdes.eu

ERASMUS MUNDUS MASTER COURSE

FIPDes

Food Innovation & Product Design



www.fipdes.eu

The Erasmus Mundus Master Course **FIPDes** (Food Innovation and Product Design) is a two-year outstanding integrated programme. It aims to qualify graduates to deal with the growing challenges in food innovation. FIPDes is part of the elite Erasmus Mundus Master Course (EMMC) programme initiated by the European Commission to enhance and promote European Higher Education throughout the world.

WHY CHOOSE FIPDes

You want to contribute to the development of innovative, sustainable and healthy food products. You are looking for an international dimension in the Food Research & Development field. You are the right candidate for the EMMC-FIPDes ! FIPDes qualifies you to cope with the huge challenges in the sector of food innovation along with product design and packaging. FIPDes has strong interaction with the professional and scientific sectors of food innovation research. Several partners contribute to the education and career development leading to gain professional competences and enhancing student's employability.

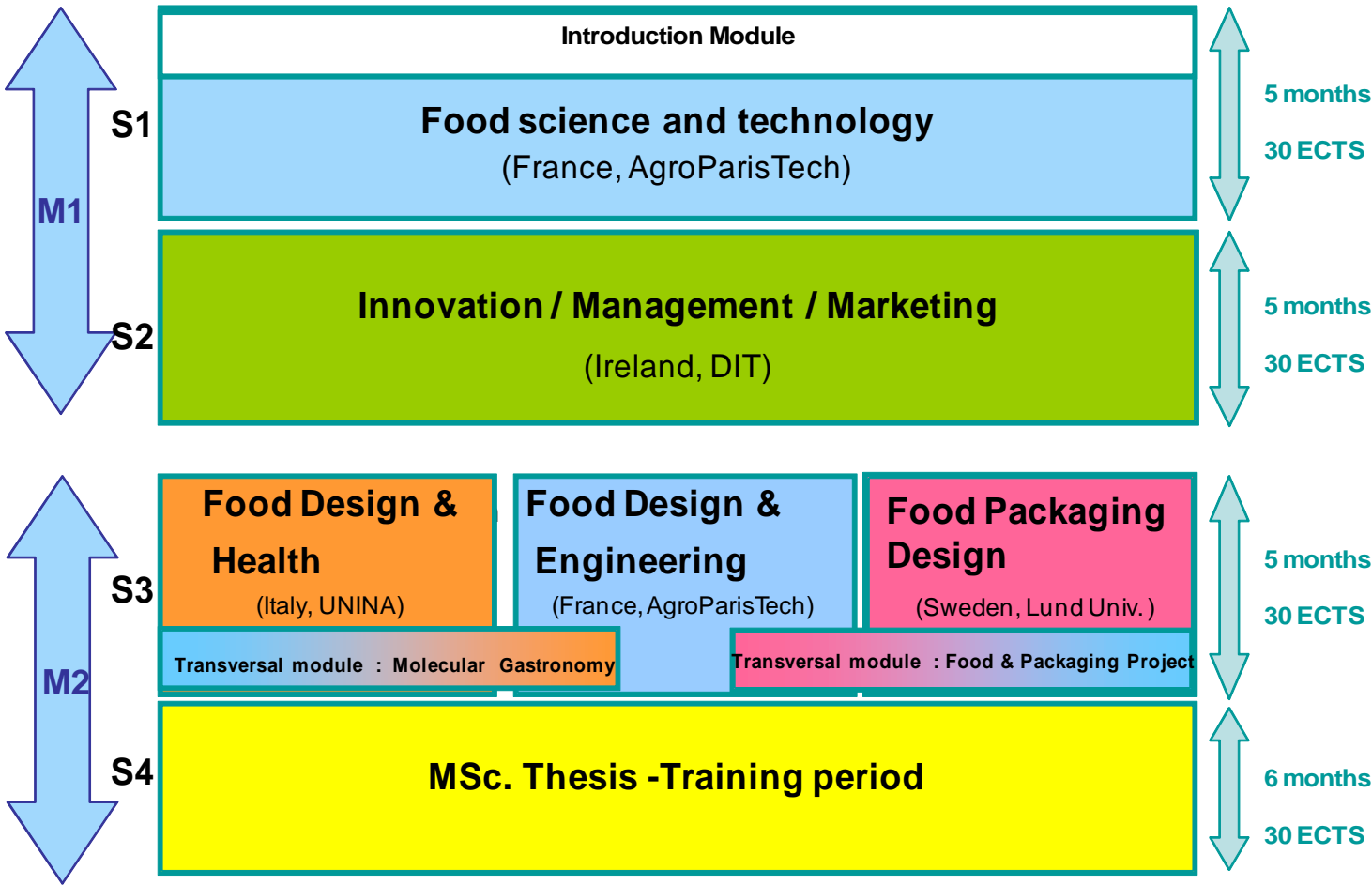
THE FIPDes PARTNERS

The FIPDes programme is offered by a consortium of 4 European universities from France, Ireland, Italy and Sweden.



LUND UNIVERSITY

FIPDes is also supported by private companies and public research organisations.



PROGRAMME STRUCTURE

FIPDes offers a truly integrated study programme fully recognized in all the participating countries. It adopts an integrated approach “from materials to packaged product”, including technical, entrepreneurial and culinary knowledge in food innovation. When students have acquired 120 ECTS at two or three Consortium institutions, they will obtain a FIPDes Multiple Degree and a Diploma Supplement.

The first year of studies will impart to the students a broad knowledge of food science, technological and entrepreneurial skills. Students will attend half-year courses in France and Ireland.

The second year will give them the opportunity to specialise in one of three well-defined options:

- 1: Food Design and Health (Italy)
- 2: Food Design and Engineering (France)
- 3: Food Packaging Design (Sweden)

The research training will be done on a R&D topic in one of the research departments of the Consortium or associate members, according to student specialisation and professional plans.