

MASTER MP²

International Master - Microbiology and Physiochemistry for food and wine Process

INTRODUCTION

MP2 is a Master's degree, course-based, full-time international research master focused on Microbiology and physico-chemistry applied to food and wine processes. This master aims at training future researchers and managers of the food and wine science and industry.

YOU...

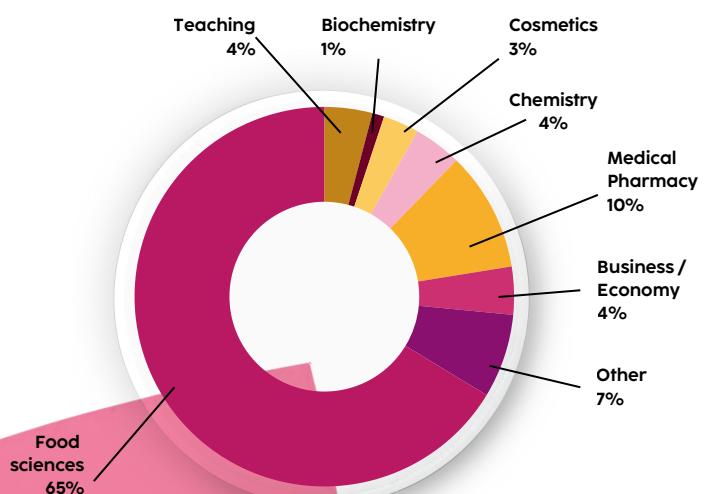
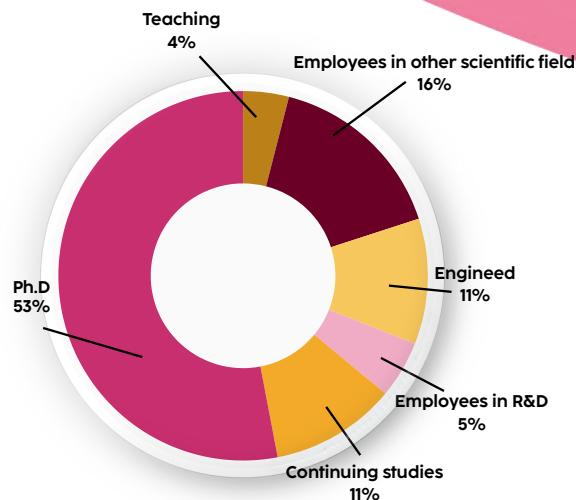
- INTERESTED IN INNOVATION AND RESEARCH ON FOOD SCIENCE
- STUDENT IN 1 ST YEAR OF MASTER IN FOOD SCIENCE, BIOLOGY, PHYSICAL CHEMISTRY OR ENGINEERING SCIENCE

ARE NEED

TO OBTAIN PROFESSIONAL SKILL S IN FOOD AND WINE RESEARCH

The MP2 master Degree aims at providing students with job-relevant competencies and skills for a career as research project leader in academic laboratories, research institutes or R&D departments of international companies. The expertise will be in the field of microbiology and microbiological processes, chemistry and physical chemistry applied to food and wine science. Students will be encouraged to continue with a PhD after this master degree.

MP² : WIN-WIN OPPORTUNITY TO DEVELOP FOOD FOR FUTURE



ORGANIZATION

You will have a strong international mobility. One semester will be out of France in the first year and another one is possible during the second year. The teaching units below are indicative of those offered in this program. This list is based on the current organization and may change year to year.

SCHEDULE OF FORMATION

1st year

60 ECTS

1st semester: 30 ECTS Dijon, France

Topics of the courses:

Methodology and tools, statistics, introduction to sensory evaluation, food composition and nutrition, microbiological risks and processes, food chemistry and physicochemistry

2nd semester, 30 ECTS

- Academic Mobility
- European Universities or International partners.

Topics of the courses:

Analytical chemistry, biotechnology, bioinformatics, chemistry, microbiology, heat and mass transfer, physical chemistry, food technology and processing.....

Training

2nd year

60 ECTS

1st semester: 30 ECTS Dijon, France

2nd semester, 30 ECTS Research Training (France or International)

OPTION 1

OPTION 2

New insights in microbiology and food processes

New insights in chemistry and physicochemistry for Food design

Unit 1 : Toolbox and project management

Unit 2A : Microbiology applied to food safety : pathogen and flora alterations

Unit 2B : Food and wines analysis

Unit 3A : Interaction and adaptation of microorganisms to their environments

Unit 3B : Food and wine stability

Unit 4A : Food and wine design by the mean of microbiology

Unit 4B : Food design by the mean of physicochemistry

Unit 5A : Food processes and emerging technologies

Unit 5B : Chemistry and toxicology applied to food safety

Unit 6 : Project and training



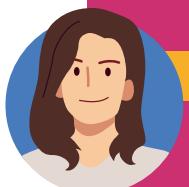
REGISTRATION

Admission requirements

- **1st year** : bachelor's degree or equivalent in biology, food science, chemistry, physical chemistry or engineering science
- **2nd year** : admission open to graduate students with a Master degree or equivalent related to biology, chemistry or physical chemistry
- **Motivation** and professional project
- **Relevance of academic background** and quality of the candidate's academic records
- **Level in English**: B2 required for the two years



TESTIMONIE



Aline Maire du Poset

PhD Student, UMR PAM, Team PCAV,
AgroSup Dijon

"I integrated the master degree of Food Science of the University of Burgundy. During the first year, my two months internship, on physical chemistry of dairy drinks, made me understand that I wanted to continue in the research field. The multidisciplinary approach of the courses and the internship of 6 months proposed during the second year, allowed me to follow by a PhD. I am now leading researches on iron encapsulation in biopolymer gels, topics at the cross section of physical chemistry, chemistry and biochemistry with possible application in food, pharmaceutics and health sciences."

Contact

FOR ADMINISTRATIVE INFORMATION

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SITE INTERNET



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