Master Programme in Food Innovation and Product Design

Programme code: TALIP
Scope: 120 credits
Cycle: Second
Approved by: Kristoffer Modig
Validity: 2019/2020
Date of approval: 13 May 2019

In addition to the syllabus, general regulations and information for the Faculty of Engineering apply to this programme.

1 Aim and outcomes

1.1 Aim
The programme is an Erasmus Mundus Joint Master Degree carried out by Lund University together with Université Paris-Saclay and AgroParisTech (France), Technological University Dublin (Ireland) and University of Naples “Federico II” (Italy). The overall objective of FIPDes is to provide top-level and up-to-date education that qualifies the graduates to cope with the huge challenges in the sector of food innovation along with product design and packaging.

1.2 Outcomes for a Degree of Master of Science (120 credits)
(Higher Education Ordinance 1993:100)

Knowledge and understanding
For a Degree of Master of Science (120 credits) the student shall - demonstrate knowledge and understanding in the main field of study, including both broad knowledge of the field and a considerable degree of specialised knowledge in certain areas of the field as well as insight into current research and development work, and - demonstrate specialised methodological knowledge in the main field of study.

Competence and skills
For a Degree of Master of Science (120 credits) the student shall - demonstrate the ability to critically and systematically integrate knowledge and analyse, assess and deal with complex phenomena, issues and situations even with limited information - demonstrate the ability to identify and formulate issues critically, autonomously and creatively as well as to plan and, using appropriate methods, undertake advanced tasks within predetermined time frames and so contribute to the formation of knowledge as well as the ability to evaluate this work - demonstrate the ability in speech and writing both nationally and internationally to report clearly and discuss his or her conclusions and the knowledge and arguments on which they are based in dialogue with different audiences, and - demonstrate the skills required for participation in research and development work or autonomous employment in some other qualified capacity.

Judgement and approach
For a Degree of Master of Science (120 credits) the student shall - demonstrate the ability to make assessments in the main field of study informed by relevant disciplinary, social and ethical issues and also to demonstrate awareness of ethical aspects of research and development work - demonstrate insight into the possibilities and limitations of research, its role in society and the responsibility of the individual for how it is used, and - demonstrate the ability to identify the personal need for further knowledge and take responsibility for his or her ongoing learning.

1.3 Further studies
Students who have achieved a second cycle exam (Master of Science) will have general entry requirements for third cycle educations.

2 Programme structure
The programme includes 90 credits compulsory courses and a degree project (30 credits).

2.1 First semester - Université Paris-Saclay and AgroParisTech

Courses (advanced level)
Introduction Module, 1.5 credits

Courses (basic level)
Appropriate level, 6 credits

Summer School, 3 credits (optional course)

Optional course (advanced level)

French Language or Foreign Language for French Speaking Students, 2 credits

2.2 Second semester - Technological University Dublin

Courses (advanced level)
Technology and Innovation Management, 5 credits
Food Regulatory Affairs, 5 credits
New Food Business Creation, 5 credits
Marketing Communication and Consumer Behaviour, 5 credits
Transversal Innovation Project (II): Food Prototype Development and Evaluation, 10 credits
Summer Internship, 5 credits (optional course)
Summer School, 3 credits (optional course)

2.3 Third semester - LTH, Université Paris-Saclay and AgroParisTech or University of Napels.

2.3.1 LTH

Courses (advanced level)
MTTN35 Packaging Logistics, 7.5 credits
MTTN40 Packaging Technology and Development, 7.5 credits
MTTN50 Senior Project in Food and Packaging Innovation, 7.5 credits
MTTN56 Packaging Material Science, 7.5 credits

2.4 Fourth semester
The last semester consists of the degree project (30 credits) conducted in Lund, for the students who studied the third semester in Lund.
3 Specific admission requirements
Admission to the program is made by Université Paris-Saclay and AgroParisTech. See www.fipdes.eu.

3.1 Admission requirements
To be eligible for the Master programme applicants are required to have a Bachelor of Science (B.Sc. or a nationally recognized degree equivalent to 180 ECTS) in food science and technology, biotechnology, process engineering, biochemistry, nutrition or food related fields. English 6.

4 Degree

4.1 Degree requirements
For a Degree of Master of Science (120 credits) students must complete courses comprising 120 credits, including a degree project worth 30 credits. 90 credits must be second-cycle credits, including the degree project.

4.1.1 Degree project
The degree projects included in the programme are listed in the timetable.

4.2 Degree and degree certificate
When students have completed the degree requirements, they are entitled to apply for a degree of a Master of Science (120 credits). Main Field of Study: Food Product and Packaging Development.