Master's Programme in Food Innovation and Product Design

Programme code: TALIP
Scope: 120 credits
Cycle: Second
Approved by: Kristofer Modig
Validity: 2020/2021
Date of approval: 26 February 2020

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 program 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

2.2 Second semester - Technological University Dublin

Courses (advanced level)

Advanced Molecular Gastronomy, 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 Naples

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,
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 De-
velopment.