

## Syllabus Master's Programme in Food Innovation and Product Design

- Programme code: TALIP
- Scope: 120 credits
- Cycle: Second
- Approved by: Carl Grey
- Validity: 2021/2022
- Date of approval: 25 February 2021

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's 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 – First semester - Université Paris-Saclay and AgroParisTech**

#### ***Courses (advanced level)***

- Introduction Module, 1.5 credits
- Comprehensive Food Science and Analysis, 5 credits
- Food Process Engineering, 3 credits
- Statistics Applied to Food Science and Technology, 2 credits
- Junior R&D Project, 9 credits
- Sustainable Development for Food Products, 1.5 credits
- Transversal Innovation Project (I) Intercultural Intelligence,
- Project Management and Creativity, 1.5 credits
- Introduction to Formulation Engineering Applied to Food
- Products, 1.5 credits

#### ***Optional course (advanced level)***

- One optional course, 3 credits

#### ***Compulsory course (basic level)***

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

## **2.2 Second semester – Technological University Dublin**

### ***Courses (advanced level)***

- Advanced Molecular Gastronomy, 5 credits
- Food Law & Regulatory Env, 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 programme is made by Université Paris-Saclay and AgroParisTech. See [www.fipdes.eu](http://www.fipdes.eu).

### **3.1 Admission requirements**

To be eligible for the Master's 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.