

INTERNATIONAL **B**ACHELOR **C**ERTIFICATE

IN

ANIMAL **S**CIENCES & **F**OOD **S**CIENCE

2015-2016

CONTENT

| CODE | CORE COURSES | ECTS DISTRIBUTION | | | PAGE |
|----------------------|-----------------------|-------------------|------------|------------|------|
| | | TOTAL ECTS | SEMESTER 1 | SEMESTER 2 | |
| IBFHC01 | FRENCH LANGUAGE | 4 | 2 | 2 | 3 |
| IBFHC02 | ENGLISH LANGUAGE | 4 | 2,5 | 1,5 | 4 |
| IBFHC03 | RURAL SOCIOLOGY | 3 | / | 3 | 5 |
| IBGME01 | STRATEGIC MANAGEMENT | 2 | 2 | / | 6 |
| IBECM01 | AGRICULTURAL POLICIES | 3 | 3 | / | 7 |
| TOTAL CREDITS | | 16 | 9,5 | 6,5 | |

| CODE | ANIMAL SCIENCES | ECTS DISTRIBUTION | | | PAGE |
|----------------------|--|-------------------|------------|------------|-------|
| | | TOTAL ECTS | SEMESTER 1 | SEMESTER 2 | |
| IBSPA01 | ANIMAL PRODUCTIONS | 9 | 9 | / | 8 & 9 |
| IBECM02 | ANIMAL MARKET CHAINS | 2 | 2 | / | 10 |
| IBECM03 | TUTORED WORK IN EUROPEAN MARKET CHAINS | 2 | 2 | / | 10 |
| TOTAL CREDITS | | 13 | 13 | / | |

| CODE | FOOD SCIENCES | ECTS DISTRIBUTION | | | PAGE |
|----------------------|--|-------------------|------------|------------|------|
| | | TOTAL ECTS | SEMESTER 1 | SEMESTER 2 | |
| IBSTA01 | FOOD SCIENCES FOOD TECHNOLOGY & MICROBIOLOGICAL QUALITY OF FOOD PROCESSES IN FOOD TECHNOLOGY / QUALITY PROCESS | 13 | / | 13 | 11 |
| TOTAL CREDITS | | 13 | / | 13 | |

| CODE | ENOLOGY | ECTS DISTRIBUTION | | | PAGE |
|----------------------|--|-------------------|------------|------------|------|
| | | TOTAL ECTS | SEMESTER 1 | SEMESTER 2 | |
| IBSTA02 | WINEMAKING, ENOLOGY & WINE BUSINESS INDUSTRY | 8 | / | 8 | 12 |
| TOTAL CREDITS | | 8 | / | 8 | |

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|-----------------------------|------------------|
| TOTAL FOR SEMESTER 1 | 22,5 ECTS |
| TOTAL FOR SEMESTER 2 | 27,5 ECTS |

| CODE | INTERNSHIP | ECTS DISTRIBUTION | | PAGE |
|----------------------|-----------------------------|-------------------|---------------|------|
| | | TOTAL ECTS | JUNE AND JULY | |
| IBMOS01 | INTERNSHIP (JUNE AND JULY) | 10 | 10 | 13 |
| TOTAL CREDITS | | 10 | 10 | |

| | |
|--------------------------------------|----------------|
| TOTAL FOR THE YEAR OF STUDIES | 60 ECTS |
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FRENCH LANGUAGE

Credits: 4 ECTS

Learning outcomes:

To give students a knowledge of French in order to enable them to deal with simple, everyday situations.

Objective: level A2.

Content:

From introducing things to people, to providing information, conducting a debate and recounting a situation or story, students will learn how to formulate their ideas & express them in a way that is both logical and adapted to their level and audience.

Pedagogy terms and conditions:

- Role playing, always focusing on the abovementioned notions & based on everyday situations.
- Television extracts like the News so as to build oral comprehension, interaction & fluidity in expression.

Evaluation terms and conditions:

Oral and written exam

Prerequisite:

Minimum 1 year of French language for BUA students.

Literature:

- A. BERTHET et al., Alter Ego 1 and 2, méthode de français, 2006, éd. Hachette FLE
- M. GREGOIRE, Grammaire progressive du français, 1997, éd. Clé international

ENGLISH LANGUAGE

Credits: 4 ECTS

Learning outcomes:

To reinforce the knowledge of the English language in order to communicate in general and professional English.

Objective: level B2

Content:

From introducing things to people, to providing information, conducting a debate and recounting a situation or story, students will learn how to formulate their ideas & express them in a way that is both logical and adapted to their level and audience.

TOEIC classes and test.

Pedagogy terms and conditions:

- Role playing, always focusing on the abovementioned notions & based on everyday situations
- Television extracts like the News so as to build oral comprehension, interaction & fluidity in expression

Evaluation terms and conditions:

Oral and written exam

Prerequisite:

TOEFL IBT 80, TOEIC 750, IELTS 6 minimum (or equivalent)

RURAL SOCIOLOGY

Credits: 3 ECTS

Educational objectives:

Presenting the evolution, the current characteristics and issues of French agriculture and rural areas from the perspective of the social sciences,

Introducing students to conduct field work (interviews, observations, oral presentation etc.)

Content:

This course combines lectures, labs and field visits and answers the following questions :

What are the current characteristics of French rural and agricultural areas and how did they evolved during the past decades?

What are the main characteristics of French agriculture and French farmers?

Who are the different actors and policies existing in rural and agricultural areas?

What are the specificities of the French agricultural model? (quality labels, agritourism, etc.)

Students will put into practice this knowledge through a day-field work in a rural region and a presentation of the results of their observations.

Pedagogy terms and conditions

Lectures, labs, field visits and group work

Evaluation terms and conditions

Oral presentation

STRATEGIC MANAGEMENT

Credits: 2 ECTS

Educational objectives:

Through lecture, class discussions, team consultations, oral and written reports, and examinations, students should demonstrate the following:

1. Introduce students to the nature of agribusiness firms and the role of the agribusiness manager.
2. Introduce students to the principles and practices used in the management of agribusiness industries.
3. Provide students with management tools that may be applied to the types of problems they are likely to encounter in an agribusiness management career.
4. concepts in both oral and written forms.

Content:

- Management principles relevant to agribusiness firms. In short, what does a manager need to know and do? The course will focus on the following topics:
 - Agricultural productivity
 - The key players of the agri-food system
 - Understanding Customer Needs to Make Money
 - The Agribusiness Manager (3 Es, 4 management functions, 6 steps of decision-making)
 - The Role of Marketing (marketing mission, nine functions of marketers, 5 utilities)
 - The need for competition and its monitoring
 - Marketing Management (the business plan, estimating market potential)
 - Understanding Consumer Demand (demand elasticity, cross-elasticity, income elasticity)
 - Staying Competitive, Strategic Plan
 - Forecasting
 - Budgeting
 - Organizational Structure

Teaching methods:

Lectures, videos, class discussion, homeworks, projects, and tutorials

Literature:

Principles of Agribusiness Management, 4th ed. by Beierlein, Schneeberger, and Osburn.

Assessment methods:

Written examination

AGRICULTURAL POLICIES

Credits: 3 ECTS

Educational objectives:

- Understand the ongoing globalization of the economy
- Highlight the main agricultural policies in the presence of the WTO and the reform process (particularly in France and Europe)
- Measuring the consequences of these policies for rural areas and territories
- Consider strategies for the future of agriculture

Content:

- Consumption or demand
- Production or supply
- The world grain market
- World trade and exporting countries
- World trade and importing countries
- Concept of Stocks
- Analysis of world prices, and price trends
- Concepts of food security
- The CAP. Why and how supporting agriculture
- Evolutions of the CAP in Europe
- Agriculture : from the GATT of 1948 to the WTO today
- Definition of strategies for agriculture and the rural world

Teaching methods:

Lectures

Assessment methods:

Written examination

ANIMAL PRODUCTIONS

Credits: 9 ECTS

Educational objectives:

- Knowing the different techniques and systems of animal production.
- Managing the techno-economic diagnosis of farms.

Content:

UNIT 1 : INTRODUCTION TO ANIMAL PRODUCTION SCIENCE

- **Domestic animals and productions**
 - Ruminants
 - Monogastrics
 - Housing/Farm stalls
 - Animal welfare
- **French breeds - characteristics and performances**
- **Farm visits**
 - dairy cow and laying hens
 - Pork: traditional and non-traditional farming systems
 - Meat chickens: traditional and free range systems

UNIT 2 : REPRODUCTION

- **Reproduction physiology**
 - Reproduction of beef cattle
- **Reproduction management**
 - Reproduction management in pig production
 - Use of hormones
- **Group work + presentations**
 - One species/group (dairy cows, pigs, chickens, etc)
 - Reproductive physiology of the species
 - Reproductive cycle
 - Specificities/Technologies

UNIT 3 : ANIMAL NUTRITION

- **Digestion and metabolism**
 - Digestive system : monogastrics and ruminants
 - Digestion : monogastric and ruminants
 - Nitrogen and energy metabolism in ruminants
- **Feedstuffs**
 - Concentrates, co-products and minerals ; Grass (pasture, silage, hay)
- **Monogastric feeding**
 - Pork, poultry
- **Ruminants feeding**
 - Dairy cattle, beef cattle
 - French feeding systems
 - Introduction to software : INRAtion and PrévAlim
 - Practical use of diet formulation software

UNIT 4 : PRODUCT QUALITY

- Dairy products
- Meat products
- Egg products
- Product quality

UNIT 5 : ANIMAL INDUSTRIES

- General introduction
- Bibliography Report
- Dairy cattle, beef cattle, pork, or poultry industry

Teaching methods:

Lectures, Self-learning, Case-study, Field visits.

Assessment methods:

Written tests, oral presentation

ANIMAL MARKET CHAINS

TUTORED WORK IN EUROPEAN MARKET CHAINS

Credits: 4 ECTS (Including the tutored work)

Educational objectives:

- Being able to analyze the European diversity of the main animal market chains and feed industries and their international evolutions.

Content of the EU:

- Concept and method for the market chains
- Future international market types
- Feed industry markets in Europe
- Dairy products chains in Europe
- Beef meat chains in Europe
- Pork meat chains in Europe
- Poultry meat chains in Europe
- Fish chains in the world

Teaching methods:

Lectures, Visits,

Assessment methods:

Report

FOOD SCIENCES

Credits: 13 ECTS (Including tutored works)

Educational objectives:

Learning the mechanisms involved in technological processes of food. Learning food quality and food safety management.

Content:

1 - INTRODUCTION TO FOOD SCIENCES

2 - MICROBIAL QUALITY OF FOOD

Biochemical and nutritional composition of some solid foods (dairy and meat products) and liquid (fruit juice for example). Physicochemical mechanisms involved in the technological process (Practical Lab. works: Food biochemistry and microbiology).

Micro-organisms usually found in food processing. Pathogenic and spoilage micro-flora

Micro-organisms useful in food technology

Practical Lab. Works in microbiology

3 - PROCESSES IN FOOD TECHNOLOGY / QUALITY PROCESS

Study of different food processes (dairy products, meat, vegetables and bakery).

Practical Lab. Works: Beer processing
 Yoghurts processing
 Cheese processing
 Juice processing
 Bread processing

HACCP, Application to the products developed during the practical lab works

4 - INNOVATION PROJECTS IN FOOD SCIENCES

Teaching methods:

Lectures, visits, and tutored projects in food manufacturing

Support: lab works based on 2 or 3 different products.

Assessment methods:

Written exam, Projects evaluation

WINEMAKING, ENOLOGY & WINE BUSINESS INDUSTRY

Credits: 8 ECTS

Educational objectives:

- To appreciate the complex nature of wine;
- To develop knowledge of the chemical, microbiological and technological aspects of red and white winemaking;
- To develop basic knowledge of sensory analysis of grapes and wine and to familiarize with the major wine faults;
- Developing the ability to interact and work in all areas of the business (R & D, production, logistics, purchasing, marketing, sales ...).

Content:

- Chemical composition of grapes during ripening. Parameters used to assess maturity.
- Soluble Solids, Ethanol, pH Acids in Grapes & Wines
- Basic concepts of chemical analysis of grapes and wine: Equivalent, Normality & Titrations
- Red and white wine processing.
- Post fermentation process: fining agents, wine blending and wine aging
- Wine color and its stability
- Wine aroma and sulfur compounds
- Students are placed in a situation of business consultant (winery, cooperative, trader, exporter, ...).
- Solutions to implement the specific business advice approach

Teaching methods:

Lectures, tutored works, visits.

Assessment methods:

Tests, Lab. Reports, Quizzes

INTERNSHIP

Credits: 10 ECTS

Teacher:

Professor-tutor designated for each student

Learning outcomes:

professional organizations. Experience work environment with its constraints and stimulations.
present solution(s) based on; an in-depth bibliographical search, the choice of an adapted methodology and a procedure leading to propositions adjusted to the context of the company.

Pedagogy terms and conditions:

Pedagogical team will find an adapted internship for the student. Internship agreement will need to be signed between the student and the company, defining objectives and responsibilities of both parties. A professor Tutor will be designated for each student and will be the reference of the student during its internship.

Evaluation terms and conditions:

Students will be assessed by their trainee superior on their general behaviour; adaptability, sociability, ability to communicate effectively, their dependability, and on their work behaviour; interest taken in the work, ability to listen and to follow instructions, work quality and output, sense of observation, personal initiative, practical common sense (20%).
Report (and oral presentation if needed) at the end of the internship (80%).

Language:

French and English

Duration:

7 weeks