

## Master in Local products and Traditional Food

### Become an expert in the development of local and traditional food products!

Higher education in both Food Science and agribusiness for local and traditional food products. The Master programme combined scientific and technical knowledge and field experience. It provides an in-depth knowledge for traditional and local production.

During the Master's degree, students attend courses in European **partner institutions**: namely France (Angers and Clermont-Ferrand), Italy (Piacenza), Romania (Cluj-Napoca), Greece (Thermi).

The Food Identity Master's Degree is also labelled **Erasmus Mundus 2019-2025**.

Download student guide

**Nature** : Master state approved diploma

**Accréditation** : Diploma awarded jointly by the University of Angers - ESTHUA and VetAgro Sup

**Pour qui ?** : Bachelor of Science, MSc degree or equivalent diploma

### Objective

#### In short

### The Master in Local products and Traditional Food is a multidisciplinary programme

With the support of the  
Erasmus+ Programme  
of the European Union



It trains future experts in the agri-food sector -with an international vision of culture, regulation, market analysis and competences- in food processing, authentication, sensory analysis, quality control, marketing strategy and entrepreneurship.

The joint Master programme is designed **to develop both technical and commercial skills through** a curriculum focusing on **local and traditional food products**. It takes place in **4 countries (France, Italy, Romania and Greece)**. The training combines theory with practical experiences gained through applied work in pilot plants, visits to production sites and to retailers. They work on case studies hand in hand with producers and other professionals. This path gives all the essential elements and tools for a successful development of local and traditional food products from the producers to the consumers within the global market context.

### Why study a Master's degree in Food?

Food consumption is deeply rooted in the culture and the emotion. Eating is a vital need as it is a means of social integration, a source of pleasure and a reflection of convictions and self-image. In addition, everywhere in the world and in Europe, in particular, local agriculture and local food products are linked to communities, habits and know-hows. Local, traditional food products and **products of origin** designation are getting a greater attention by many actors (politics, citizens, consumers and tourists). These foods are a gateway to other cultures, people and places.

Agriculture, rural development and sustainability are major concerns for governments around the world. In this context, the European Commission has developed quality schemes for these kinds of food products, and more



specifically **Geographical Indication** labels (PDO, PGI and TSG) or other quality labels like organic food and products of mountain. These traditional food products and products of origin are mainly produced in SMEs in a globalised context ruled by international food regulations, European and national policies. The latter are facing certain external and internal challenges and need to further develop their production and marketing skills, within this complicated framework. Consequently, there is a need for experts of the development, protection and promotion of these food products, of having a comprehensive understanding of the situation.

## The programme

**The Master in Local products and Traditional Food programme is designed as followed:**

- A 4-semester course & 120 ECTS (European Credit transfert system)
- The course is taught in 4 European countries: France (Angers and Clermont-Ferrand), Italy (Piacenza), Romania (Cluj-Napoca), Greece (Thermi)
- Taught in English but learning French language during the programme is mandatory for the 3rd semester in France (Beginner and no French speaker accepted)
- 1 Study trip of 2 weeks in Greece + many visits of local food companies
- 6-month professional project (work placement in professional structure: lab or company)

## More information : tab curriculum

### Admission

#### Application process

**Submit your application on our digital platform.**

- For enrollment in September, online application is open from October of the previous year.
- Your written application will be examined, then if it is accepted, you will be invited for an oral interview at ESA or by phone or skype for overseas countries.
- The final selection will be done by the Pedagogical committee and the results will be communicated by email from February to July at the latest.
- Should you wish to contest the final decision of the Teaching committee, please send a letter explaining your position. Your demand will be examined as quickly as possible.

**Application deadline WITHOUT ERASMUS MUNDUS SCHOLARSHIPS: first recruitments on 31 January, second recruitment on 30th April. Final recruitment July, 12 for EU residents only. For Non-EU residents, final recruitment is end of June.**

If you apply for both the Master in Local products and Traditional Food programme AND Erasmus Mundus scholarships, refert to **Erasmus Mundus scholarships section**. The deadline for Erasmus Mundus scholarships is February 28 and the answer for the scholarship will come by email end of April.

#### Prerequisites

### Who can apply ?

- Students wishing to further their education
- Company staff wishing to obtain the National Diploma of Master (French DNM) by the way of adult training or to complete their knowledge with "à la carte" modules (no degree awarded)

Applications are examined individually.

## Admission requirements



To attend this course, students must have successfully completed a diploma of higher education in science. It can be, for example...

a "Bachelor of Science" (3 years of scientific training or economic or sociology science), a MSc degree, or equivalent diploma for other countries.

The same admission requirements apply to company staff wishing to obtain a MSc by the way of continuing education. Each candidate will be examined individually by the Pedagogical committee.

## Language level

A good level of English is compulsory (CEFL B2 or equivalent). A level of French is not required for the recruitment. However, reaching B1+ in French with French lessons during semester 1 & 2 for some teaching activities on semester 3 is mandatory. French language lessons for non French speakers is mandatory during the programme. Other languages, in particular those spoken in partner universities, are a good asset for the recruitment.

Students can attend an intensive French language course before the beginning of the Master course:

- You can attend a French course (FLE: French as a Foreign Language) in the first 15 days of September with the other foreign students in the group. (included in the fees)
- You can also decide to come earlier in July and/or August to follow a 1 or 2 month-intensive training in French (contact us for details on possibilities).

Administrative information

## Practical information during your stay in France

Download the international students welcome guide and prepare your arrival in Angers, in our campus.

- International students welcome pack

## Curriculum

**Master 1 Autumn semester**

**Master 1 Spring semester**

**Master 2 Autumn semester**

## Tuition fees & funding

### Tuition fees

**Tuition fees are updated each year and cover the whole of the course program**

For the class intake of 2021 to 2023, the tuition fees for one academic year are:

- 9,500 euros
- + 103 euros (Student insurance for work experience and internship placements)
- + 100 euros (Participation costs for student life at ESA)
- + 92 euros (French tax contributing to student life on campus)

The second year of the Master Programme can be done either with a student status (fees above) or with an apprentice status. The apprentice status implies both practical (in an hosting French company) and academic training (at ESA or partner universities campus). The apprentice student will benefit from a monthly salary regulated by the French government, and won't pay scholarship fees for the second year.

**Tuition fees do not include**



Transports costs between partner universities  
Everyday student expenses (accommodation, meals, health insurance...)

## **Special notice for the 2 weeks professional practices in Greece (module 2.5)**

### **Financed by ESA**

- accommodation
- breakfast
- bus transport to visit places.
- tasting sessions

### **Financed by students**

- lunches
- evening meals
- transport costs to the country from which the trip will start and back.

\*Non EU graduate student means a national of any country of the world with the exception of the 28 Member States of the European Union, the EEA-EFTA States (Island, Liechtenstein and Norway) and the candidate countries for accession to the European Union (presently Turkey and Former Yugoslav Republic of Macedonia).

### **Funding**

Conditions for obtaining scholarships for mobility aids are set by funding organizations and vary from program to program. They are subject to decision from funding organizations and should therefore not be considered a “must have”.

More informations

