



STUDENT GUIDE

www.masterfoodidentity.com

FOREWORD

It is with great pleasure that we welcome the new intake to the Master Food Identity. Established in 2009, this 2-year master degree programme is a joint collaboration between higher education institutions in Europe, bringing together various competencies in the development of products of origin, local and traditional food products.

This document aims to guide each student, from registration to graduation, and to explain the relationship with students and member institutions. The student guide includes information on course contents and schedules. At the beginning of each academic semester, a detailed description will be provided, including the support that students will receive from host institutions.

The student guide likewise outlines the regulations that govern this master programme and we encourage students to refer to these documents regularly. At the end of this guide (Annex 8), each student signs an agreement indicating that they have read this guide and the mutual commitments it entails. While we make every effort to ensure that the information here is correct, changes are possible from time to time.

We wish each student every success in their studies.

Philippe MONGONDRY

Head of the Master Food Identity
Ecole Supérieure d'Agricultures
Angers, France



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PART 1

MASTER FOOD IDENTITY

1.1. POSITIONAL STRATEGY

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 master Food Identity is a multidisciplinary programme. 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 MSc 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.

WHAT'S IN A NAME?

The MSc programme is basically 50% designed with Food Science and 50% with social economics. The academic disciplines implemented in the programme serve to train an expert with **a complete vision of the development of products of origin** and traditional and local food products. These food products are mostly produced in SMEs which need a comprehensive view of the product, from the processing to the marketing. This is why we are training generalists of food sector but with a high level of understanding about GI, products of origin, traditional and terroir products.

Label of excellence Erasmus Mundus

The study programme was twice awarded the Erasmus Mundus label of excellence by the European Commission in 2011-2017 and 2020-2025.

1.2. MEMBER INSTITUTIONS

The Master was initially constructed with different European universities, between 2007 and 2009.

TODAY, THE PARTNER INSTITUTIONS ARE:**France - Coordinator**

Ecole Supérieure d'Agricultures (ESA)
55, rue Rabelais
BP 30748
49007 ANGERS Cedex 01
Tel: +33 2 41 23 55 55
Dr. Philippe MONGONDRY
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VetAgro Sup Clermont Agronomic Campus
89 Avenue de l'Europe
63370 LEMPDES
Phone: +33 4 73 98 13 41
Dr Rafia HALAWANY-DARSON
rafia.halawany-darson@vetagro-sup.fr

Italy

Università Cattolica Del Sacro Cuore (UCSC)
Istituto di Frutti-Viticoltura
Via Emilia Parmense 84 - 29100 PIACENZA
Tel: +39-0 523-599 227
Pr. Gabriele CANALI
gabriele.canali@unicatt.it

Romania

University of Agricultural Sciences and
Veterinary Medicine (USAMV Cluj Napoca)
Mănăstur St. 3-5
400372 - CLUJ-NAPOCA
Tel: +40 264 596 384
Prof. Conf. Felix ARION
E-mail address: felixarion@usamvcluj.ro

Greece

Institute of Applied Biosciences | INAB
Centre for Research and Technology Hellas
| CERTH
Thermi, Thessaloniki
Greece
Tel: +30 2310 498272
Pr. Anagnostics ARGIRIOU
argiriou@certh.gr

ATTENTION: Each student is asked to inquire about the requirement for a visa when visiting the various countries (e.g. during modules at member universities, study trips or working internships...) and to take the necessary steps. Each student has to manage his or her own travel procedures.

THE ASSOCIATED PARTNER INSTITUTIONS ARE:

Belgique

A.R.E.P.O. Bruxelles

Cameroon

UNIVERSITE DE NGOUNDERE Ngaoundéré

Canada

UNIVERSITY OF VICTORIA VICTORIA

France

Olivier BEUCHERIE ANGERS

Université d'Angers (UA)

UFR ESTHUA Tourisme et Culture

Greece

PANEPISTIMIO AIGAIU, Mytilini

Iraq

UNIVERSITY OF SULAIMANI, Sulaimani

Romania

ASOCIATIA CLUSTERUL AGRO-FOOD-IND

NAPOCA, APahida

Switzerland

Origin for Sustainability, Lausanne

Serbia

UNIVERZITET U KRAGUJEVCU, Kragujevac



1.3. LEARNING OUTCOMES

The objective of this programme is to bring a large vision of the food systems and of the food productions in a global context of socioeconomic and climate changes to the future experts for the development of local and global solutions. The learning outcomes of the MSc programme are 50% socioeconomic and 50% technical:

- A vision on these local food products, products of origin and their markets
- A vision on the food production and local food systems
- A vision of producers on the food production management
- Competences on food production and food safety & risks
- Competences on quality and characterisation of food products including sensory analysis
- Competences on international market, global management and marketing

1.4. DEGREE

The Master Food Identity degree is accredited by the French Ministry of higher Education and Research since 2003. The last accreditation is 2017-2022 (NOR : ESRS1700126A)

Diplôme National de Master (DNM) Mention Sciences et Technologies de l'Agriculture, de l'Alimentation et de l'Environnement, parcours "Food Identity"

This national French master's degree is jointly awarded with the associated partner, the University of Angers, France.

The MSc Food Identity programme is also accredited in Italy by USCSC: *Master universitario di primo livello FOOD IDENTITY (PRODOTTI TIPICI EUROPEI)*, renewed every year and in Romania by USAMV Cluj Napoca *MSc Agribusiness*, renewed every 4 years.

It is awarded to students who attended the MSc Food Identity programme and validated 120 ECTS credits (European Credit Transfer System). It also qualifies its graduates for doctoral studies.

1.5. LANGUAGE POLICIES

The official languages of the teaching programme are English, first, and French, in a second place. Learning French is however mandatory for the non-French native speakers during the curriculum.

The students must present the results of a B2 level of an official **foreign** language test (French or English equivalent to TOEIC at 785) in order to validate 5 ECTS, by the end of the MSc programme, the latest, and before the second diploma jury meeting, end of November.

Extra-curriculum (no credit, no obligation) 25h of Italian classes are available during the 2 months in Italy. The consortium pays the teacher and the students pay 50€ for the pedagogical material (book).

Our partners propose language courses, out of the master's programme and at the student's charge and responsibility to manage the cost and schedule. It could be interesting and helpful to learn the local language if a student wishes to pursue a PhD degree in one of the hosting countries.

1.6. MOBILITY SCHEME

The curriculum consists of two academic years, divided into four semesters of 30 ECTS. During the first three semesters, students attend courses in five European partner institutions: France (Angers), Italy (Piacenza), Romania (Cluj-Napoca), Greece (Thessaloniki), and France (Clermont Ferrand). The students remain together for the duration of the three semesters. Another individual mobility, during the fourth semester, is possible to other countries or associated partner institutions (as long as the ESA gives the permission according to the government regulations in case of public health crisis). This mobility scheme aims to provide students with a rich cultural experience and international exposure of the food industry.

1.7. ACADEMIC COMMITTEE

ITS ROLE IS TO:

- Guarantee the quality of the education and training programme
- Define the learning outcomes and ensure course contents meet the required standards
- Propose changes in the study curriculum when necessary
- Ensure course consistency and equal assessment policies in each partner institution
- Supervise the final selection of students enrolling in the study programme
- Assess and ensure that student evaluations have been completed in each academic year.
- Administrate and supervise student and professor mobility
- Validate the participation of new partner institutions
- Oversee and validate student professional thesis projects

PARTNER MEMBERS OF THE ACADEMIC COMMITTEE:

- Ass. Pr. Philippe Mongondry, PhD (MSc coordinator): Ecole Supérieure d'Agricultures (ESA) in Angers (France) – Lecturer in physics and chemistry in food Science.
- Pr. Gabriele Canali: Università Cattolica del Sacro Cuore (UCSC) in Piacenza (Italy) – Lecturer and researcher in Agricultural and Food Economics and Policy.
- Prof. Dr. Felix Arion: Universitatea de Stiinte Agricole si Medicina Veterinara (USAMV) in Cluj-Napoca (Romania) – Lecturer and researcher in agricultural and rural management and rural development strategies.

- Dr. Rafia Halawany-Darson: Institut d'enseignement supérieur et de recherche en alimentation, santé animale, sciences agronomiques et de l'environnement (VetAgro Sup) in Clermont Ferrand (France) – associate professor and researcher in food marketing and consumer behaviour
- Pr. Anagnostis Argiriou: Institute of Applied Biosciences (INAB)/Centre for Research and Technology Hellas (CERTH) in Thessaloniki (Greece) – lecturer and researcher in genetics

ASSOCIATED PARTNER MEMBERS OF THE ACADEMIC COMMITTEE:

- Dr. Olivier Etcheverria, PhD: Université d'Angers (UA) in Angers (France) – Lecturer and researcher in gastronomy and wine tourism.
- Assist prof. Dr. Rezhen Harun: University of Sulaimani (UOS) - Head of Agribusiness and Rural Development Department at UOS

MEMBERS OF THE ADMINISTRATIVE TEAM AT ÉCOLE SUPÉRIEURE D'AGRICULTURES IN ANGERS

- Administrative organisation of the Master programmes: Marie-Claire Gillaizeau
mc.gillaizeau@groupe-esa.com
- Master programmes assistant^a: Angélica Lebau
a.lebau@groupe-esa.com
- Recruitment supervisor: Marie Godard
m.godard@groupe-esa.com

1.8. SOCIAL MEDIA

Students can connect with us and graduates^b around the world by following the MSc Food Identity on social media^c.



Facebook page: MSc Food Identity
@MScFoodIdentity

View photos from technical visits and study trips, find out about events and get news updates.



Food Identity alumni Association
@FoodIdentityAssociation

strong community including former and current students, professors, professionals, universities and institutions working and interested on the terroir sector



Twitter: Food.identity
@Master_Food_ID

like, comment, share and tag us in any Food Id tweet



Instagram: master.foodidentity.official

Follow our photos and stories, like, comment, share and tag us in any related posts.



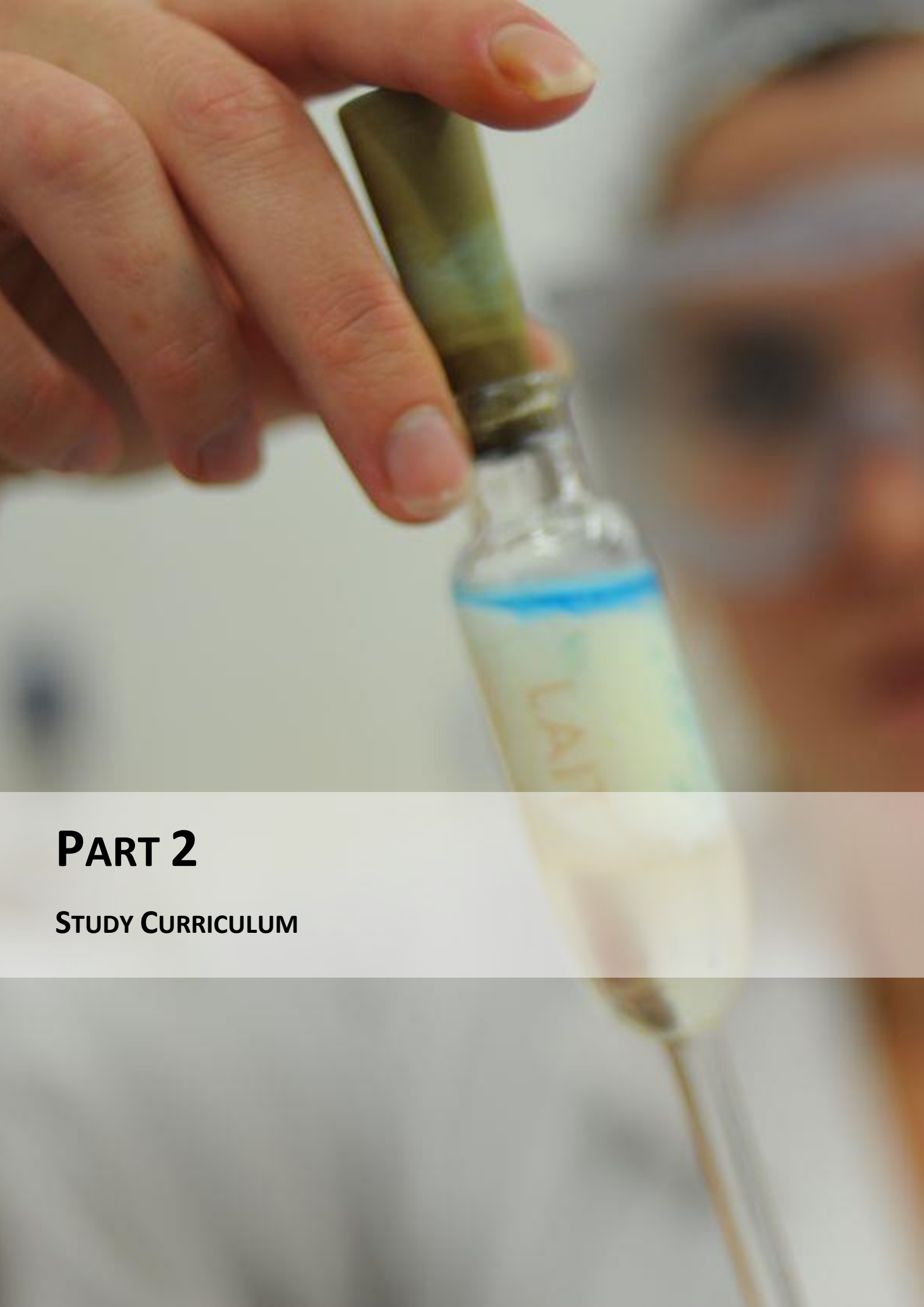
LinkedIn school page: MSc Food Id.

Network with fellow students, graduates and professionals from the international food industry.

^a See Annex 2 for the administrative organization of master programmes at ESA, Angers.

^b Since 2009, the MSc Food Identity has graduated 176 students.

^c See Annex 6 for the consent form on using and releasing photographs, images and videos.



PART 2

STUDY CURRICULUM

2.1. GENERAL FRAMEWORK



The programme is studied in 4 countries (France, Italy, Romania and Greece) the **first year**.

Then in **second year**, after a period of junior consultancy of 2+4 weeks (in groups of 4-5 in a lab, a company, or in any host structure in Europe), the students

continue to Clermont-Ferrand in France for the third semester to complete their expertise from a producer perspective. They finished with a MSc thesis during the last semester.

	Module	Title	Place	ECTS
S1	1.1	Concepts of local and traditional food products	Angers (France)	5
	1.2	Processing of traditional food products		8
	1.3	Quality management and methods of characterisation of food products		7
	1.4	Sensory analysis, science of tasting and consumers perception	Piacenza (Italy)	10
S2	2.1	Agri-food economics and policy	Piacenza (Italy)	6
	2.2	International Agribusiness Management	Cluj-Napoca (Romania)	6
	2.3	International Policies and Regulations		6
	2.4	International agribusiness marketing	Thessaloniki (Greece)	6
	2.5	professional practices on field (trip & identification methods)		6
S3	3.1	Professional skills development (junior consultancy)	placement	5
	3.2	Products of origin and quality labels	Clermont-Ferrand (France)	5
	3.3	Management of food companies		5
	3.4	Relationship between productions systems and products quality		5
	3.5	Safety Hygiene and Environmental Management in SMEs		5
	3.6	Foreign languages (semesters 1 and 2, assessed during semester 3)		5
S4	4	Master thesis /Professional project	Worldwide	30

The 16 modules and equivalent ECTS of the 2-year MSc Food Identity programme

As previously indicated, the programme is focused on the products of origin and the producers. The multidisciplinary approach from technical to business competence with a producer perspective permits to provide the largest holistic view for the students

Students have the possibility and are strongly encouraged to gain practical experiences, where optional internships are available during the vacation periods. During the holidays, students may decide to work in the hosting country, or travel to another country, to work in food trade or production (in cooperatives, food product syndicates, professional organisations, agriculture chambers and other organisms linked with tourism and gastronomy).

The first- and second-year also include technical visits and study trips to different food producing areas, allowing students to further learn about diversity and identity. These professional actors play an active part in the master, enabling students to understand and address current issues in the food industry, while likewise beginning to define their own professional career projects. In order to broaden students' reach and understanding of products of origin, a key element of the third semester is the junior consultancy. The students work in groups of 4-5 on a project of development coming from professional needs we consider our students as experts after the first year of the MSc and this immersion in a socio-economic reality reinforces their employability.

During the fourth and final semester, taking place in any country of choice, students will apply their academic knowledge and skills to their master thesis projects. The aim is to apply the concepts, tools and methodologies taught in the first three semesters. This exposure and experience gained in real life situations will empower them to be successful and address the various challenges and issues that await them after graduation. They will learn to be more autonomous and responsible, develop skills and gain knowledge in the field of interest and obtain a specialization for specific tasks or professions. The completion of the Food Identity Master's programme leads to a National French Master Degree of Science (MSc, French DNM).



Class of 2021-2023



Dates & Locations



September 13 to December 17, 2021

ESA, Angers (France)

January 10 to March 4, 2022

U.C.S.C., Piacenza (Italy)

March 7 to June 17, 2022

USAMV, Cluj-Napoca (Romania)

- Easter holidays, from April 20 to April 26
- Exams, from June 8 to June 12

June 20 to July 1, 2022

Centre for Research & Technology, Thessaloniki (Greece)

July 2 to August 31, 2022

Summer holidays, or practical internship on food trade or production



September 4 to September 29, 2022

Case study
(in various places)

October 2 to December 16, 2022

VetAgro Sup, Lempdes (France)

January to July 2023

Master Thesis: professional project internship
Worldwide (or European Union depending on Covid restrictions)

Mid-September 2023

Thesis defense, Diploma Jury and Closing Ceremony



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Important dates of the class 2021-2023 (see Annex 7)

2.1. FIRST SEMESTER OVERVIEW

2.1.1. ECOLE SUPÉRIEURE D'AGRICULTURES

The global concepts of the master: products of origin, Geographical Indications, Food and Agriculture policies & global market; anthropology, sociology, cultural aspects of local food products, legal tools and marketing strategies for producers in a context of rural development, etc., are presented in this semester. Students are led to understand how factors such as soil, climate, cultural practices, technologic know-how and socio-economic conditions, are involved in the construction of the typicity of an agri-food product. The main contribution that traditional, regional, typical food products can bring to the development of their territory has to be discerned. Through organised visits of different structures (SMEs, farms, food processing plants, cooperatives, suppliers) some situations where the typical food products can be relevant for the strategic development of territory and enterprises will be revealed.

Then the Food Science, technology, Sensory analysis and consumer behaviour parts start, first by the appreciation of the manufacturing process: from the raw materials to the packaging. Second, by identifying the technical and organisational management of a local food production plant and by managing the processing of typical food products and the specificity of production related to such products. Third, by realising the importance of quality control in the agri-food chain and how to detect and control the potential risk factors, including diagnostic, prevention and control of risks/quality in the agri-food chain. Fourth, by managing the quality of labelled food products. Finally, by determining the specification of a new food product: being able to characterise a food product through its analysis (physical, chemical and microbiological).

Module	Title	Place	ECTS
1.1	Concepts of local and traditional food products	Angers (France)	5
1.2	Processing of traditional food products		7
1.3	Quality management and methods of characterisation of food products		8
1.4	Sensory analysis, science of tasting and consumers perception	Piacenza (Italy)	10

2.1.2. UNIVERSITÀ CATTOLICA DEL SACRO CUORE

Sensory analysis and consumer behaviour contexts are discovered: 1) the analysis using statistical tools, quantitative and qualitative data used in research; 2) the evaluation of

beverages, condiments, sauces and other typical foods; 3) the link between sensory attributes of food products and the factors in the development of these products that have contributed to these attributes; and 4) the analysis, using appropriate statistical tools, results of sensory analysis tests.

2.2. SECOND SEMESTER OVERVIEW

2.2.1. UNIVERSITÀ CATTOLICA DEL SACRO CUORE

This module discusses Agri-food Economics and policies in order to give students a knowledge of the evolution from a traditional to a modern agri-food system, the knowledge of *filière* (supply chains system) as a tool for economic analysis. It offers a knowledge of the evolution of the Common Agricultural Policy and its role in affecting the evolution of the Agri-food system (in Europe). Lastly, it provides students with a basic knowledge of theories of international trade and implications for international competitiveness among countries; and with an institutional knowledge to assess market situations by using microeconomic theories of consumer and firm behaviour.

Module	Title	Place	ECTS
2.1	Agri-food economics and policy	Piacenza (Italy)	6

2.2.2. UNIVERSITATEA DE STIINTE AGRICOLE SI MEDICINA VETE

A graduate knows how to identify the main principles of Agri-Food Economy. He understands the Agri-Food system, he knows how to promote a healthy and sustainable Agri-Food system and how to identify solutions for improving the competitiveness of Agri-Food economy. At the end, students are expected to have acquired knowledge about agricultural policy- theory and practice in the agribusiness and the rural areas. A successful student will be able to identify agricultural and rural development challenges and opportunities; - understand the agricultural policy making process; - analyse and apply agricultural policies;

He gains the ability to assess the global nature of marketing and take/use appropriate measures to operate effectively in international settings. - Ability to understand and predict consumer buying behaviour in the marketplace – He knows how to decide on product, pricing, promotion, distribution, and other relevant marketing factors that will allow for success in international markets and for stronger competitive positioning in the global marketplace – He knows how to apply principles, norms and values of professional ethics in achieving the tasks and identifying the objectives, the available resources, the work stages, the time of execution, the deadlines and the risks related to marketing – He can also identification of roles and responsibilities in a team and application of communication techniques and effective work within the team.

Module	Title	Place	ECTS
2.2	International Agribusiness Management	Cluj-Napoca (Romania)	6
2.3	International Policies and Regulations		6
2.4	International agribusiness marketing		6
2.5	Professional practices on field (trip & identification methods)	Thessaloniki (Greece)	6

2.2.3. INSTITUTE OF APPLIED BIOSCIENCES (INAB)/CENTRE FOR RESEARCH AND TECHNOLOGY HELLAS (CERTH)

The identification and recognition of the origin of food products is made by sensory analysis. However, outside the region of the product and for non-experts, Molecular techniques for identification of GI products have been developed and become important tools for GI products and for avoiding food fraud of origin. INAB is a lab specialised on that topic.

At mid-June, during 2 weeks, students move to the research lab INAB in Greece for seminars on the biomolecular techniques for the identification of the products of origin. This part is new in 2018 and it is the result of a needs analysis for the development of products with an origin. Indeed, in terms of food fraud, the origin of food is an important issue. The fraud is real and possible not only by replacing products but also by mixing original products with other generic food products. The challenges with these biomolecular techniques are meant to authenticate the origin of the food product at 100%. INAB research lab in Greece is dedicated to this topic. Now, these 2 weeks in Greece still include a study trip to observe the impact of the local productions on rural development, to meet and recognise the producer's opportunities and problems but also to learn molecular techniques for the characterization and identification of GI products.

2.3. THIRD SEMESTER OVERVIEW

As part of the third semester even if it starts in Romania in May and June, a module of junior consultancy starting is proposed to the students to work in groups of 4-5 on a project of development coming from professional needs. This module is assessed based on the satisfaction of the professionals. We consider our students as experts after the first year of the MSc and this immersion in a socio-economic reality reinforces their employability.

Then, at VetAgroSup, they combine lectures, personal work, visits, practical work in lab, professional seminars and Agriculture fairs/expositions/exhibitions. The perspectives of this semester are focused on the point of view of a producer. They learn more on the labelling (rules, policies, consumers behaviour and marketing) and on the management of (small) food companies with safety and hygiene rules. They also have more practices on the relationships between the different actors involved locally in the food production (cooperatives, food product syndicate, interprofessional organisations, agriculture chambers and the links with tourism and gastronomy). The cultural and tourist aspects are seen from the first module but their ability to analyse and make recommendations for producers are consolidated during this third semester.

Module	Title	Place	ECTS
3.1	Professional skills development (junior consultancy)	placement	5
3.2	Products of origin and quality labels	Clermont-Ferrand (France)	5
3.3	Management of food companies		5
3.4	Relationship between productions systems and products quality		5
3.5	Safety Hygiene and Environmental Management in SMEs		5
3.6	Foreign languages (semesters 1 and 2, assessed during semester 3)		5

2.4. FOUR SEMESTER OVERVIEW

MASTER THESIS

The forth semester gives students the opportunity to gain specific competencies by conducting a fundamental scientific research in any company or country of choice. This exposure and experience gained in real life situations will empower students to address the various challenges and issues that await them after graduation. They will learn to be more autonomous and responsible, develop skills and gain knowledge in the field of interest and obtain a specialisation for specific tasks or professions. The fourth semester is devoted to the Master's thesis. It takes place for a duration of six months in a professional environment and answer a scientific question, which was approved by the academic committee. The aim is to apply the concepts, tools and methodologies taught in the first three semesters of the MSc Food Identity programme. After writing a scientific report, the thesis is orally defended in front of a jury committee and an executive summary is handed in too, in order to develop the capacity of analysis and synthesis in the student.

Module	Title	Place	ECTS
4	Master thesis /Professional project	Worldwide	30



PART 3

BEHAVIOUR AND DISCIPLINE

By integrating the Master Food Identity, each student agrees to accept the rules that apply throughout the training. These rules concern conduct, attendance, respect of schedules or deadlines and validation of modules. Students are also enrolled at each hosting university as well as the University of Angers⁴, and depend therefore also on their disciplinary section.

3.1. CONDUCT

- Students contribute to the care of classroom equipment and to the quality of the living environment on each campus.
- Students have respect for others and are well-mannered towards lecturers. Students also respect the working hours of lecturers, sending emails written formally.
- Students are prohibited to enter a classroom or practical work during a teaching activity of another group of students without the teacher's permission.
- Students are required to dress appropriately. On certain occasions (e.g. oral defence, professional meetings) students should wear a formal attire. The academic committee reserves the right to intervene in case of problems.
- Complying with the law of 9 July 1976 (article 16) enforced by decree on 29 May 1992, smoking is banned in all enclosed spaces⁵.
- Consuming alcohol is strictly forbidden on campus premises, unless permission is previously requested for a particular event.
- The use of mobile phones is only allowed outside of classrooms, otherwise it must be switched off.
- Students should approve the distribution of group work and strive for good working conditions with mutual respect.
- Outside campus premises, whether in training situations or social events, students continue to be an actor of the master and must respect the rules of general conduct.

3.2. ATTENDANCE

All students must be present for all teaching activities, regardless of type, and adhere rigorously to the schedule of teaching activities and duration of class breaks. Any unforeseen absence must be reported to the module supervisor as soon as possible (minimum 24 hours before) and justified (e.g. medical certificate). Proofs will be given within 1-week maximum. Beyond this period, the absence is considered as unjustified. Any foreseeable absence requires the approval of the Head of the MSc Food Identity programme. The supporting documents (e.g. medical certificate) must be submitted within 1-week maximum to the assistant of the master. Unjustified absences are brought to the attention of the academic committee during jury meetings. For all courses and practical work as well as field visits and study trips, attendance is controlled by name. The requirement set by the academic committee⁶ is a minimum presence of 80%. Beyond 20% of absence, any student who has

⁴ The Master Food Identity degree is jointly awarded with the University of Angers.

⁵ See Annex 5 concerning the use of tobacco and alcohol.

⁶ See academic committee in section 1.6. page 10.

exceeded this limit will not be allowed taking part in written exams, and has to repeat the module the following year⁷. The student will be considered as having failed the specific module. Lastly, a lecturer may send a student back home, if he arrives late to a class or a practical training, without any explanation.

3.3. COMMUNICATION POLICY

Communications between students and the academic committee or the Master programmes administration take place through the students' personal email box addresses for any information (e.g. exam results, registrations) or updates (e.g. class dates and times). However, students must regularly check their ESA email box in case other colleagues at the ESA get in contact to Food Identity students through the ESA email address (forwarding automatically mails from one mailbox to the other is a suitable solution to avoid missing messages). The module supervisor and Head of the Master Food Identity meet periodically with class delegates to consider the different aspects of student life and well-being.

3.4. DISCIPLINARY BOARD

The academic committee has the role of holding a disciplinary council when needed. This advice is convened by the University of Angers at the request of the Head of the Master programme in case of serious difficulties noted in any partner institution, training internship or during field visits and study trips. Serious offences may be the following:

- Inappropriate behaviour
- Class disturbances or non-compliance with laboratory safety rules
- Theft or fraud
- Refusal to pass or to return a working assignment
- Repeated absences in group work or in classroom teaching
- Dropping out of classes without the master coordinator's agreement
- Behaviour that may compromise the reputation of the master or any partner institution
- Plagiarism⁸

In case of non-compliance with the general rules of behaviour and discipline, a student will receive written notices depending on the severity of his or her conduct. After three warnings, no tolerance at the final jury will be granted.

The decisions are the subject of an official statement communicated to the concerned student and recorded in his or her school file. These decisions are immediately implemented (there are no appeal procedure). The permanent exclusion of a student can be pronounced in the case of:

⁷ See the financial implications in Annex 1.

⁸ See plagiarism in section 4.2.4.

- Desertion of schooling without the agreement of the academic committee or the Head of the MSc Food Identity for more than 1 month.
- Serious breach of behaviour and discipline.

3.5. FIELD VISITS AND STUDY TRIPS

The following rules apply to all outdoor excursions organised within the context the master programme. The module supervisor reserves the right to deny a student the opportunity to engage in a particular activity, in case of non-compliance with the regulations. They are:

- Punctuality is important and the bus will not wait for students.
- Eating and drinking (other than water) are not permitted on the bus.
- Always be professional during training excursions.
- Be appropriately clothed for the weather and ground topography.
- The use of personal or rented vehicles is strictly forbidden for safety reasons. It is compulsory to travel in the bus prearranged by the academic supervisor.
- No friends or family members are allowed to accompany students. Field visits or study trips remain a professional academic activity.
- During any alcoholic beverage tasting, students are asked to be responsible and control the quantity they drink, as any drunk person will be immediately excluded. To bring alcohol to the visits is strictly forbidden.





PART 4

CODE OF GOOD PRACTICE

In compliance with the Ecole Supérieure d'Agricultures⁹ policy and its procedure manual, the code of good practice presented here, provides students with all the necessary information about the various requirements to accomplish the awareness of the Master Food Identity degree. This code of good practice applies to all partner institutions where students' complete modules and gain ECTS credits.

4.1. GENERAL PRINCIPALS¹⁰

The MSc Food Identity programme leads to the awarding of a national master's degree accredited by the French "Ministère de l'enseignement supérieur et de la recherche". A supplement to the diploma is also supplied. This degree certifies that our graduate students have acquired a specific standard of professional qualifications through the knowledge, skills and abilities developed during their study curriculum. Before awarding the degree, the academic committee verifies that these qualifications have been acquired. Accordingly, all assignments or projects within the framework of this programme, as well as gained knowledge and skills, are assessed through marks achieved. The academic committee meets as a jury at the end of each academic year and takes a decision about student performances. The jury reaches a decision by examining each student's academic records. A first jury occurs generally in September and a second jury end of November or beginning of December. To help the jury, the academic committee may also provide its members with all relevant information concerning the marks. The academic record is strictly confidential and cannot be transmitted without prior authorisation of the Master's degree coordinator. The content of this record may not be communicated to any third party outside the master programme, except with the explicit consent of the student.

4.2. AWARDING CREDITS

The MSc Food Identity programme is comprised of four semesters, each awarding 30 credits. Semesters are validated by a certain number of compulsory teaching units, set out in the study curriculum. These teaching units contribute to the final mark of the semester, where any academic or practical activity gives rise to work assessments and student evaluation. The teaching unit coordinator in consultation with the Head of the master programme determines the weighting of teaching units and their multiple assessed assignments. They are communicated to students at the beginning of each teaching unit.

⁹ The coordinator of the Master Food Identity programme (section 1.1., page 6).

¹⁰ See Annex 3 on COVID-19

For any delayed on the deadlines established by the evaluators, marking penalties may be applied. The penalties will be decided in consensus between the evaluator and the master's coordinator.

The student:

- Must satisfactorily accomplish all tasks demanded by the teacher(s) in charge to have the right to take the final exam(s) of each teaching unit.
- Must attend at least 80% of the classes to have the right to take the final exam(s) of each teaching unit.
- Must inform the teaching unit teacher in case of an absence during the final exam(s) and present an original document to justify the absence.

If the above-mentioned conditions are not respected, the semester will be considered as incomplete and the credits of a teaching unit can't be awarded to the student, regardless of the overall mark of the semester.

Credits for a semester are awarded if the mark of the weighted average of the marks from teaching units are above the pass mark.

The grading system differs according to the country where students undertake exams:

	France	Greece	Italy	Romania
Pass mark	10/20	5/10	18/30	5/10

When students obtain the minimum mark required for a semester, they receive the 30 ECTS credits. The credits acquired are valid for 2 years after the 2nd year diploma jury or after the date of suspension of studies. Beyond this second year (i.e. 4 years after the start of the master programme), or three failures to a module of the master, the master is invalidated and the student cannot under any circumstances claim to the master's degree.

4.2.1. WRITTEN TESTS

Written examinations are individual exercises. During the examination, a student is only allowed to communicate with the supervising teacher or exam officer present in the classroom. The grading teacher will be informed of any breach of regulations and are required to take this into account in the grading process. If malpractice is recorded on the part of students, they will automatically get zero, without prejudice to further penalties that may be initiated by the academic committee. Written test supervisors are entitled to take any action for ensuring the proper conduct of the test.

CONDUCTING WRITTEN EXAMS

Before the Exam

Students must arrive on time according to the published timetable, and must be seated in the examination room according to the seating arrangements at the scheduled starting time. If arriving after the start of the examination, a candidate may not be allowed in the examination room by the exam supervisor. Students must sign the attendance register.

During the Exam

Candidates who need to temporarily leave the room:

- For tests lasting less than 1 hour: leaving the room is strictly forbidden.
- For tests lasting longer: leaving the room is only possible at least 1 hour after the start.

It is not allowed for a number of candidates to simultaneously leave the classroom. Permanently leaving the examination is also not allowed until at least 1 hour after starting time. Students may only bring items and material authorised by the teacher of the subject. For exams during which no material is allowed, mobile phones should be switched off and kept in one's bag.

After the Exam

All students must hand in a written or a blank sheet of paper with their name on it.

4.2.2. ABSENCE

Any student knowing that they will not be able to participate in an exam, must report it as soon as possible to the module supervisor and the Head of the master. Only the following reasons are considered valid, if justified in advance, or if not possible, at the latest 48 hours after the examination:

- Medical evidence attested by the delivery of a medical certificate
- Grief and death in the close family
- Sports competition at the national level
- Other exceptional event after the approval of the Head of master programme

Students absent for a valid reason will be called to a replacement session, which may take a different form than the first session (e.g. oral exam instead of written exam). In case of failure, these students will still be able to benefit from a 2nd exam session. Any unjustified absence results in a zero grading.

4.2.3. HANDICAP SITUATION

Students with permanent or temporary disabilities benefit from adapted arrangements within the framework of the legislation in force. They must immediately contact the Head of the master programme to set up the best adapted solution according to their personal situation.

4.2.4. PLAGIARISM

Plagiarism is copying or paraphrasing either totally or partially, written, graphic or visual material from web pages, computer programmes or software elements, from others, and passing them off as one's own work without explicitly indicating references. Students whose work (e.g. project, report, etc.) shows established plagiarism, will receive a fail mark, without prejudice to further penalties that may be initiated by the academic committee.

4.2.5. PROFESSIONAL PROJECT

At the end of the first three semesters, students carry out a professional work placement for a 6-month period. Once the student has registered the thesis project, it is submitted to all partners of the academic committee/consortium for agreement: they might ask for more details. Once everyone has agreed upon the study project, it is validated by the master's coordinator, and a work placement agreement is issued for signature from all parts: Company, School and Student. Students are entitled to carry out their final year internships as soon as the academic committee has approved their projects.

The professional master thesis project includes a scientific report about the work placement. An oral presentation¹¹ will take place in front of a board of examiners, composed of the academic supervisor, the company supervisor and the chairman of the examining board. The assessment scale is as follows:

- Insufficient (grading <10/20): the work presented is below the required minimum level of a Master 2 student.
- Accepted (10-11/20): the jurors have many remarks to make but nevertheless consider that the student can have, with a certain kindness, the MSc degree.
- Fairly good (12-13/20): the jurors have many remarks to make but nevertheless believe that the student can receive the MSc degree.
- Well (14-15/20): the jurors can make suggestions for improvement but feel that the work is of quality and corresponds to what they expect from a "Master 2" student.
- Very good (16-17/20): the jurors themselves need a real time of reflection to propose significant improvements.
- Exceptional (18-20/20): corresponds to a work beyond the expectations of the jurors, according to its quality, its originality, etc. This evaluation requires the agreement of all the members of the jury and a justifying argument written by the president of the jury on the evaluation sheets.

¹¹ The oral defence takes place in September (around 2 years after the start of the programme). If the oral defence has to be postponed, the student has to wait for the next diploma jury to be awarded the MSc Food Identity degree which may give rise to additional tuition fees (see annex 1).

Students obtaining at least a mark of 10/20 (acceptable) successfully complete their professional project. A complete explanatory note specific to this final year internship and its validation is sent to students during the first academic year.

4.2.6. CLASSIFICATION ASSIGNMENTS

Each mark obtained will be attached to a classification in the form of an alphabetic character in accordance with the ECTS system in order to give an indication of the achievement level of the student and to make the report card compliant with the European provisions and understandable in most universities abroad. Among the students having validated their module before the exams of the 2nd session, the indication of ranking will be attributed so that:

- 10% of the students registered in the module and having the best results obtain an A
- 25%, a B
- 30%, a C
- 25%, a D
- 10%, an E

The students having validated modules during the 2nd session obtain the R mark. Students who have not validated either during the first or second exam session, obtain F (for fail) and will have to repeat the module, which gives rise to additional tuition fees (see annex 1).

4.3. ATTAINING MSc FOOD IDENTITY DEGREE

A jury of diplomas meets at the end of the second year to determine who are the graduate students. The MSc Food Identity degree is obtained when a student meets the following conditions:

- Successful completion of the 2-years programme: A total of 120 ECTS credits.
- The total tuition fees are fully paid¹².
- Free of charges at the ESA library

The master's degree is co-issued by the Ecole Supérieure d'Agricultures and the University of Angers. It is signed by both institutions as well as the Academy Rector of Nantes. A certificate certifying that the student is graduated will be given.

4.3.1. POSSIBLE DOUBLE DEGREES

Depending on the background of each student and the agreements signed between the partner universities, the following double degree may be obtained by the students:

¹² Tuition fees do not include travel expenses to partner universities where modules are taught. It does not include meals during study trips, except under exceptional circumstances.

- "Diploma di Master Universitario di primo livello Food-Identity (Prodotti tipici europei)" from the Università Cattolica del Sacro Cuore of Piacenza
- "Postgraduate Certificate Agribusiness" from USAMV University of Cluj-Napoca.

4.4. FAILURE

The jury of the academic committee carefully considers the situation of students who have not successfully completed the MSc Food Identity programme in due time, and reaches a decision about the appropriate penalty. The jury may pronounce the non-validation of any student whose overall results are considered insufficient. The non-validation constitutes a sanction applicable in case of:

- Insufficient number of credits obtained at the end of the 2 years,
- Non-payment of tuition fees,
- Absence(s) not justified to exams,
- Absences not justified to lessons and practical work superior to 20%,
- Serious breach of discipline
- Non-presentation of the diploma required at the start of admission (i.e. BSc degree).

The student has 2 years after the 2nd year diploma jury or after the date of suspension of studies to validate the entire master programme. Beyond this deadline, the student will receive a cancellation letter. Students not having achieved all 120 ECTS credits will be informed of the terms available and the tuition fees for continuing their training¹³.

4.5. ABANDONMENT OF STUDIES

In case students wish to abandon their studies, they have to submit a written notification to the attention of the coordinator of the master programme. Their studies will be terminated once the notification is delivered.

IN THE FIRST YEAR

- A) In the first 2-weeks: only the amount of the deposit is kept.
- B) Before 31 January: the tuition invoice is a semester
- C) From 1 February: full first annual year is due.

IN THE SECOND YEAR

The amount for each semester started is due. In addition: Books must be returned to the Library and material borrowed must be returned. In 1st (circumstances B, C) and 2nd year, the additional costs are due for the whole year and the participating amount for study trips is not refundable.

¹³ See Annex 1 for the financial conditions of repeating an academic module.

A group of people, seen from behind, are walking through a field of tall, golden grass. In the background, there is a building with a grey roof and a white building with a red roof. The sky is clear and blue. A semi-transparent white box is overlaid on the lower left of the image, containing the text 'PART 5' and 'ANNEXES'.

PART 5

ANNEXES

ANNEX 1

MODULES TO BE REPEATED DUE TO A NON-VALIDATED MODULE

Special financial conditions exist for students who have not validated one or more modules and have to repeat them the following years. Those conditions are:

- Repeated modules charges + basic inscription package + additional charges.
- For information the costs in 2021-2022 were:
 - To repeat a module is based on the annual tuition fees divided by 60 credits. For example, a module of 6 ECTS will cost 880 euros.
 - Students must also pay the basic inscription package at ESA of 215 euros and the University of Angers of 243 euros. As well as additional costs (for example, work accident).

FINANCIAL CONDITIONS IF END-OF-STUDIES THESIS IS SUBMITTED LATE OR NOT VALIDATED

In the table below, the different possible situations are presented.

<p>A. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. He completed his end-of-studies internship, but did not submit his final thesis (MFE) report in due time, he could not defend the MFE to the diploma jury. If this situation arises for reasons beyond his control (illness, accidents) the basic package charge is not charged to the student, and it is absorbed by the Master.</p>
<p style="text-align: center;">Case A - Charges:</p> <p><i>If the thesis oral defence takes place after the 2nd session diploma Jury: the registration tuition fees at the University of Angers + the Work Accident contribution must be paid</i></p>
<p>B. The student started his / her internship later, or is still on internship period beyond the date of the diploma jury. According to his internship dates, his defence will be scheduled at the end of the 6-month internship.</p>
<p style="text-align: center;">Case B - Charges:</p> <p><i>If the thesis oral defence takes place after the 2nd session diploma Jury: the registration tuition fees to the University of Angers + ESA basic package + the Work Accident contribution must be paid</i></p>
<p>C. The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. However, he does not allow the oral thesis defence to be done on the scheduled date, because his dissertation is considered to be of a <u>slightly lower quality</u> than expected. A rewrite of his report is required. For students of the Master Food Identity, the defence is postponed two months after the date of the initially planned oral thesis defence (reassessment session).</p>

- D.** The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. He completed his end-of-studies internship, but did not submit his final MFE on time. The student is not allowed to defend his thesis on the scheduled date. For students of the Master Food Identity, the defence is postponed two months after the date of the initially planned oral thesis defence (reassessment session).

Case C & D - Charges:

If the thesis oral defence takes place after the after the 2nd session diploma Jury at the end of the civil year:

9 credits + basic package + the registration tuition fees to the University of Angers must be paid

- E.** The student has been assiduous throughout the professional project module (end-of-studies internship), by making and submitting the intermediate documents to his academic supervisor on time. However, he does not allow the oral thesis defense to be done on the scheduled date, because the dissertation does not have the required level. The student is considered as having failed the Professional Project module.

- G.** The student has never sent either an intermediary document to his academic supervisor or his final dissertation for evaluation at the submission deadline; the student is not allowed to present the oral defense of his thesis and he is considered as having failed the Professional Project module.

- H.** The student defended his thesis and failed. He must repeat the Professional Project module

Cases E, F, G – Charges according to the current rates:

Professional Project Module: **30 credits ECTS.**

If the thesis oral defence takes place after the after the 2nd session diploma Jury at the end of the civil year:

Professional Project Module =30 credits ECTS + the registration tuition fees to the University of Angers + basic package + Work Accident contribution.

VALIDATION OF THE FOREIGN LANGUAGE:

If on the day of the 2nd session Jury, a student has not validated the 5 ECTS for “foreign language” i.e. not presented an English or a French test at the requested level, s/he will have to pay: the registration tuition fees at the University of Angers.

ANNEX 2

MASTER PROGRAMMES ADMINISTRATIVE ORGANISATION

MARIE-CLAIRE GILLAIZEAU

In charge of the administrative organization
of the Master programmes



mc.gillaizeau@groupe-esa.com

Direct line: +33 2 41 23 56 83

Marie-Claire is responsible for the **relationships with members of the Consortium and partner universities.**

She manages the **students' organization in connection with our partners** during the different semesters:

- Insurances
- Visa applications during the studies
- Accommodation outside France

ANGÉLICA LEBAU

Master programmes assistant



a.lebau@groupe-esa.com

Direct line: +33 2 41 23 55 12

Angélica is in charge of the administrative follow up of students' files all along the 2 years of the programme:

- Students' registration/enrolment
- Marks registration
- Transcript of records
- Internship agreements:
administrative validation, edition
and follow-up

ANNEX 3

COVID-19: POLICIES AND PROCEDURES

The COVID-19 pandemic has brought an unprecedented challenge to every country around the world. In light of this ongoing pandemic, each country and therefore host institution have adopted a set of policies and procedures. It is the responsibility of each student to adhere to those regulations, which will also be regularly communicated to students. They may vary from washings hands often and the wear of masks in closed spaces to the obligation of producing negative test results and an isolation period when traveling from specific countries.

Students should also expect that according to the policies and procedures adopted in each institution, as a recommendation from national authorities, course activities are not always able to take place normally. The latter may imply that courses take place online with limited or little access to campus facilities, requiring likewise the cancelation of field and study trips. Still, despite any future challenges, the MSc Food Identity committee has the objective to ensure a satisfactory learning experience and maintain the quality of our teaching offer.

For information on protecting yourself and others from COVID-19 (*source: www.who.int*)

- Regularly and thoroughly clean your hands with an alcohol-based hand rub or wash them with soap and water.
- Maintain at least 1-meter distance between yourself and others.
- Avoid going to crowded places.
- Avoid touching eyes, nose and mouth.
- Make sure you, and the people around you, follow good respiratory hygiene. This means covering your mouth and nose with your bent elbow or tissue when you cough or sneeze.
- Stay home and self-isolate even with minor symptoms such as cough, headache, mild fever, until you recover. Have someone bring you supplies. If you need to leave your house, wear a mask to avoid infecting others.
- If you have a fever, cough and difficulty breathing, seek medical attention, but call by telephone in advance if possible and follow the directions of your local health authority.
- Keep up to date on the latest information from trusted sources, such as WHO or your local and national health authorities.



ANNEX 4

SEXUAL HARASSMENT AND ASSAULT: SUGGESTED GUIDELINES

The MSc Food Identity programme wishes to inform students about sexual harassment and assault and where they can find support and report any sexual abuse.

Sexual harassment does not have to be of a sexual nature, and can include offensive remarks about a person's sex. Any form of sexual harassment (e.g. unwelcome sexual advances, requests for sexual favours, other verbal or physical harassments of a sexual nature) will not be tolerated by the master programme. Indeed, sexual harassment includes many things, but the key word here is “unwelcome behaviour” that places the student in an uncomfortable, intimidating or even dangerous environment.

If any student has experienced/is exposed to sexual harassment or assault, or may know of another student, please inform the Head of the programme immediately. If the matter requires instant action, notably when exposed to a dangerous environment, the student is free to call the Head of the programme on his private number.

We strongly recommend students to visit the following website to better understand sexual harassment and assault in the work place:

<https://ec.europa.eu/info/policies/justice-and-fundamental-rights/gender-equality>



ANNEX 5

CONCERNING THE USE OF TOBACCO, ALCOHOL, DRUGS AND MEDICINES

- Tobacco and vaping

In view of the tobacco decree of November 2006 (R3511-1 et seq. Of the Public Health Code) and the status of an educational institution, it is forbidden to smoke or vape in all host institutions.

- Alcohol and narcotics

There may be very specific teaching activities of the master programme related to alcohol drinking products. In that case, the master would accomplish the responsibility towards students to be responsible and manage their consumption in a reasoned way.

The rest of the time, it is forbidden to consume, introduce or distribute drugs and alcoholic drinks. It is also forbidden to enter or stay in the establishment under the influence of narcotics or in a marked state of intoxication. Breathalyzer checks will be carried out, randomly and unexpectedly, in the various training facilities of the establishment at the request of officials and throughout the school year. The maximum permitted blood alcohol level is 0.25 mg/L of exhaled air. Those found to be in excess of this level may be penalised. These checks are organised and carried out by authorized personnel.

We would like to inform students that even casual alcohol use on a constant basis can easily turn into abuse, with important consequences on health, home life and happiness. Students should understand the dangers of alcohol abuse and we strongly recommend a responsible drinking awareness.

We encourage students to respect alcohol-free periods from time to time as such periods are key to identify a behaviour of alcohol addiction.

For more information on understanding responsible wine consumption, please see more at:

<https://www.wineinmoderation.eu/en/home/>



ANNEX 6

AUTHORISATION OF REPRODUCING AND DIFFUSING PHOTOGRAPHS, IMAGES AND VIDEOS

I, undersigned, Name:

Address:

--

Authorise: Ecole Supérieure d'Agricultures, 55, Rue Rabelais, 49007 ANGERS Cedex 01, France

- To make free use of photographs and films bearing my image in all types of communications and publications, as part of the Master Food Identity.
- To archive these photographs, images and videos in the database of the Master Food Identity for any future promotional or educational purposes.
- To display or exploit any photographs, images or videos taken by me or someone from the master, as part of the Master Food Identity.
- To record, reproduce or broadcast any soundtracks made to this same occasion.

This authorization shall apply worldwide for a period of 10 years.

The Master Food Identity coordination team will take all steps to ensure that legends and comments accompanying the reproduction or the representation of photographs, images or videos shall in no way harm the reputation or privacy of students. If you become aware that these photographs, images or videos are being used inappropriately, please inform Angelica Lebau immediately: a.lebau@groupe-esa.com

Date:

Signature:

ANNEX 7



Class of 2021-2023



Dates & Locations



September 13 to December 17, 2021

ESA, Angers (France)

January 10 to March 4, 2022

U.C.S.C., Piacenza (Italy)

March 7 to June 17, 2022

USAMV, Cluj-Napoca (Romania)

- Easter holidays, from April 20 to April 26
- Exams, from June 8 to June 12

June 20 to July 1, 2022

Centre for Research & Technology, Thessaloniki (Greece)

July 2 to August 31, 2022

Summer holidays, or practical internship on food trade or production



September 4 to September 29, 2022

Case study
(in various places)

October 2 to December 16, 2022

VetAgro Sup, Lempdes (France)

January to July 2023

Master Thesis: professional project internship
Worldwide (or European Union depending on Covid restrictions)

Mid-September 2023

Thesis defense, Diploma Jury and Closing Ceremony



CONTACT

P +33 02 41 23 56 66
E p.mongondry@groupe-esa.com
W www.masterfoodidentity.com

ANNEX 8

MASTER FOOD IDENTITY

STUDENT GUIDE

CLASS OF 2021-2023

The signatories below undertake to comply with the rules laid out in the present document.

Student first and last name

Philippe MONGONDRY

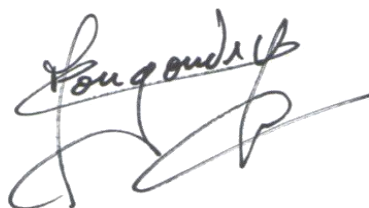
Head of the Master Food Identity

Date:

Signature:

Date: September 13, 2021

Signature:

A handwritten signature in black ink, appearing to read 'P. Mongondry', with a stylized flourish at the end.