

Nestor Dasan David - Project Manager India - Decathlon Group

At the outset, I would like to thank ISA for everything they have done for me. One of the reasons for my success is my decision to study at ISA , a renowned engineering school in France. After my graduation, I found myself at threshold in my life where I didn't know what to do with a Bachelor's degree in Biotechnology... By chance, I stumbled upon a program which taught Food processing and Management. I decided to pursue this course as I thought that there was scope for it and moreover it was a specialization in food technology which comes under the broad spectrum of "biotechnology"



I can proudly say that I am among the professionally successful students from ISA. I have had the opportunity to work in the classic French and International industries in France and ISA was always a backbone for me. The professors always motivated my French language skills and now I work in French and English and in fact it was an added advantage for me to get my job. Now I work in the world no: 1 sports retailer company "Decathlon" as a Project Manger - Global for 4 projects to create the decathlon's brand exclusivity. I'm drawing the attention of the whole world towards India and promoting its glories through my projects soon I'll be moving around the world to work on the same for Decathlon.

Why Decathlon? How come a sport retailer company after a Master in food processing? are questions I'm often asked by people and my answer to this : That's the beauty of the training we get at ISA which prepares us to be good project managers who understand the importance of issues linked to quality, safety and environment in the food industry . I was initially trained for the food industry but then I realised that these acquired skills can be applied to other fields as well, which explains my job at *Decathlon*

My message to those who aspire to study in ISA - France is simple, life is not a bed of roses, struggle to win and go with the Darwin's theory- survival of the fittest. Work hard and ISA is there to guide you to your success.

**Durgarao KANTE - Project Leader R&D, Lactalis-Nestlé
Produits Frais, France**

I have done my master's in "Sustainable Food Manufacturing Management" from ISA - Lille, an engineering school in France which specialises in Agriculture, Agro-food, Agro-business and Environment. This program mainly deals with the quality, safety, hygiene and environment issues related to the food industry. I was drawn to this course because I believe that



there is an immense potential for this kind of a course in India, where the food processing industry is growing at a very fast pace. I consider myself lucky to have found an international program which meets all the requirements for those who see themselves as future global food professionals.

During the 2 years that I spent at ISA, I learnt many essential things which are pertinent to the professional world like project management, presentation skills, respecting deadlines and most importantly the importance of intercultural relationships. At ISA, we work in small and diverse cultural groups which is not only a great experience on a personal level as we learn a lot about other cultures but also professionally as it teaches us to be tolerant and respectful towards people and other cultures.

Today, I can proudly say that I am capable of working with 9 different nationalities at my work place. The two main assets of this program for me are the well targeted course curriculum for a complete food professional knowledge with on-site professionals and case studies, and the Professional Internships for a total of 8 month (The main difference I find compared to the international programmes from other countries like US, UK and Australia etc..).

To put it simply, KNOWLEDGE teaches us what to do and EXPERIENCE teaches us what not to do. At ISA, I feel that I have learned both.