

# FOOD TECH PROJECT - INTRODUCTION

**LEVEL:** MASTER 1

**PERIOD:** SEMESTER 1

**LANGUAGE:** EN

**ECTS:** 6

**TEACHER/COORDINATOR:** VINCENT DUMORTIER/EMMANUELLE MARTIN



## 1-Main objectives

- › Refresher course in biochemistry and food microbiology. Acquisition of laboratory techniques.
- › Mobilize knowledge and skills in food science to resolve a concrete technical issue presented in a professional setting. The project will be presented in the form of a problem arising in an industrial context (either an exterior sponsor or at ISA with a link to an external study).

## 2-Skills developed

- › Work in a team with colleagues and in collaboration with the school or partner firm and use project management tools.
- › Produce results in a rigorous and professional manner.

## 3-General content

- › Around 100 hours dedicated to the projects
- › Microbiology: class, practicals, case study
- › Biochemistry: class, practicals, case study
- › One full week dedicated to a case study
- › Bibliographical study/latest developments on the project; proposition of an action plan and a methodology for addressing the issue; Experiment design; Critical analysis of results, summary report of work done.

## 4- Evaluation

Intermediate evaluation (report and presentation of case study results): 75%

Final evaluation: Poster (s): 25%