UNIVERSITÉ DE CAEN NORMANDIE (UNICAEN)

One of the oldest universities in Europe, founded in 1432 by the King of England, and rebuilt in 1957 after the WWII bombings.

WELCOME TO

ESIX
Food Engineering Department

NORMANDIE KEY NUMBERS

- 3.3 million inhabitants
- 600 km of coastline
- #2 French region opened to the world
- 252 000+ corporations
- 2 major international ports of commerce
- Main industrial sectors: automobile & agronomy – 2nd French region for medical drug production
- 105,000+ students
- 15,3 million visitors for Norman historical landmarks
UNICAEN FACTS & NUMBERS

- 33 000+ students
- 700 PhD students, incl. 210 international students
- 50 doctoral theses under international joint supervision and 140 theses defended each year
- 87 post-doctoral researchers
- 2684 staff members (incl. 1066 faculty)
- 4 main fields of studies:
  - Arts, Literature and Languages
  - Law, Economics and Management
  - Humanities and Social Sciences
  - Science, Technology and Health

NORMANDIE, A REGION LEADER IN FOOD PRODUCTION

First French Region for production of:
- Cow milk cheeses (23% of the national production)
- Cream and butter (30% of the national production)
- Leeks and turnips
- Apple and cider products
- Shells
- Tea, coffee and cocoa processing
ESIX, Food Engineering Department at Unicaen

- Founded in 1963
- Training in 3 years (student or apprentice status)
- Our goal: Train operational field engineers in production, quality, research and development, distribution or logistics of agrifood products
- In all sectors of activity:
  - meat products, dairy products, aquatic products, plant products, health food & animal feed

BIP

- A journey through regional food activities
- A full panorama of the production of regional food products: aquatic and meat products, fermented products such as apple cider and regional cheeses
- One week of cultural activities and two weeks of food sciences activities including practicals, factory visits and a food innovation project
- A partnership with « Le Dôme » to work on packaging design innovation
• Capital of the Czech Republic
  Heart of the Europe
• 1.3 million of habitants
• Since 1992 the historic center of
  Prague has been included in the
  UNESCO World Cultural Heritage List
• The fifth most visited city in Europe

Czech University of Life Sciences Prague

Nr. of pedagogical-academic staff: 266
Nr. of students: 3 881
**FACULTY OF AGROBIOLOGY, FOOD AND NATURAL RESOURCES**

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<th>Agroecology and Crop Production</th>
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Major food processing technologies available:

- Meat processing
- Milk processing
- Mill, and bakery
- Malting facility, and brewery
- Vegetable and fruits processing
- Gastronomy and sensory laboratory
- Human nutrition laboratory
- Short and long term storage facility
- Grocery

A journey through regional food activities

A full panorama of the production of regional food products: meat products, fermented dairy products and regional cheeses, bakery products, beer

One week of cultural activities and two weeks of food sciences activities including practicals, factory visits and a food innovation project
WE ARE WAITING FOR YOU IN JUNE 2024
Italy
Emilia Romagna Region
The Italian Food Valley
• Founded in Modena in 1175
• Modena and Reggio Emilia in 1998

- 27,000 students
- 786 teachers and researchers
- 13 Departments
- 90 Degree Courses
- 42 Graduate Schools
- 14 Ph.D Courses
- 7 University Libraries

Dept. Scienze della Vita
Life Science
Site of Reggio Emilia
Master Degree «Controllo e Sicurezza degli Alimenti»
(Food Safety and Control)

Master Degree «Sostenibilità Integrata dei Sistemi Agricoli»
(Integrated sustainability of agricultural systems)
Our research activities

Applied Microbiology

Meat Quality

Resistance to pesticides

Applied Entomology

Sustainable Intensification

Crop Defense from Pathogens

Chemical Photography

Packaging and shelf life

Edible films

Biodiversity in agriculture

Plant Ethology and Shirin-yoku

Rural development in Balkan area

BIP

➢ A focus on typical Italian foods
➢ Three weeks, including seminars and practical activities on food sciences, factory and farm visits
➢ Some topics: technology of typical foods (Parmigiano Reggiano cheese, Prosciutto di Parma, Traditional Balsamic Vinegar, ...), microbiology of food, recycled materials and other alternative food packaging, sensors applied to food
WELCOME TO

VALENCIA
Bachelor's Degree in Biotechnology
Bachelor's Degree in Food Science
Bachelor's Degree in Forest Engineering
Bachelor's Degree in Agricultural Engineering

Master's Degree in Agricultural Engineering
Master's Degree in Forestry Engineering
Master's Degree in Enology

337 Teaching and research staff
2,711 Students

School of Agricultural and Environmental Engineering
• Introduction to functional foods and in vitro digestion studies
• Food biotechnology. Enzymes in food industry
• Assessment of food sustainability
• Oenology
Teamworking towards zero waste: Ensure sustainable production patterns

COORDINATION:
Tania Mazzuca Sobczuk, Universidad de Almería, tmazzuca@ual.es
Skills

Upon completion of this program, participants will be self-confident enough on:
1. Problem-solving skills in developing solutions to real problems.
2. Critical-thinking and analytical skills.
3. Time management and tasks prioritization during individual and teamwork.
4. Interpersonal skills for teamwork with professionals from various contexts (disciplines, countries).

Knowledge

Upon completion of this program, participants will be able to:
1. Identify the benefits to industry and society of reduced resource consumption, improved resource efficiency and reduced costs of waste management.
2. Understand the fundamental of different technologies for recovering valuable compounds from different streams.
3. Get familiar with innovations in technology to move thinking away from “waste” to “resources”, according to the Sustainable development goal (SDG) number 12.
4. Identify potential resources in wastes and the useful technology/process for transforming waste in resources.
5. Understand the principles to evaluate the impact of the process for the achievement of the SDG 12.
Values
Upon completion of this program, participants will have experienced activities that will help them in

1. Be aware of differences in control of disposal and burning among different countries.
2. Conducting proficient intercultural communication
3. Constructing a professional role in relation to personal values, behavior and communication styles
4. Articulating a complex understanding of the cultural environment to be aware of values, customs and practices common in other cultures that might be relevant for their own performance in a multicultural environment.

- Virtual mobility: Aprile-Maggio ’24
- Mobilità esterna verso l’Università di Almeria (22-26/07)
- Crediti: 4 ECTS
- Posizioni disponibili: 5
RESUME OF STUDENT DEDICATION´S TIME

Online period: 70 hours
In-person training: 30 hours
Total: 100 hours

Equivalent at UAL to 4 ECTS (25 hours=1 ECTS)

OVVIAMENTE SISTA RICONOSCE ANCHE I 3 CFU DI IDONEITA’ INGLESE