



agreenium

Science for food security and
sustainable agriculture

Agreenium's Summer School

«Food: the French touch»

A top quality **program** from June 30th to July 11th 2014

All lectures and visits in English

- **Innovative two weeks program**

- . First week in the very heart of Paris, at AgroParisTech.
- . Second week with two options:
 - Dijon, Burgundy, at AgroSup Dijon: French wine.
 - Rennes, Brittany, at Agrocampus Ouest: milk and dairy products.

- **Outstanding lectures**

- . Human nutrition; the «foie gras», a very typical French food; molecular gastronomy...
- . Consumer behaviour with respect to wine; experience and culture influence on perception; wine typicality measurements...
- . The world of French cheese explained through scientific approaches; discovery of the flavour diversity among French cheeses...

- **Enjoyable hands-on experiences**

Bakery workshop; wine tasting; dairy workshop...

- **Great cultural events**

Food related painting at the "Louvre Museum"; Oeno Festival (Music and wine); Traditional cheesemonger in the "Marché des Lices"; visit of the "Mont Saint Michel"...

- **Affordable costs**

- . Tuition fees: 1,000€ including all lectures, workshops, cultural events and round trip Paris/Dijon or Paris/Rennes.
- . Each host institution can provide accommodation at 200-260€ per week.

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Program main points

• **First week in Paris** from June 30th to July 4th

- . **Lectures:** «Quality labels», «Human nutrition: physiological bases, eating behaviors and public nutrition»; «The foie gras, a very typical French food»; «Molecular gastronomy»...
- . **Hands-on experience and field trips:** Baking workshop (one day out of Paris)...
- . **Cultural and social events:** Guided visit of the Louvre Museum «Eating and food in art»; rooftop cocktail party...

• **Second week in Dijon** from July 7th to July 11th

- . **Lectures:** «Perceptual interactions in wines»; «Experience and culture influence on perception»; «Consumer behavior with respect to wine»; «Grapes, barrel, wine»; «Messages in a bottle: on the chemical diversity of wines»...
- . **Hands-on experience and field trips:** Vineyards and wineries; wine tasting...
- . **Cultural and social events:** Dijon Oeno festival (wine and music); visit of Burgundy «Imaginarium»...

• **Second week in Rennes** from July 7th to July 11th

- . **Lectures:** “Biochemistry, microbiology and technology at the root of the French cheese variety”; “Culinary properties of cheese”; “Mapping: an innovative methodology for sensory analysis applied on cheese”...
- . **Hands-on experience and field trips:** Museum of the history of French cheese making; cheese dairy insight; dairy workshop; sensory analysis workshop; culinary demonstration...
- . **Cultural and social events:** Visit of the “Mont Saint Michel”; visit of the “Marché des lices” (the largest market in Brittany for food products)...

• **Application** *See application guidelines and form for more details*

- **The program** is designed for 20 selected undergraduates, graduate students or professionals involved in food studies. We shall give priority to: students coming from partner universities and first application files sent.
- **Easy process:** apply by email before the 1st of April. • **Quick results:** communication by mid April.

Apply and enjoy!

If you need more information:

Food-summerschool@agreenium.org

