

S9-SDFI	ISARA5	Nombre d'heures-élève / Numbers of student hours							
Sustainable development in food industries	DEMONTE Valérie	Cours / Courses	TD / Practical work	TP / Practical work	Visites / Visits - Excursions	AFT	AFTD	WPP / Personal work	Evaluation
ECTS : 30.00		120 h	43.5 h	13.5 h	42.5 h	-	62 h	143 h	7 h

OBJECTIFS / OBJECTIVES :

- acquire a clear vision of the challenges at stake in the companies and organizations of the food sector.
- be able to manage teams and develop innovative and sustainable organizations.
- acquire a systemic approach of the organizations and the food chain
- know how to manage professional activities in a sustainable way taking into account the whole market and the various stakeholders.

PROGRAMME :

The semester is entirely taught in English.
It includes 2 teaching units:
UE1: Food processing and managerial innovation
UE2 : Intrapreneurship and sustainable development in food industries

PREREQUIS / PREREQUISITES:

A Bachelor in Life Sciences with knowledge in the following fields:
- Physics, chemistry, biochemistry
- Chemical or food processes
- Mathematics (basics)
- Notions of economics
Students with a background in nutrition, food/agricultural marketing, agriculture can also be accepted.

MODALITES PEDAGOGIQUES / TEACHING METHODS:

See each teaching unit

MODALITES D'EVALUATION / EVALUATION METHODS:

DETAILS :

S9-ISDFP	ISARA5 / S9	Nombre d'heures-élève / Numbers of student hours							
Intrapreneurship and sustainable development in food industries *	DEMONTE Valérie	Cours / Courses 51.00 h	TD / Practical work 15.50 h	TP / Practical work -	Visites / Visits - Excursions -	AFT -	AFTD 51.00 h	WPP / Personal work 119.00 h	Evaluation 4.00 h
ECTS : 15.00									

OBJECTIFS / OBJECTIVES:

- Understand the stakes of sustainable development and apply them to the food company's strategy
- Analyze the sustainability of the food chain in an international context.
- Be a creative force and a proactive / leading stakeholder in his/her organization (intrapreneurship)
- Be able to design, implement and assess development projects
- Understand and implement the strategic management items at various levels of the organization, and translate them into operational action plans.

PROGRAMME :

- Strategic management, efficiency of the organizations
- Project management, prospective, evaluation/assessment methods
- Management accounting
- Transversal management
- Sustainable development, stakeholders and continuous improvement
- Analysis of the main food chains and the challenges of sustainable development at global level
- Sustainable development: certification and assessment tools
- Eco-conception

PREREQUIS / PREREQUISITES:

MODALITES PEDAGOGIQUES / TEACHING METHODS:

- Lectures
- Tutorials
- Study trips
- Group projects

MODALITES D'EVALUATION / EVALUATION METHODS:

Written report on a case study + Oral
Report and presentation on the study trip
Practical work

DETAILS :

S9-FPMI	ISARA5 / S9	Nombre d'heures-élève / Numbers of student hours							
Food processing and managerial innovation *	DEMONTE Valérie	Cours / Courses 69.00 h	TD / Practical work 28.00 h	TP / Practical work 13.50 h	Visites / Visits - Excursions 42.50 h	AFT -	AFTD 11.00 h	WPP / Personal work 24.00 h	Evaluation 3.00 h
ECTS : 15.00									

OBJECTIFS / OBJECTIVES:

- Acquire creativity skills and problem-solving tools
- Understand food production and its context
- Be able to manage teams and organizations in an international context and from the perspective of continuous improvement

PROGRAMME :

- Creativity methods and problem solving
- Sociology of the organizations
- Personal development and human resource management (communication, negotiations...)
- Development of a production line in the pilot plant taking into account the economic, legal, social and environmental constraints applicable to the food sector.
- Analysis of varied food production situations

PREREQUIS / PREREQUISITES:

MODALITES PEDAGOGIQUES / TEACHING METHODS:

- Courses and lectures
- Practicals
- Tutorials
- 2 group works
- Debates
- Study trip

MODALITES D'EVALUATION / EVALUATION METHODS:

- Exams:
- written report on a case study
 - oral presentations

DETAILS :

S9-SDFI	APP3	Nombre d'heures-élève / Numbers of student hours							
Sustainable development in food industries		Cours / Courses	TD / Practical work	TP / Practical work	Visites / Visits - Excursions	AFT	AFTD	WPP / Personal work	Evaluation
ECTS : 30.00		120 h	43.5 h	13.5 h	42.5 h	-	62 h	143 h	7 h

OBJECTIFS / OBJECTIVES :

PROGRAMME :

PREREQUIS / PREREQUISITES:

MODALITES PEDAGOGIQUES / TEACHING METHODS:

MODALITES D'EVALUATION / EVALUATION METHODS:

DETAILS :

S9-ISDFP	ISARA5 / S9	Nombre d'heures-élève / Numbers of student hours							
Intrapreneurship and sustainable development in food industries *	DEMONTE Valérie	Cours / Courses 51.00 h	TD / Practical work 15.50 h	TP / Practical work -	Visites / Visits - Excursions -	AFT -	AFTD 51.00 h	WPP / Personal work 119.00 h	Evaluation 4.00 h
ECTS : 15.00									

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PROGRAMME :

- Strategic management, efficiency of the organizations
- Project management, prospective, evaluation/assessment methods
- Management accounting
- Transversal management
- Sustainable development, stakeholders and continuous improvement
- Analysis of the main food chains and the challenges of sustainable development at global level
- Sustainable development: certification and assessment tools
- Eco-conception

PREREQUIS / PREREQUISITES:

MODALITES PEDAGOGIQUES / TEACHING METHODS:

- Lectures
- Tutorials
- Study trips
- Group projects

MODALITES D'EVALUATION / EVALUATION METHODS:

Written report on a case study + Oral
Report and presentation on the study trip
Practical work

DETAILS :

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PREREQUIS / PREREQUISITES:

MODALITES PEDAGOGIQUES / TEACHING METHODS:

- Courses and lectures
- Practicals
- Tutorials
- 2 group works
- Debates
- Study trip

MODALITES D'EVALUATION / EVALUATION METHODS:

- Exams:
- written report on a case study
 - oral presentations

DETAILS :

