### Sustainable development in food industries

<table>
<thead>
<tr>
<th>Cours / Courses</th>
<th>TD / Practical work</th>
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</thead>
<tbody>
<tr>
<td>120 h</td>
<td>43.5 h</td>
<td>13.5 h</td>
<td>42.5 h</td>
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<td>62 h</td>
<td>143 h</td>
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**ECTS : 30.00**

**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 :**

[Programme d'enseignement 2013-2014](#)
### Intrapreneurship and sustainable development in food industries *

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<tr>
<td>51.00 h</td>
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<td>119.00 h</td>
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**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'ÉVALUATION / EVALUATION METHODS:
- Written report on a case study + Oral Report and presentation on the study trip
- Practical work

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<tr>
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<td>DEMONTE Valérie</td>
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<td>11.00 h</td>
<td>24.00 h</td>
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**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'ÉVALUATION / EVALUATION METHODS:**
- Exams:
  - written report on a case study
  - oral presentations

**DETAILS :**
<table>
<thead>
<tr>
<th>S9-SDFI</th>
<th>APP3</th>
<th>Nombre d'heures-élève / Numbers of student hours</th>
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**PROGRAMME:**

**PREREQUIS / PREREQUISITES:**

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