



Let's
taste
Burgundy!



7th FORTHUM Campus Food and fooding

Disciplinary courses

University of Burgundy – Campus of Dijon

LANGUAGE AND COMMUNICATION FACULTY

Foreign languages applied to trade and business speciality

Master level

Language	Courses	Hours of lectures	ECTS
ENG	English speciality	32	8
GER	German speciality	32	8
SPA	Spanish speciality	32	8
ITA	Italian speciality	32	8
RUS	Russian speciality	32	8
FRA	Marketing international	18	4
FRA (ENG)	Etude de marchés	10	4
FRA	Stratégie	10	4
FRA	Import-Export / Achat-Vente	18	4
FRA	Droit des affaires	12	4
FRA	Analyse et enjeux de la communication	18	4
ENG	Food sociology	10	4

Number of students : 4

Contact : maxime.breysse@u-bourgogne.fr

OENOLOGY FACULTY

Must and Wine Microbiology and Winemaking processes speciality

Master level

Language	Courses	Hours of lectures	ECTS
FRA/ENG	Microorganism and Fermentation	83	6
FRA/ENG	Winemaking techniques	97	8

Number of students : 6

Contact : tourdote@u-bourgogne.fr

UNIVERSITY COLLEGE OF TECHNOLOGY FACULTY

Food processing specialy

Bachelor level

Language	Courses	Hours of lectures	ECTS
ENG	English		3
ENG	Bacterial stress and Adaptation 1 and 2		1,5
ENG	Food processing - unit, Operations and heat/mass transfers		1

Number of students : 6

Contact : frederic.debeaufort@u-bourgogne.fr

- FORTHEM office local contact : forthem@u-bourgogne.fr



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University of Burgundy – Campus of Dijon

Areas of interest relating to food and fooding :
COMMUNICATION ABOUT FOOD, GASTRONOMY, WINES

Scientific field	Type of activity	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
Intercultural communication applied to gastronomy	Workshops	The cultures of food: representations of food and fooding from around the world		4h	1	Alex Frame	
Wine Sciences - a cross between history and chemistry	Seminar and tasting	A wine journey through the past: views of history and chemistry	yes (20 students)	2h	1	Florian Humbert - Régis Gougeon	
Food sciences	Seminar and Discussion	The typical products of French gastronomy as seen from the industrial processes	yes (20 students)	2h	1	Frédéric Debeaufort	
Intercultural communication applied to gastronomy	Workshops	Cultural approaches to food		18h	2	Maxime Breyse	
Food sciences	Seminar and Discussion	Food in music (link between pop culture and food)	yes (20 students)	2h	1	Audrey Bentz	

Areas of interest relating to food and fooding :
ECONOMIC AND SOCIOLOGICAL APPROACHES

Scientific field	Type of activity	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
History and Economy	Tour	Visit of the Maison du Comté (Poligny) & technical and economic conference by CIGC (yeasts microbiology/economic regulation)	yes (15 students)		1	Florian Humbert	
Economy	Seminar	International wine market	yes (25-30)	10-12h	2	Matthieu Llorca	
Food sciences	Open Lab	Technological aspects of micro-production - Example of micro-brewery	yes (2 groups of 6 students)	15h	3	Raphaëlle Tourdot-Maréchal	
Circular economy	Seminar	Circular economy	yes (?)	20h	3	Florence Marty	07.11.24 - 19.12.24

Areas of interest relating to food and fooding :

FOOD AND PACKAGING

Scientific field	Type of activity	Activity Code *	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
Food sciences	Seminar and Discussion	10	Why is packaging the worst friend of the food industry and the best enemy of the consumer?.... AND/OR... Why is packaging the best enemy of the food industry and the worst friend of the consumer?	yes (20 students)	3h	1	Frédéric Debeaufort	
Food sciences	Seminar	11	Using Marine by-products for active packaging applications	yes (20 students)	2h	1	Frédéric Debeaufort	

**To be confirmed*

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Open courses

University of Burgundy – Campus of Dijon

The Open Module represents approximately one third of the FORTHEM Campus, alongside the disciplinary and transversal modules. Students will have to choose between several items in order to validate between 5 and 15 ECTS.

Offers	ECTS
An internship at the uB FORTHEM office	Duration and ECTS to be determined with your home university
The opportunity to write their (or part of their) compulsory BA, MA thesis or term paper at the University of Burgundy	Subject and ECTS to be determined with your home university

AN INDUSTRIAL TUTORED PROJECT WITH TWO POSSIBILITIES

Offers	ECTS
Specific industrial project/order to be managed by a group of students with tutoring by teacher-researchers and/or PhD students. The students group responds to a call for projects. Example for this project/order: concept of beverage fab truck, a travelling module for the production of a beverage on a regional scale.	10
The students group <u>elaborates together an original project</u> depending on their fields of interest and present it at the beginning of the semester (the interested students would be put in contact already in summer).	

In both cases, a defence (written project and a PowerPoint presentation) will be required and evaluated by a jury at the end of the semester.

LANGUAGE AND SPORT COURSES

Offers	ECTS
One language course to be chosen between: <ul style="list-style-type: none"> - French - English - German - Italian - Spanish 	2 ECTS
Sport courses	2 ECTS

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