



Food industries and quality

Objectives

This programme aims to **present a critical analysis** of the different factors that affect food quality, **from agricultural raw materials to the end product**. Through their **analysis of the food industry**, engineering students will understand the importance of controlling the **quality of agricultural foodstuffs** and their **processing** in order to **produce safer food products**, which meet the requirements of the **target populations** in accordance with "Food and Health" aspects. Programme graduates play a key role in the industrial environment **half way between producers and consumers**.

Who is the programme for?

The programme is for **students with scientific backgrounds** who have learned **the fundamentals of farming industry science and techniques** useful for controlling and improving the quality of food products, such as tools available in **food microbiology, food preservation processes, packaging techniques**, analytical methods for **characterising nutritional losses**, but also with a **good knowledge of statistical tools** and **corporate strategy analysis**.

Career opportunities

With a strong industry approach and awareness of the impact of industry on the quality of food products, LaSalle Beauvais engineers are qualified to take up **quality management** positions in the **food and/or pharmacy** industries. Programme graduates are also awarded an **internal audit qualification**. They may also apply for **product preparation project management** positions in these industries.

Content

- > Knowledge of raw materials (large-scale arable farming industry, fruit and vegetables, aromatic and medicinal plants, products of animal origin) to food products with health benefits (processes, formulations, galenic forms in cosmetology and nutraceuticals, food ingredients and products)
- > Food processing and preservation processes
- > Statistical tools necessary for approving new food products in the development phase
- > Characterisation of food product quality: health, nutritional, technological, organoleptic quality, etc.
- > Packaging: marketing tools and the risk of material transfer for foods
- > Comprehensive business understanding: strategy, innovation and communications in food and health
- > Agrocréativ': Product innovation project in food and health.

Six-month company placement

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