1. **Training title: PhD in Food Sciences**

2**. Language of instruction**: French

3. **Program overview:**

The objectives of this doctoral training, which revolves around food innovations for sustainable health, are multiple and crucial. First, it promotes research and development of new food technologies and practices that promote environmental sustainability and consumer health. At the same time, this training aims to train a new generation of researchers and professionals capable of meeting current challenges related to food and health. It is therefore a question of developing specialized skills and knowledge in the areas of nutrition, food security, food technology and sustainability. It also serves to foster collaboration between the different actors in the food sector, including researchers, companies, government institutions or civil society organisations by encouraging the sharing of knowledge and good practices, as it contributes to the emergence of innovative and sustainable solutions for the food and health challenges we face. In addition, this training aims to raise awareness among doctoral students about the sustainability and public health issues related to food. This will help future researchers to understand the implications of their work for society and the environment. They will be able to propose solutions that respect these issues and are capable of meeting the complex challenges related to food.

Finally, this doctoral training provides researchers with the opportunity to focus on research topics that are not only relevant but also enable high-quality studies to be produced. By contributing significantly to the advancement of knowledge in their field, these researchers are actively involved in building strong and innovative knowledge. Through this training, they are able to deepen their expertise and make original contributions that enrich the field of research. In short, the research themes of this doctoral program provide researchers with a framework conducive to excellence and the discovery of new perspectives.

4. **Key Lessons**: Core Subjects and Methodologies Adopted

Activities	**Semester 1**	**Semester 2**
Basic unit	Digestive physiology and intestinal microbiota **30 heures**	Bioactive molecules and nutritherapy **30 heures**

	Natural resource development and food formulations **15 heures**	Natural resource development and food formulations **15 heures**
Methodological unit	Biostatistics **18 heures**	Foreign language skills course **18 heures**
	Bioethics and research methodologies **18 heures**	

Admission Information: Eligibility and selection criteria

The conditions for access to this doctoral training are:

Bac +5 years of university education (master or state engineer) in the Food Sciences after harmonisation (after 2016) or in the specialty of Food Sciences before harmonisation (before 2016)

6. Main Courses:

- Digestive physiology and intestinal microbiota
- Natural resource development and food formulations
- Bioactive molecules and nutritherapy

7. Advanced topics:

- Biostatistics
- Foreign language skills course
- Bioethics and research methodologies

8. laboratory:

Laboratory of Natural Bioressources

9. Research teams

-Dr.METLEF Sarra CFD President

-Pr. ZIDANE Azdinia Member

- Pr.MEZAINI Abdelkader Member

-Dr.SADOUD Meryem Member