



Master's in Agri-Food and Quality Control

Field: Natural and Life Sciences

Sector: Food Sciences

Specialty: Food Industry and Quality Control

1/ Conditions of access

Access to this Master's degree is granted to students holding a degree in:

- ✓ Food technology and quality control
- ✓ Quality control

And for students holding other diplomas in Biology deemed equivalent.

2/ Training objectives

This specialized training aims to train students in the field of agri-food and quality control to acquire in-depth and solid knowledge on the basics of food technologies and to know the methods applied for the assurance and continuous improvement of the quality, reliability, and safety of food and pharmaceutical products.....

3/ Employability potential

Graduates will be able to integrate into:

- ✓ Hygiene and physicochemical analysis laboratories.
- ✓ Analysis laboratories in the food sector, bio-industry, etc.
- ✓ Private and public research laboratories (pharmaceutical industry, agronomy).
- ✓ Design offices for the implementation of hygiene systems within agri-food companies (example HACCP system, etc.);
- ✓ They could also pursue higher education (Doctorate).

	Teaching units		
	First year		Second year
	S1	S2	S3
Fundamental Teaching units			
Fundamental Teaching units 1	Raw Material Quality Control	Genius enzymatic and functional foods	Food Quality Control and Expertise - Toxicological Analysis
Matter 1	Quality of biological food (coefficient 2et credit 4)	Functional food technology (coefficient 3et credit 6)	Quality Control and Food Expertise (coefficient 3and credit 6)
Matter 2	Impact of technological treatments on the quality of raw materials (coefficient 2et credit 4)	Enzyme engineering and agri-food industries (coefficient 3et credit 6)	Toxicological Analysis techniques (coefficient 3and credit 6)
Matter 3	Quality and safety of food raw materials (coefficient 3et credit 6)	/	/
Fundamental Teaching units 2	Food design and formulation technology	Molecular methods and quality control	Physicochemistry of food products
Matter 1	Food design and formulation technology (coefficient 2et credit 4)	Molecular methods and quality control (coefficient 3et credit 6)	Physicochemistry of products food (coefficient 3andcredit 6)
Methodology Teaching units			
Methodology Teaching units 1	Microbiological Control of Food and Sampling Methods	Technology for the preservation and recovery of agri-food by-products	Technical Training in Quality Control
Matter 1	microbiological Control Food (coefficient 3et credit 6)	Preservation technology (coefficient 3et credit 6)	Technical Training in Quality Control (coefficient 3et credit 6)
Matter 1	Methods sampling(coefficient 2et credit 3)	Valorization of agrifood by-products (coefficient 2et credit 3)	Nutritional Analysis techniques (coefficient 2 and credit 3)
Discovery Teaching units			
Discovery Teaching units	Food Safety	Biotechnology	Food Science
Matter 1	Food Safety (coefficient 2et credit 2)	Plant and Animal Biotechnology (coefficient 1et credit 1)	Food Science (coefficient 1 and credit 1)
	/	Microbial Biotechnology(coefficient 1et credit 1)	/
Horizontal Teaching units			
Horizontal Teaching units 1	Communication	Legislation	Article Writing and Analysis - Entrepreneurship
Matter 1	Communication (coefficient 1 and credit 1)	Legislation (coefficient 1et credit 1)	Article Writing and Analysis (coefficient 1 and credit 1)
Matter 2	/	/	Entrepreneurship (coefficient 1 and credit 1)

