ADMISSION

Each year FIPDes Consortium selects 25 highly motivated students from all over the World. The application process is extremely selective and only the best candidates are admitted to the programme. Pre-admission requirements:

- BSc degree or equivalent degree of at least 180 higher education credits in food science and technology, biotechnology, process engineering, biochemistry or related fields
- Demonstrated English B2 (advanced) language proficiency level

The language of instruction of the FIPDes course is English with ample opportunities to learn the local languages and cultures.

APPLICATION

The application is done using the online form available at www.fipdes.eu where you can find detailed information about necessary documents and submission deadlines.

MESSAGE FROM ALUMNI

"We are like a big family which is one of the best things about FIPDes: the chance to share opinions, experiences and great time with smart people from all over the world"

- A.G. Jordan, Alumni,

FEES

- € 9.000/year for non-EU students
- € 4.500/year for EU students

ERASMUS MUNDUS SCHOLARSHIP

The European Commission offers a few Erasmus Mundus Scholarships for the very best candidates. The scholarship covers the subscription fees and contribute to the travel costs and subsistence costs (1.000€ per month) for EU and non-EU students.

FIPDes PARTNERS

FIPDes is supported by an international network of more than 20 strategic partners from academic, research and industrial bodies, among them:

DANONE NUTRICIA RESEARCH · Tetra Pak · crea · MICHIGAN STATE UNIVERSITY · KRINOVA INCUBATOR & SCIENCE PARK · KERRY · FONDAZIONE EDMUND MACH · GROUPE SAVENCIA Saveurs & Spécialités · INRA SCIENCE & IMPACT · packbridge Connecting Ideas · eagasc · RMIT UNIVERSITY · bel · Yoplait

CONTACT US

www.fipdes.eu

With the support of the Erasmus+ Programme of the European Union

FIPDes

Food Innovation & Product Design

Erasmus Mundus Joint Master Degree

Erasmus+

www.fipdes.eu

The **Erasmus Mundus Joint Master Degree (EMJMD) FIPDes** is a 2-year Programme in Food Innovation & Product Design. It is the first course created to tackle the **global challenges of food innovation along with product design and packaging**.

FIPDes is part of the elite Erasmus Mundus Programme, renowned for its academic excellence and international mobility.

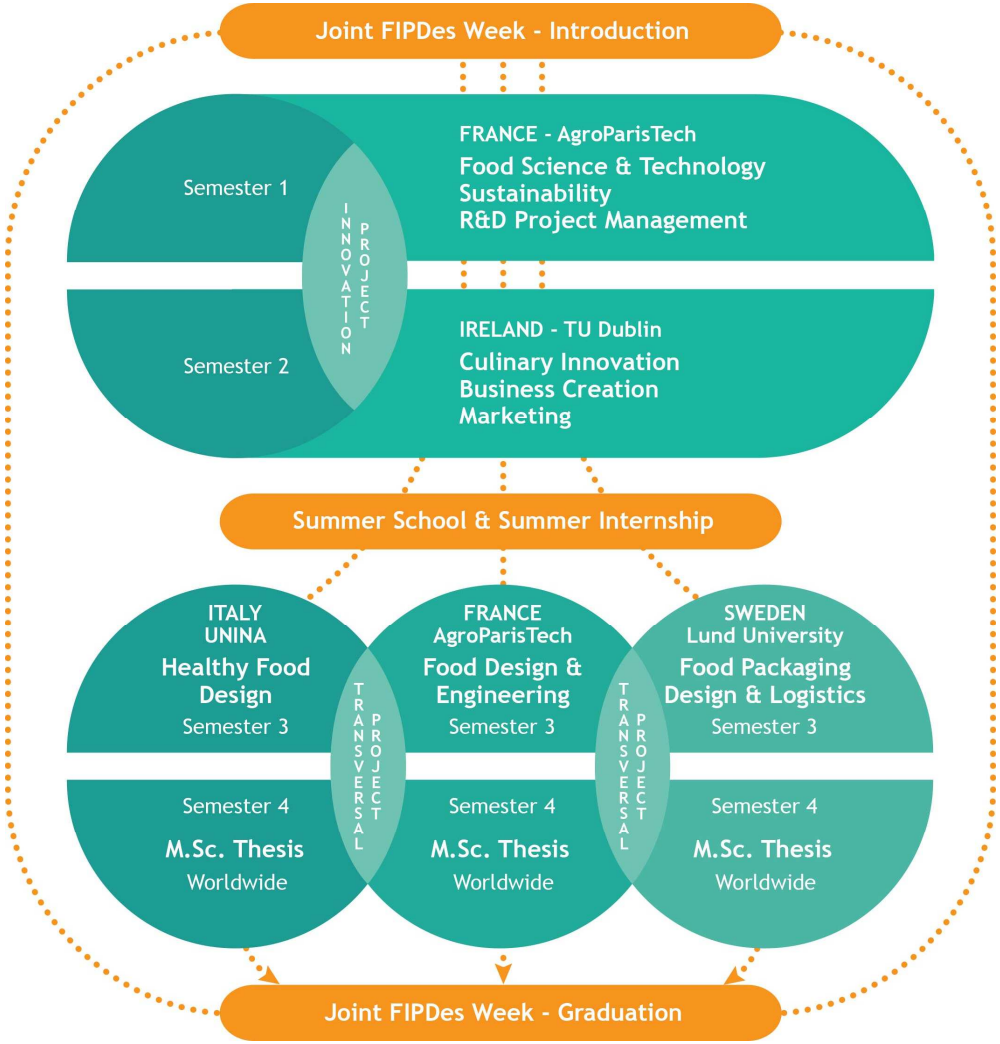
WHY CHOOSE FIPDes?

- **Be able** to successfully integrate and apply knowledge from different disciplines and cultural systems
- **Undertake** front running applied projects in collaboration with industrial and academic partners
- **Deepen** your technical skills while exploring your creative abilities
- **Empower** your adaptability and entrepreneurship capabilities
- **Shape** a unique profile that would take many years to build when working in a company
- **Get** the European experience and networks to be ready for new incoming professional challenges at local and global scales
- **Develop** highly marketable skills such as team management, leadership, and English communication

FIPDes CONSORTIUM UNIVERSITIES

The FIPDes programme is offered by a consortium of four European universities from **France**, **Ireland**, **Italy** and **Sweden**.

AgroParisTech
université PARIS-SACLAY
DUBLIN TECHNOLOGICAL UNIVERSITY DUBLIN
UNIVERSITÀ FEDERICO II DI NAPOLI
LUND UNIVERSITY



PROGRAMME STRUCTURE

FIPDes adopts a holistic and cross-disciplinary approach to food innovation: from concept through prototypes to consumption, from raw materials to packaged goods.

After getting 120 ECTS, successful students will obtain double or triple MSc. Degree from the FIPDes partner institutions and a Joint FIPDes Diploma Supplement which encapsulate the uniqueness of the programme.

FIPDes offers you a fully integrated Master degree programme recognized in all participating countries.

During the first year of FIPDes in France and Ireland, you will acquire cutting-edge knowledge in food science and technology, sustainability, culinary innovation and business.

The second year gives you the opportunity to specialize in one of three well-defined options:

1. Healthy Food Design (Italy)
2. Food Design & Engineering (France)
3. Food Packaging Design & Logistics (Sweden)

During the fourth semester, you will carry out the FIPDes MSc. Thesis according to your specialization path and professional plans, leading to an industrial or research-based placement in international private bodies or academic laboratories.

For more information about FIPDes activities, students' reviews and career opportunities, please check our website:

www.fipdes.eu