

FORTHEM Campus (academic year 2021/2022)

Université de Bourgogne

September 2021

Selection of courses

1. Offer of Disciplinary module at uB

AREA	uB subject (Faculty and mail adress of contact)	Course	Language
Life Sciences	Biology, Molecular biochemistry	B3	FR
	Cellular biology and Physiology	B3	FR
	Biology of organisms	B3	FR
	Nutrition and Food Sciences	M1 or M2	FR
	Biology and Health, Molecular biochemistry, Animal physiology, Interactions plants-microorganisms-environment	M1	FR
	Biology and Health: molecular cell signalling	M2	FR
	Interactions plants-microorganisms-environment	M2	FR
	Food biology	B2	ENG
	Food Sciences and Biotechnologies	B2	FR
Oenology	Must and Wine Microbiology and Winemaking processes	M1 (DNO First year)	FR/ENG
Material Sciences	Industrial engineering and maintenance	B2	FR/ENG
	Materials Sciences and Engineering	B2	FR/ENG
	Mechanical engineering	B2	FR/ENG
Computer Sciences and Communication	Computing Science, Multimedia and internet	B2	ENG
	Multimedia jobs	B2	FR
	Networks and Telecommunications	B2	ENG
Management, Logistics and Transports	Logistics and transport management	B2	FR/ENG
	<i>Included Supply chain management</i>		ENG
	<i>Included Human resources and material management</i>		ENG
	<i>Included Flow management</i>		ENG
Business Management	Administration management & trade	B2	FR
	Business Administration and Management	B2	ENG
	International Trade and Export Management	B2	ENG
	International Master in Business Studies	M1 and M2	ENG
Humanities	Management of cultural projects - Engineering of intercultural and international projects	M2	FR/ENG
	Culture and Communication – Projects in international and European cultural engineering	M2	FR/ENG
	Ethics, Science and Society	B2	FR
	Languages applied to international trade and business	M2	ENG/SP/IT
	Course in Food and Gastronomy LEA	M2	ENG

2. Offer of Transversal module

Areas of interest relating to food and fooding	Scientific field	Type of activity	Name of activity
Communication about food, gastronomy, wines	Intercultural communication applied to gastronomy	Workshops	The cultures of food: representations of food and fooding from around the world
	Intercultural communication applied to gastronomy	Exchanges with communication students	Food advertising around the world
	Food communication	Webconference	Food communication
	Wine Sciences - a cross between history and chemistry	Seminar and tasting	A wine journey through the past: views of history and chemistry
	Food sciences	Seminar and Discussion	The typical products of French gastronomy as seen from the industrial processes
	Food sciences	Seminar and Discussion	Food in music (link between pop culture and food)
	Food Sciences	Webconference, Seminar and 2 sessions of workshops	Some Basics in Food Sciences (part1)
Some basics in Food Sciences	Food Sciences	Webconference	Some Basics in Food Sciences (part2)
	Food Sciences (U. Palerme)		Beverages productions and innovations, beer and wine
	Food Sciences (U. Palerme)		Sustainable marine food products and processing, valorization of marine waste industries
	Biology/Health	Seminar	Feeding behaviour
Nutrition and Dietary habits	Psychology	Seminar	Food conceptual development
	Psychology	Workshop	The study of food mental representations
	Philosophy	Seminar, Testimonials, Discussion	"Is it possible to discover the singularity of our body through food?"
	Food sciences	Seminar	Scientific basis for a nutrition claim
	Food sciences	Seminar	"Old" food- Interests and Risks
	Food sciences	Seminar	Phytosterols- lipids-lowering products
	Food sciences	Seminar	Lycopene and oxidative stress
Children and Food	Child psychology and nutritional psychology	Seminar	Food rejection in young children and how it can be mitigated
	Child psychology and nutritional psychology	Workshops	Food education interventions for young children
	Child psychology and nutritional psychology	Round-table meeting	Designing educational interventions to tackle food rejection

	Child psychology and nutritional psychology	Seminar	Children's knowledge about foods: how they reason about foods
	Child psychology and nutritional psychology	Workshop	Methods to study children's conceptions about foods.
	Proposal 1 (12-hour block)		
Economic and sociological approaches	Public policy	Seminar	Agroenvironmental practices
	Public policy	Seminar	Intensive trade margins of agri-environmental regulations: New Evidence from a Gravity model
	Public policy	Seminar	How sustainable are food chains under labels? The example of Comté Cheese
	Public policy	Seminar	Public support to a sustainable agro-food system
	Food process engineering	Seminar	The levers of sustainability for the food industry
	Sociology	Seminar	Food democracy and territorial capacity
	Proposal 2 (3 visits - 17-hour block - reserved for participants of the previous block)		
	Economy and Public policy	Tour	Visit to an organic farm near Dijon
	Food process engineering	Tour	Visit to a industrial site producing food in Burgundy
	Sociology	Tour	Food democracy and territorial capacity - visit of a territorial Food Project at Tournus
	History and Economy	Tour	Visit to a cheese cooperative
	Food sciences with a pinch of economics	Workshop in the form of game and tasting	"Hungry games : the role of microbial interaction in food"
Learning by playing	Food sciences	Open Lab	Technological aspects of micro-production - Example of micro-brewery
Learning by doing	Food sciences	Seminar and Discussion	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?
Food and Packaging	Food sciences	Seminar and Discussion	Plastic packaging pollution and new sustainable vision
	Food sciences	Seminar	Using Marine by-products for active packaging applications
	Food sciences	Seminar	Active and Intelligent Packaging