

Let's  
taste  
Burgundy!



## 7<sup>th</sup> FORTHEM Campus Food and fooding

### Disciplinary courses

University of Burgundy – Campus of Dijon

Update : XXXX/XX/XX

#### LANGUAGE AND COMMUNICATION FACULTY

Foreign languages applied to trade and business speciality

*Master level*

Language	Courses	Hours of lectures	ECTS
ENG	English speciality	32	8
GER	German speciality	32	8
SPA	Spanish speciality	32	8
ITA	Italian speciality	32	8
RUS	Russian speciality	32	8
FRA	Marketing international	18	4
FRA (ENG)	Etude de marchés	10	4
FRA	Stratégie	10	4
FRA	Import-Export / Achat-Vente	18	4
FRA	Droit des affaires	12	4
FRA	Analyse et enjeux de la communication	18	4
ENG	Food sociology	10	4

Number of students : 4

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#### OENOLOGY FACULTY

Must and Wine Microbiology and Winemaking processes speciality

*Master level*

Language	Courses	Hours of lectures	ECTS
FRA/ENG	Microorganism and Fermentation	83	6
FRA/ENG	Winemaking techniques	97	8

Number of students : 6

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#### UNIVERSITY COLLEGE OF TECHNOLOGY FACULTY

Food processing specialy

*Bachelor level*

Language	Courses	Hours of lectures	ECTS
ENG	English		3
ENG	Bacterial stress and Adaptation 1 and 2		1,5
ENG	Food processing - unit, Operations and heat/mass transfers		1

Number of students : 6

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