



Let's
taste
Burgundy!



7th FORTHEM Campus Food and fooding

University of Burgundy – Campus of Dijon
Update : XXXX/XX/XX

Areas of interest relating to food and fooding :
COMMUNICATION ABOUT FOOD, GASTRONOMY, WINES

Scientific field	Type of activity	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
Intercultural communication applied to gastronomy	Workshops	The cultures of food: representations of food and fooding from around the world		4h	1	Alex Frame	
Wine Sciences - a cross between history and chemistry	Seminar and tasting	A wine journey through the past: views of history and chemistry	yes (20 students)	2h	1	Florian Humbert - Régis Gougeon	
Food sciences	Seminar and Discussion	The typical products of French gastronomy as seen from the industrial processes	yes (20 students)	2h	1	Frédéric Debeaufort	
Intercultural communication applied to gastronomy	Workshops	Cultural approaches to food		18h	2	Maxime Breyse	
Food sciences	Seminar and Discussion	Food in music (link between pop culture and food)	yes (20 students)	2h	1	Audrey Bentz	

Areas of interest relating to food and fooding :
ECONOMIC AND SOCIOLOGICAL APPROACHES

Scientific field	Type of activity	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
History and Economy	Tour	Visit of the Maison du Comté (Poligny) & technical and economic conference by CIGC (yeasts microbiology/economic regulation)	yes (15 students)		1	Florian Humbert	
Economy	Seminar	International wine market	yes (25-30)	10-12h	2	Matthieu Llorca	
Food sciences	Open Lab	Technological aspects of micro-production - Example of micro-brewery	yes (2 groups of 6 students)	15h	3	Raphaëlle Tourdot-Maréchal	
Circular economy	Seminar	Circular economy	yes (?)	20h	3	Florence Marty	07.11.24 - 19.12.24

Areas of interest relating to food and fooding :

FOOD AND PACKAGING

Scientific field	Type of activity	Activity Code *	Name of activity	Number of participants	Activity duration	ECTS*	Responsible person	Schedule
Food sciences	Seminar and Discussion	10	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?	yes (20 students)	3h	1	Frédéric Debeaufort	
Food sciences	Seminar	11	Using Marine by-products for active packaging applications	yes (20 students)	2h	1	Frédéric Debeaufort	

**To be confirmed*

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