



**MSc Double Degree**  
**Focusing on**  
**sustainability**  
**2 years**

# MSc Sustainable Food Systems

## European Double Degree Programme

With skilled knowledge towards a greener world

**Sustainability** is an important aspect for the food sector. There is a high demand for qualified professionals who are able to understand the topics of sustainability «**from farm to fork**» and how to integrate and implement sustainability in the food chain.

We educate young professionals in the food industry with a **helicopter view on the whole food chain**: our graduates are competent to initiate discussions on environmental and corporate social responsibilities. They have the skills to develop implementation strategies for sustainability aspects and to communicate in an intercultural context. **Our graduates smoothen the path towards a sustainable food industry - a greener one.**

**PARTICIPATING UNIVERSITIES :**

**France** - Isara Lyon  
**Italy** - UCSC - Piacenza  
**Belgium** - Ghent  
**Denmark** - Aarhus



**ADMISSION REQUIREMENTS**

BSc degree or equivalent in food / agricultural / nutritional sciences

English level certified by an official test:  
 TOEFL 80, IELTS 6.5

**APPLICATION**

**Deadline**  
 Non-EU citizens: 1st March  
 EU citizens: 1st April

**Application form**  
[www.susfoods.eu](http://www.susfoods.eu)



**Contact :**  
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## CAREER OPPORTUNITIES & STUDENT TESTIMONIES

Graduates of this program have a strong basis within sustainable food production.

This creates very flexible career opportunities both nationally and internationally.

**Typical job opportunities will be project manager or managing positions within the fields of:**

- Supply chain
- Quality and safety
- Production and processes
- Sustainable development

**Ching-Yu CHANG,**  
Taiwan



*«I chose this programme because this master level programme offers the chance to study at several universities and meets different cultures. At Isara, it is based on food innovation, entrepreneurship and management with many workshops. In Ghent, it was more academic, based on research and textbooks. It is a complementary programme. By following all courses, you really get to think on the different aspects of sustainability.»*

**Verena LAUBENBACHER,**  
Germany



*«I was interested in getting knowledge and expertise about the whole food supply chain, really from farm to fork. The teaching methods are different, in Lyon, it is more practical compare to the beginning of the programme where more theoretic. After my study, I am interested in supporting a food company by developing a sustainable strategy.»*

### SEMESTER 1 - Basics - (30 ECTS)

- Introduction to sustainability
- Economic impact of agricultural and food regulation
- Food footprint: the environmental impact of the agro food chain
- Agricultural and food supply chain management
- Multichannel retail marketing
- Innovation in food packaging



### SEMESTER 2 - Specialisation - (30 ECTS)

- Food processing innovation and tradition **at UCSC**
- Food technology **at Ghent University**
- Raw materials and nutrition **at Aarhus University**

### SEMESTER 3 - Practice - (30 ECTS)



- Intrapreneurship & sustainable development in food industries
- Food processing and managerial innovation

The third semester is a comprehensive applied semester enabling students to incorporate transversal soft skills. They will include group works in strong cooperation with partner food industries.

### SEMESTER 4 - Master thesis - (30 ECTS)

The Master thesis consists of an independent project, research and data analysis on a topic related to sustainability in food supply chain. The subject is proposed by the students and agreed upon by the supervisors.