



UNIVERSITÀ  
CATTOLICA  
del Sacro Cuore

# Sustainable Food Systems

## European Double Degree Programme





**2-year MSc European Double Degree Programme**

# Sustainable Food Systems

Develop skills for a greener world, focusing on sustainability



Start your application

### Participating Universities

Italy, Università Cattolica - Cremona  
France, Isara - Lyon  
Belgium, Ghent University - Ghent

### Application procedures and timeline

Edition #: 5  
Next intake: September 2024  
Applications open: October 2023  
Applications close: April 2024 (Non-EU & EU citizens)

## WHY CHOOSE THIS PROGRAMME?

**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.

The European Double degree programme educates 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 responsibility. 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.**

### SEMESTER 1

Basics - (30 ECTS)

Università Cattolica del Sacro Cuore (Cremona, Italy)

- Food microbiology for food production (6 ECTS)
- Biochemistry of food (4 ECTS)
- Management basics (5 ECTS)
- Economics of the agri-food system (5 ECTS)
- Food footprint: the environmental impact of the agro-food chain (5 ECTS)
- Introduction to sustainability of the food system (5 ECTS)
- Seminar on theological issues\*

\*All degree-seeking students are required to attend theology teachings aimed at offering a reasoned and critical knowledge of the Christian message.

### SEMESTER 3

Practice (30 ECTS)

Isara (Lyon, France)

This is a comprehensive applied semester enabling you to integrate your theoretical knowledge with transversal and soft skills. Teaching includes group work in strong cooperation and support of partner industries.

The semester is made of three parts:

- Entrepreneurship and sustainable development in food industries (12 ECTS)
- Food processing and managerial innovation (12 ECTS)
- Literature review (6 ECTS)

### SEMESTER 2

Specialisation (30 ECTS)

You can choose among two specialisations

- **Food processing, innovation and tradition at Università Cattolica (Cremona, Italy)**
  - ▣ Food technology and plants (10 ECTS)
  - ▣ Food quality assurance and international certification (5 ECTS)
  - ▣ Digital data processing (5 ECTS)
  - ▣ Law and regulation in food value chains (5 ECTS)
  - ▣ Food risk analysis and management (5 ECTS)
- **Food technology at Ghent University (Ghent, Belgium)**
  - ▣ Food Safety and Risk Analysis (5 ECTS)
  - ▣ Functional foods (5 ECTS)
  - ▣ Planning and Project Design (7 ECTS)
  - ▣ Scientific Reading, Writing and Presentation Skills (3 ECTS)
  - ▣ Packaging Technology (5 ECTS)
  - ▣ Food Legislation (5 ECTS)

### SEMESTER 4

Master thesis (30 ECTS)

The campus in which you carry out your thesis depends on where you did your second semester: if Semester 2 was done at Cremona, the thesis will be in Lyon and vice versa.

The Master thesis includes:

- An independent project, research and data analysis on a topic related to sustainability in food supply chain
- A written report and oral defense

## Admission requirements

Ideal candidates have an academic background (BSc degree or equivalent) in **food science, agricultural science, nutritional science**. Students with an economic and social science background must prove a min. of 60 ECTS in agricultural science, food science or nutrition.

If English is not your first language, you will need to either:

- Have successfully completed a **degree programme taught in English**
- Have an **IELTS Academic** overall score of at least **6.5** or a **TOEFL iBT** overall score of at least **80**

**Tuition fee:** €5,000 per year

**Scholarships available**

Please note: curriculum, application dates and procedures, fees and scholarships may be subject to change. For updated information check > [www.susfoods.eu](http://www.susfoods.eu)



## CAREER PATHS

With a strong basis in sustainable food production and an international profile, graduates of this programme enjoy a wide range of career opportunities globally, and are well placed to obtain managerial positions in SMEs in the food industry, in fields such as:

- Supply chain
- Quality and safety
- Production and processes
- Sustainable development
- Food system innovation

## Career opportunities and students testimonials



«Joining this programme has been a high jump and a **plus to my career**. First considering the academic side where I am getting a **golden opportunity** to attend **two different universities** which are among the best in the field of Food and Sustainability. This also means I get to **connect** and **be mentored** by **experts in the field** which is important for my future. Moreover, I like the **combination of the courses** I am taking covering food biochemistry and microbiology through agricultural policies to food sustainability».

**Chrispin BONIFACE, Tanzania**

«After completing my studies in Food Engineering and gaining experience in food quality assurance in my country, I reached a point where I felt the need to expand my horizons and enhance my expertise by acquiring new skills and knowledge. By enrolling in this master's program, I had the amazing opportunity to gain knowledge from two well-known institutions renowned for their experience in Food and Agricultural processing, situated in Italy and France respectively. This unique experience allowed me to delve into the concept of Sustainability and its integration into the food supply chain. Additionally, I acquired insights into the profound impact of our food habits, while also benefiting from an enriching international environment.».

**Laura QUINECHE MINAYA, Peru**



# Contacts



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