



UNIVERSITÀ
CATTOLICA
del Sacro Cuore



Sustainable Food Systems

European Double Degree Programme



ISARA 

AGRO SCHOOL FOR LIFE

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

Sustainable Food Systems

Develop skills for a greener world, focusing on sustainability

WHAT IS A DOUBLE DEGREE?

An **integrated curriculum** organised between **two partner universities**, where you have the opportunity to study in **two different countries** and **earn two separate degrees** from **two different higher education systems**.

Degrees awarded:

- Laurea Magistrale in Food Processing: Innovation and Tradition (Università Cattolica del Sacro Cuore)
- Master of Science in Sustainable Food Systems (ISARA)

Participating Universities

Italy, Università Cattolica del Sacro Cuore - Cremona
France, Isara - Lyon

Edition #: 6

Next intake: September 2025

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.



About Cattolica and ISARA



SEMESTER 1

Basics - (30 ECTS)

Università Cattolica del Sacro Cuore (Cremona, Italy)

- Food microbiology for food production (6 ECTS)
- Biochemistry of food (4 ECTS)
- Food supply chain management (5 ECTS)
- Economic impact of agricultural and food regulation (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 (in S1 or S2)*

*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)

Università Cattolica del Sacro Cuore (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)

SEMESTER 4

Master thesis (30 ECTS)

The Master's thesis that will be discussed at ISARA, is to be carried out under supervision of either ISARA or Università Cattolica and can also be conducted along an internship in a food organisation or food companies.

The thesis is composed of:

- A written component (70% of the final grade)
- An oral examination (Viva) of the duration of 1 hour (30% of the final grade)

ENTRY REQUIREMENTS AND APPLICATION PROCEDURES

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 official **English language certificate** (IELTS min. 6.5, paper-based TOEFL min. 550, iBT TOEFL min. 80, Cambridge English min. 176)

Applications opening: October 15th, 2024

Applications deadline: April 4th, 2025 (EU and non-EU citizens)

How to apply:

- Prepare and collect all the required documents listed on the website
- Fill out the application form and upload the documents
- Pay the €75 application fee
- Once done you will receive a confirmation by email and a summary of the application

Tuition fee: €9,050 per year

Università Cattolica and ISARA offer **scholarships** that reduce the tuition fee to €6,400 per year.

Please check the full application procedure at this link: <https://www.susfoods.eu/admission/>



Start your application

All information in this flyer may be subject to change.

For the most recent updates, please visit the dedicated sections on www.susfoods.eu or contact susfoods@isara.fr

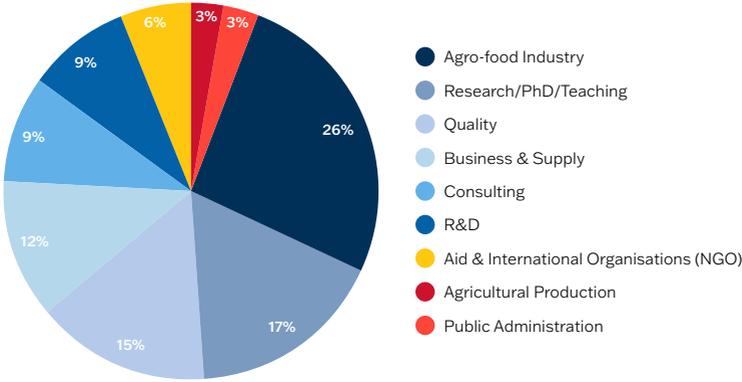
CAREER PATHS

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

JOB OPPORTUNITIES

- Food Quality manager
- Agri-food sales manager
- Food quality engineer
- Sales manager
- Manager in the agri-food industries



Distribution of alumni by sector of activity (2015-2021)

COLLABORATIONS

We collaborate with leading companies in the agribusiness industry, such as:



CAREER OPPORTUNITIES AND STUDENTS TESTIMONIALS



«Joining this programme has been a **game-changer for my career**. Studying at two top universities in Food and Sustainability, I'm **learning directly from leading experts**. The unique course mix—from food biochemistry to agricultural policy—gives me the **perfect foundation for a future in sustainable food systems**.»

Chrispin BONIFACE, Tanzania

«With a background in Food Engineering and quality assurance, I wanted to **broaden my expertise**. Enrolling in this master's programme **connected me with top institutions in Italy and France**, where I explored sustainability's role in the food supply chain. This **experience was transformative**—learning from field experts and peers worldwide gave me **fresh insights** into food systems and a **global perspective** crucial for my future impact.»

Laura QUINECHE MINAYA, Peru



Hear more from our students

COST OF LIVING

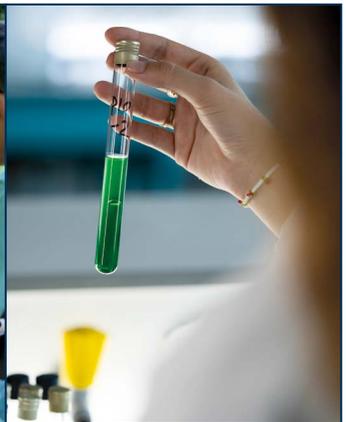
Average cost of living in Italy (Cremona) per year:

- **Accommodation:** €7,800 - €10,400
- **Food:** €3,500 - €5,200
- **Public transport:** €270
- **Books and leisure:** €600

Average cost of living in France (Lyon) per year:

- **Accommodation:** €4,200 - €5,400
- **Food:** €2,400
- **Public transport:** €300
- **Books and leisure:** €1,800

All information in this flyer may be subject to change. For the most recent updates, please visit the dedicated sections on www.susfoods.eu or contact susfoods@isara.fr



Contacts

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[@cattolica.international](https://www.instagram.com/cattolica.international)



Global Engagement

Università Cattolica del Sacro Cuore

for more information



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