

MASTERS in

Food Science, Food quality & Safety



Why a Masters in Food Quality and Safety ?

Food risk assessment and management have become a major focus across the food processing industry, placing food quality and safety at the heart of professionals' concerns. The Food Quality and Safety course at the ILIS focuses on food risk assessment, quality and auditing. The course also gives students a thorough grounding in business (*financial management, marketing, human resources etc.*), project management and communication, as well as knowledge of the health sector, in as much as increasing numbers of foodstuffs are presented as bringing health benefits to the consumer.

The Masters thus prepares students for the reality of their future management careers in auditing, consultancy or certification in the food industry, whether they are employed by the industry directly, or by national or international authorities and agencies who need experts with in-depth knowledge and relevant skills to coordinate the complex and rapidly evolving regulations concerning food safety. This Masters is one of a number of courses which are part of a Regional Masters of food industry-related courses offered by a consortium of five universities based in the north of France. Each one specialises in different aspects of the food sector.



Course Objectives

By the end of the Masters, students will be able to:

- identify, analyse, rank and deal with different sorts of risks
- carry out a risk assessment from field to fork
- analyse hygiene practices
- master the frames of references and norms which are specific to the food industry
- implement and/or optimise a quality policy within the food industry
- put into place all the procedures necessary to make a quality
- assurance system function, thereby guaranteeing the quality of the finished product(s)
- organise quality controls and follow-up
- master the notion of 'health food'
- place problems related to product quality within a national/European legal framework
- keep a regulatory, technological and scientific watch over the food sector
- use diagnostic tools, creativity and logical thought to be able to act as a consultant
- manage a project and lead a team

Programme of study

Students validating the 4 semesters of the Masters in Food Quality and Safety course obtain 120 ECTS credits. The course is organised as follows:

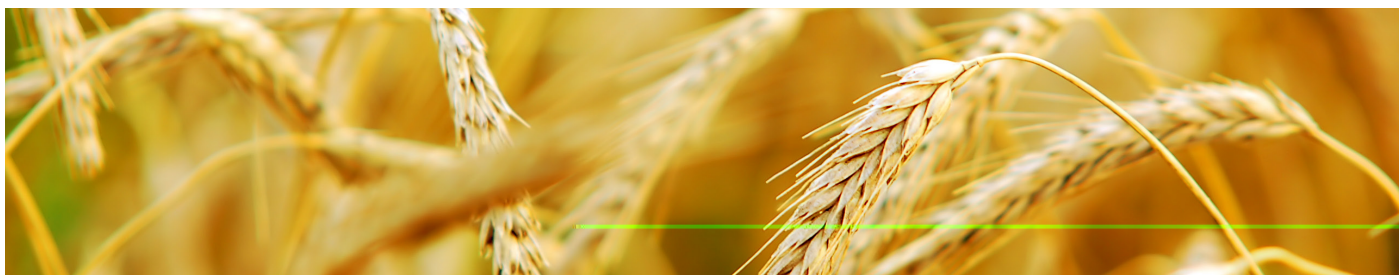
I) University-based modules

- Product knowledge and quality
- Company knowledge and management
- Food technology and innovation
- Company risk management
- Food risk assessment
- Auditing and emerging issues in the food processing industry
- Frames of reference and regulation in the food processing industry
- Dissertation

II) Work Placements

The course includes 2 work placements (*5 months in the first year and 6 months in the second*). Placements can be carried out in France or abroad and are chosen according to students' career goals.

The placements enable our future graduates to put into practice the theory learnt during the taught course, and often lead to concrete job offers.



Career Prospects

Our graduates apply for posts such as:

- Quality manager
- Industry-based technical manager specialising in quality control, quality assurance or quality management
- Research assistant in a public or private institution
- Project manager (*innovation, product development*)
- Food health and safety manager
- Quality and safety consultant
- Hygiene, quality, safety and environment manager in the food processing industry
- Junior auditor in a consultancy

Employers typically come from the following sectors:

- The food processing industry
- The retail sector
- Consulting, certification
- Auditing
- State administration
- Training and research organisations

It is also possible to go on to study for a PhD after this Masters.

Entrance criteria

The Food Quality and Safety Masters is open to both recent graduates and continuing education students.

Graduates applying with a food biochemistry degree or the equivalent are invited to apply for the course.

Applications will be judged on the candidate's skill and knowledge base, particularly in relation to food biochemistry, quality, management and food regulations.

The candidate's level of English is also taken into consideration.

Contacts

Course leader: Dr Caroline Lanier - caroline.lanier@univ-lille2.fr

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Useful links

<http://www.univ-lille2.fr>
<http://ilis.univ-lille2.fr>