MSc in Food Innovation and Product Design
ERASMUS MUNDUS JOINT MASTER’S DEGREE

Programme overview
The Erasmus Mundus Joint Master Degree in Food Innovation and Product Design (FIPDes) is a two-year academic programme in the field of food science and product development, operated by Université Paris Saclay and AgroParisTech (France), together with TU Dublin (Ireland), UNINA (Italy) and Lund University. The FIPDes Master’s aims to provide a European dimension in the knowledge-intensive area of food research and development and is highly relevant for both EU and third country students who wish to be employed in the agrifood and drink sector. The programme was approved by the EU Commission in 2010 and started in 2011.

Programme modules/courses

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>SEMESTER 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>AgroParisTech&lt;br&gt;Paris, France</td>
<td>TU Dublin&lt;br&gt;Dublin, Ireland</td>
</tr>
<tr>
<td>SEMESTERS 3 &amp; 4 SPECIALISATIONS</td>
<td></td>
</tr>
<tr>
<td>FOOD DESIGN &amp; ENGINEERING</td>
<td></td>
</tr>
<tr>
<td>Université Paris Saclay and AgroParisTech&lt;br&gt;Paris, France</td>
<td></td>
</tr>
<tr>
<td>HEALTHY FOOD DESIGN</td>
<td></td>
</tr>
<tr>
<td>UNINA&lt;br&gt;Naples, Italy</td>
<td></td>
</tr>
<tr>
<td>FOOD PACKAGING DESIGN &amp; LOGISTICS</td>
<td></td>
</tr>
<tr>
<td>Lund University&lt;br&gt;Lund, Sweden</td>
<td></td>
</tr>
</tbody>
</table>

Career prospects
Graduates will be able to take on the huge challenges and opportunities in the sector of food innovation, along with product design and packaging. They will typically either start their own manufacturing or consulting business, find positions in and outside of Europe, either in their country or in a national branch of a major international food brand, or they will return to academia as doctoral students within the food/innovation field. Visit the programme webpage, www.fipdes.eu for an overview of previous FIPDes students’ current positions.

Entry requirements and how to apply
ENTRY REQUIREMENTS
BSc degree or equivalent degree of at least 180 higher education credits in food science and technology, biotechnology, process engineering, biochemistry or related fields with a number of prerequisites (e.g. chemistry, biotechnology, process technology/engineering, biochemistry, mathematics, statistics) representing at least three years of study from a foreign institute of higher education.

English language proficiency level (“B2 level” according to The Common European Framework of Reference for Languages (CEFR), advanced) demonstrated in one of the following ways: TOEFL at minimum level 575; Internet-based TOEFL at minimum level 90; IELTS at minimum level 6.5, Cambridge Certificate of Proficiency; students with English as their mother tongue (a copy of the passport is needed to prove this); students who have completed a higher education degree with English as the medium of instruction.

“I had one of the most enriching experiences personally and academically with the FIPDes programme. I am specialising in Food Packaging Design and Logistics at Lund University, where I have extremely unique and focused courses. The projects I worked on involved real industrial tasks that needed an innovative and sustainable approach towards problem-solving. The professors are extremely approachable and were always ready to guide me.”
Divya Mohan from India
HOW TO APPLY
See www.fipdes.eu for more information.

SELECTION CRITERIA/ADDITIONAL INFO
After verifying the admission criteria, students will be selected based on the following qualitative selection criteria:

1. List of subjects taken during the BSc level with grades obtained
2. Educational background and potential, including the world ranking of the university graduating the student and the grade of qualification obtained
3. Excellence criteria: experience in laboratory work and/or cooking; additional training/courses/workshops (which are not a part of a regular study programme); participation in conferences and/or publishing of papers in peer-reviewed scientific journals; international and work experience.
4. Signed explanation of your own composition stating why you would like to attend the FIPDes Master’s programme and how this programme will help you in your work and career
5. Geographical balance: When choosing between two equally excellent candidates, the Consortium may choose the one who will add the most to the geographical balance of the programme.

TUITION FEES
See www.fipdes.eu for information on tuition fees and scholarships.

About Lund University
Lund University was founded in 1666 and is repeatedly ranked among the world’s top 100 universities. The University has 40,000 students and 7,400 staff based in Lund, Helsingborg and Malmö. We are united in our efforts to understand, explain and improve our world and the human condition.

Lund is the most popular study location in Sweden. Lund University offers one of the broadest ranges of programmes and courses in Scandinavia, based on cross-disciplinary and cutting-edge research. The University has a distinct international profile, with partner universities in over 70 countries.

Lund University has an annual turnover of SEK 8 billion, two-thirds of which are destined for research. Our eight faculties conduct strong research in many different areas, including over thirty research fields in which we are world-leading. Many scientific breakthroughs and pioneering innovations have originated from Lund University.

The world-leading research facilities MAX IV and ESS which are being established in Lund will be of great significance for research and industrial development within materials and life sciences. MAX IV, which was inaugurated in 2016, is the world’s foremost synchrotron radiation facility and the ESS will be the most powerful neutron source in the world once it opens for research in 2023. Science Village Scandinavia is developing nearby, destined to become a meeting place and a test environment for research, education and entrepreneurship.

Learn more at www.lunduniversity.lu.se
Ask questions and follow news at facebook.com/lunduniversity