

Ecole d'ingénieurs

Sciences du vivant
Agriculture • Agroalimentaire
Marketing • Management

STUDY IN FRANCE SUMMER 2014















Knowledge to Go Places









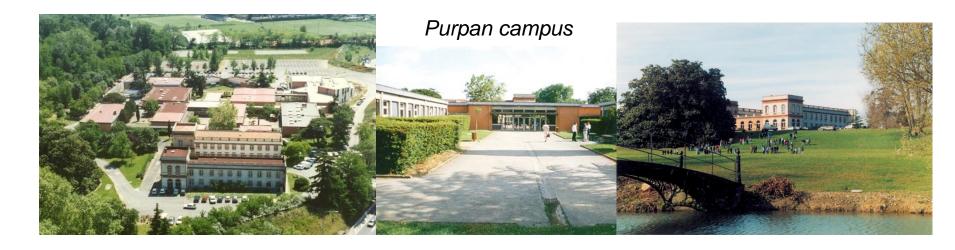






Designed to welcome students for either 4 or 8 weeks (June-July) in a complete, « framed », comfortable educational program

No French required

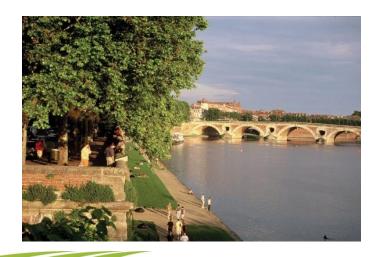




Purpan is located in **Toulouse**:

- √ 4th largest & 2nd university town in France with more than 100,000 students,
- ✓ at the crossroads of the Atlantic Ocean, the Mediterranean sea and the Pyrenees mountains,
- ✓ famous not only for its aeronautic & space industry, but also for its cultural heritage & gastronomy









On-campus program:

- ✓ a 4-week intensive course in English
 - French & EU Agriculture Agricultural & Food option
- √ field visits
- ✓ French courses (2 levels at least): « the survival kit » / « brush-up your French »
- ✓ cultural visits of Toulouse & week-end excursions (The Pyrénées, Barcelona)





On-campus program

French & EU Agriculture	
1st week: European Culture & Agricultural Economics	
2 nd week: European Animal Production & Economics	
French & EU Agriculture – Agricultural & Food option	French & EU Agriculture – Viticulture & Enology option
3 rd week: Main Plant & Crop Productions	3 rd week: Technical Approach of the Vine / Wine making
4 th week: Food Safety, Health & Technology	4 th week: Market & Marketing Approach of the Wine

Gain 9 ECTS credits + 3 ECTS for the internship

(see home institution for number of US credits) / Transcript of Records



Internship program:

- ✓ a 4-week placement, in July, on a farm, within an agri-related business (examples: Horse riding centre, cheese making farm) or within a Laboratory (at Purpan)
- ✓ usually immersion within a family, English speaking or not, also interested
 in the cultural exchange; activities together or free at week-ends

✓ take part in the everyday tasks on the farm, hands-on experience according to knowledge & experience



PRACTICAL INFORMATION

Living arrangements:

- ✓ Student Housing with French & American students
 - ✓ Lunch meals at the student restaurant + stipend for other meals (cook your own meals, kitchen shared by up to 7 students)
 - Single occupancy room
 (Desk, bathroom, shelves, closet, bed)
 - Walk to classes





Cost:

- ✓ Program fee (see home institution for cost)
 - includes lodging and subsistence, some cultural excursions and organized outings, field trips, academic materials, local transportation
 - does not include: airfare, personal expenses (leisure, free week-ends...), insurance, passport fees, home university fees and costs.



PRACTICAL INFORMATION SSAP 2015

Dates:

- ✓on-campus program: Monday June 1st to Friday, June 26th
 - *may arrive as early as Saturday, May 31st
- ✓internship program: Monday Jun29th to Friday July 24th
 - *may leave as early as Friday, 24th from Toulouse

Program offer:

- ✓ 4-week or 8*-week program (*only if on-campus prior to internship)
 Options:
- ▼ French & EU Agriculture Agricultural & Food option
- ▼ French & EU Agriculture Viticulture & Enology option

Apply:

- ✓ through your home university
- √ for any enquiry, <u>djamel.haimoud@purpan.fr</u>
- ✓ deadline: *March 15th* (check with your university for home deadline)

http://www.youtube.com/watch?v=r59bVXcKBJQ



SUMMER STUDY ABROAD PROGRAM

More about the courses

French & EU Agriculture

Week 1: European Culture & Agricultural Economics

- √The history of the EU EU institutions EU new candidates
- ✓US / UE relationship Cultural differences
- √ The Common Agricultural Policy, latest facts and trends

Week 2: European Animal Production & Economics

- √ Animal production in Europe
- ✓ Field visits (equine production Purpan experimental farm Roquefort
- cheese production)
- √Welfare & sanitary issues





SUMMER STUDY ABROAD PROGRAM

More about the courses

Agricultural & Food option

Week 3: Main Plant & Crop Productions

- ✓ The French vineyard including a field visit (for example the Languedoc-Roussillon wines)
- ✓ Main crops of the region current issues (GMO's, pesticides and environment, etc.) and related visits

Week 4: Food Safety, Health & Technology

- ✓ Cheese processing with visit to a cheese maker
- ✓ Food and Health Issues







SUMMER STUDY ABROAD PROGRAM

More about the courses

Viticulture & Enology option

Week 3: Technical Approach of the Vine / Wine making

- √ The French vineyard including a field visit (the Languedoc-Roussillon wines)
- ✓ Viticulture & grape quality
- √Wine making Storage & aging

Week 4: Market & Marketing Approach of the Wine

- √ Sensorial analysis with wine tasting
- ✓ Label and quality issues World wine consumption Marketing
- √ Field and cellar visits (the Gaillac wines)









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Thank you for your attention!

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