



PROPOSAL OF FACULTY EXCHANGE -YEAR 2018-2019

FESIA teaching offer (outgoing)

Course	teaching hours	Period	Level	Language	Contact
Agriculture and rural development					
Organic farming and preservation of environmental resources	8h	to be discussed	Master	English	mpobel@isara.fr
Toxicology - Ecotoxicology - environmental risk assessment	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Phyto remediation	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Polluted sites management	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Human risk assessment	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
GIS	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Pollutants: origins, behaviour, pollutants chemistry	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Management					
Advanced Excel workshop for Operations managers in the Food Industry	8 to 16 h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Finance	10 - 16h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
International marketing	4-8h	Between April/June	Master	French, english	s.brochier@groupe-esa.com
Food products merchandising	4-8h	Between April/June	Master	French, english	s.brochier@groupe-esa.com
Agronomy and agroecology					
Introduction to Smart Farming (connected agriculture)	8-12h	to be discussed	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Plant Breeding and Genetics	8-12h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Biocontrol (crop protection using microorganisms and resistance inducers)	8h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
multicriteria evaluation of cropping systems.	8-12h	to be discussed	Master	French, english	s.brochier@groupe-esa.com
innovation in cropping systems	8-12h	to be discussed	Master	French, english	s.brochier@groupe-esa.com
introduction to Agro ecology: overview of agro ecological approaches	2h	to be discussed	Master	French, english	s.brochier@groupe-esa.com
the significance of intercropping for low-input cropping systems: from knowledge to first steps towards management rules	2h	to be discussed	Master	French	s.brochier@groupe-esa.com
mimic theory: to be inspired from nature to design innovative cropping systems	2h	to be discussed	Master	French, english	s.brochier@groupe-esa.com
the use of Biodynamie in viticulture	4-8h	May - January	Master	French, english	s.brochier@groupe-esa.com
the use of Silica in agriculture	4-8h	May - January	Master	French, english	s.brochier@groupe-esa.com

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food sciences					
Food Safety Management system	16h	Between Jan - July	Master	French/English	florence.malaise@yncrea.fr
HACCP and ISO TS/22002	8 to 16h	Between Jan - July	BSc3 or Master	French/English	florence.malaise@yncrea.fr
Nutrition, Sensory analysis, French gastronomy	6 to 16h	Between Feb - July	Master	French/English	florence.malaise@yncrea.fr
Food Physics	12h to 28h	April/May	BSc3 or Master	French/English	florence.malaise@yncrea.fr
Food product development	10-15h	Between Oct. - May	Master	English	florence.malaise@yncrea.fr
Ingredients/ Additives/ Food regulations	10 to 15h	Between Oct. - May	Master	English	florence.malaise@yncrea.fr
Food quality: allergens, introduction to quality management systems, aflatoxins	8h	April - May 2019	Master	English	mpobel@isara.fr
Food safety , HACCP	8h	April - May 2019	Master	English	mpobel@isara.fr
Food consumption and experimental economics	8h	Feb. to July 2019	Master	English	mpobel@isara.fr
Quality and typicity of food: methodology for characterisation and application for fruits and wine	6h	to be discussed	Master	French, english, italian	s.brochier@groupe-esa.com
Concept and management of "terroir"; Application in the wine sector	6h	to be discussed	Master	French, english, italian	s.brochier@groupe-esa.com
Perception of terroir and environment by consumers	3h	to be discussed	Master	French, english, italian	s.brochier@groupe-esa.com
Methodology of sensory analysis for wine and food products	4 to 15h	Between Sept./ Dec. or February	Master	French, english	s.brochier@groupe-esa.com
Typicity of products and "terroir "concept	5 to 15h	Between Sept./ Dec. or February	Master	French, english	s.brochier@groupe-esa.com
Wine and grape polyphenols	2 to 7h	Between march - june	Master	French, english	s.brochier@groupe-esa.com
Analysis method and quality of grape	4 to 15h	Between march/june	Master	French, english, Spanish	s.brochier@groupe-esa.com
Oenology	5 to 30h	Between march/june	Master	French, english, Spanish	s.brochier@groupe-esa.com

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Animal science					
Animal welfare: definition, monitoring, policy, marketing	8 to 40h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Veal calves production: farming, market chains, products	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Dairy cattle housing	4 to 12h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Dairy calves management and housing	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Poultry housing and production	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
French livestock systems	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Basis in ethology	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
The dairy chain (France - EU)	4 to 8h	All year around	BSc 3 or Master	French, English	florence.malaise@yncrea.fr
Economics					
Farm-level mathematical programming models for policy analysis	6 to 16h	between February and July	Master	English	s.brochier@groupe-esa.com
Agriculture and food policies	4h	between February and July	BSc 3 or Master	English	s.brochier@groupe-esa.com
ecological economics: application to Ecologically Intensive Agriculture	4h	between February and July	Master	English	s.brochier@groupe-esa.com