



Spring Semester in Nutritional Sciences

A Program in Nutrition and Health Sciences,
taught in English (January 21st to May 14th, 2019)





Food

Cooking



TEACHING KEY FEATURES

Translational Approach :

Studying the impact of Food on Human Health requires interactions between several scientific domains.

The program goes from farm products to food consumption and its long term consequences on Health including food processing and retailing.

Unique Environment :

- Culinary Platform and other research labs
- Experiential learning: mix of courses and practical applications
- Full time professors and international faculty from partner Universities in France and Europe
- A 10 acre campus close to Paris

Interdisciplinary approach :

Translational research approach dedicated to foreign students interested in understanding the specific relationship between the French and their food.

Available ECTS credits :

The program offers 32 ECTS credits + 2 ECTS credits (French as a Foreign Language course). Choose the number of credits required by your home institution (please note that at least 18 ECTS are compulsory). 2 EU credits are equivalent to 1 US credit.



ELIGIBILITY

Students in Agriculture or Food Sciences : junior, or Master degree students from an accredited institution.

Classes are taught in English.

Non native speakers need to show one of the following :

- 785 TOEIC or higher
- 543 TOEFL ITP points (or 227 TOEFL CBT and 72 TOEFL IBT points)
- 5.5 IELTS or higher



TUITION AND FEES

Erasmus+ students

(enrolled in an Erasmus+ partner university): tuition fees waived.

Exchange students

(enrolled in a partner university/with a cooperation agreement): tuition fees waived.

Other students

3500€ tuition fees + 50€ non-refundable registration fees.



LIVING EXPENSES (in 2017-2018)

- Residence Hall: 493€/month for a single room – 270€/month for a shared room
- Campus fees: 100€/year (Erasmus and exchange students)
- Room insurance: 39€/year
- Health insurance (compulsory for non-UE students: 215€/year
- Student dining hall: 3,30€/meal (breakfast is free)
- Monthly bus pass: 8€/month



STUDY TRIP

- 4 days in a typical French terroir
- Discover local, artisan food production in its typical countryside setting
- 350 € (exchange and non-exchange students)



WHAT TO BRING

Lab coat, laptop, adaptor plug

2019 SCHEDULE

| JANUARY | | FEBRUARY | | MARCH | | APRIL | | MAY | |
|---------|--|----------|--|-------|---|-------|---|-----|---|
| 1 | | 1 | ★ French bread & pastries | 1 | Paris intl fair - 1 ECTS | 1 | ★ | 1 | Labor Day |
| 2 | | 2 | Team building | 2 | | 2 | Global nutrition 2 ECTS | 2 | Introduction to nutrigenomics |
| 3 | | 3 | | 3 | | 3 | | 3 | |
| 4 | | 4 | | 4 | ★ | 4 | | 4 | |
| 5 | | 5 | ★ | 5 | Epidemiology and nutrition 2 ECTS | 5 | French paradox | 5 | |
| 6 | | 6 | Introduction to human nutrition 2 ECTS | 6 | | 6 | | 6 | ★Value-based agrifood chains- 2 ECTS |
| 7 | | 7 | | 7 | | 7 | | 7 | |
| 8 | | 8 | | 8 | | 8 | ★ | 8 | Day off |
| 9 | | 9 | | 9 | | 9 | Applied molecular biology techniques 2 ECTS | 9 | Value-based agrifood chains |
| 10 | | 10 | | 10 | | 10 | | 10 | |
| 11 | | 11 | ★ | 11 | ★ | 11 | | 11 | |
| 12 | | 12 | Gut flora, nutrition, immunity & health 2 ECTS | 12 | Clinical studies for the food industry 2 ECTS | 12 | | 12 | |
| 13 | | 13 | | 13 | | 13 | | 13 | Retake |
| 14 | | 14 | | 14 | | 14 | | 14 | Mandatory checkout day |
| 15 | | 15 | | 15 | ★ Diet, nutrition ...epidemiology | 15 | Field trip 2 ECTS | 15 | |
| 16 | | 16 | | 16 | | 16 | | 16 | |
| 17 | | 17 | | 17 | | 17 | | 17 | |
| 18 | | 18 | | 18 | ★ | 18 | | 18 | |
| 19 | | 19 | Diet, nutrition and chronic diseases 2 ECTS | 19 | French paradox, mediterranean diet, health benefits 2 ECTS | 19 | | 19 | |
| 20 | | 20 | | 20 | | 20 | | 20 | |
| 21 | Arrival on the campus | 21 | | 21 | | 21 | | 21 | |
| 22 | Orientation day | 22 | Gut, flora | 22 | | 22 | Day off | 22 | |
| 23 | | 23 | | 23 | | 23 | ★ | 23 | |
| 24 | Cross cultural communication 1 ECTS - WM | 24 | | 24 | | 24 | Nutritional loss during food processing 2 ECTS | 24 | |
| 25 | | 25 | ★ | 25 | ★ | 25 | | 25 | |
| 26 | | 26 | French family cooking 2 ECTS | 26 | Health catering and food services 2 ECTS | 26 | | 26 | |
| 27 | | 27 | | 27 | | 27 | | 27 | |
| 28 | ★ | 28 | | 28 | | 28 | | 28 | |
| 29 | Introduction to french culture 1 ECTS | 29 | | 29 | | 29 | ★ | 29 | |
| 30 | | 30 | | 30 | | 30 | Introduction to nutrigenomics | 30 | |
| 31 | ★ French bread & pastries 1 ECTS | 31 | | 31 | | 31 | | 31 | |



General Courses



National Holiday



WE



Nutritional Sciences Courses



Exam Session

★ French as a Foreign Language (1.5h/week)



WHAT THEY THINK ABOUT THE PROGRAM

Alyson (Brescia University – Canada)

"This experience was unlike any other. I came to France excited to make new friends but I did not expect to be leaving with a new family. All together, we have not only witnessed each other grow as individuals but have fostered that growth in our own way. These people, these moments – I will never forget."



Bregje (Wageningen University – Netherlands)

"This spring semester has allowed me to enhance and broaden my knowledge about French culture, and its relation to nutrition in a global perspective."



STUDENT LIFE

French Buddy :

Each international student is welcomed by a French student

Social events organized by French students :

- Gala
- Talent's showcase evening
- Ovalies (charity rugby tournament)

Social events organized by the International Department :

- Team building day
- Touristic visits

More than 80 student organizations on campus

Study in France

The “Grandes Ecoles” are unique to France. They were created in the late 18th century in order to offer outstanding scientific education to the country’s future engineers. UniLaSalle, founded in 1854, belongs to this tradition. Studying on our campus will not only give you access to excellence in education; you will also have the opportunity to live in the country that invented “savoir-vivre”, the art of living well. The Picardy region, home of UniLaSalle, is well known for its beautiful villages and its inspiring gothic cathedrals. No wonder France is the most visited country in the world. Did you know that? Known for its gastronomy, wines and cheeses, the vast French territory offers an amazing geographical diversity. You will meet people who are proud of their cultural heritage, their lovely countryside, and their quiet towns and fine restaurants.



International relations



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France

Contact

@ incoming@unilasalle.fr

**Application forms are available
on our website :**
<http://international.unilasalle.fr>



ADMISSIONS

Apply before October 15, 2018

DISCOVER FRANCE WHILE EARNING COLLEGE CREDITS



We are looking forward to welcoming you on our campus!

Beauvais is located in northern France, 50 miles to the north of Paris.

Trains to Paris depart every hour. Beauvais is an ideal base for exploring Europe. From Paris Beauvais international airport (5 minutes from the UniLaSalle campus), low cost companies offers regular flights to exciting destinations such as: Italy, Spain, Great Britain, Ireland, Sweden, Portugal, Poland or the Czech Republic...



CONFÉRENCE DES
GRANDES ÉCOLES



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information about
the programs**

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