



Study in Europe

and be part of an intensive, interdisciplinary program that combines nutrition, health sciences, food science, food technology, and includes culinary practice lab sessions and a practical beer brewing lab.

UniLaSalle - Beauvais Campus:

Beauvais is a lovely, quintessential French town, home to Europe's highest cathedral and just an hour away by train from Paris. You will live in one of UniLaSalle's student residence halls, located on a safe, 10-acre pedestrian campus just North of downtown.

Ghent University:

Study at one of the major universities in Belgium. Ghent is a multicultural city and the largest student town in Flanders. The campus spreads throughout the lively city, whose important history can still be felt today. You will live in a hostel located in the historical heart of the city and within walking distance of the campus Coupure.



Contact us:

Incoming@unilasalle.fr

International Relations
UniLaSalle - Campus de Beauvais
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Application deadline :

February 15, 2019

Application forms :

Download [here](#)**



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Summer School 2019 in France and Belgium



**Experiential Learning
in Health Science and Food Technology:**
adapting culinary practice and brewing technology to food allergies



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Objectives:

Consumers today focus increasingly on the relationship between diet, health and lifestyle and on the role of nutrition and dietary restrictions in their lives. In that context, healthy food is in increasing demand.

The first part of the program **at UniLaSalle in France** centers on allergies, intolerances and their impact on the consumer. It covers topics such as healthy nutrition, allergies and food intolerances, or the impact of food processing on human health. Students will apply their newly acquired knowledge in culinary workshops by exploring various cooking techniques. Relevant excursions and field visits will complete this part of the program.

The second part of the program **at Ghent University in Belgium** provides students with a solid foundation in the theory of malting and brewing. A practical session in a pilot brewery will allow students to apply the theory into practice. A relevant brewery visit will complete this program.

The course will benefit **students** with an interest in **Nutrition, Food Science, Bioscience engineering, Biosciences, Biology, Biochemistry, or related fields.**

Dates:

Monday , June 17 – Friday, July 05, 2019

Admission requirements:

Juniors, Seniors or Master degree students in food Sciences, food technology, nutrition & dietetics, or related disciplines. Students must have had at **least one basic course in:** bio-organic chemistry, enzymology and microbiology.

Credits:

Equivalent of 6 US Credits (12 ECTS):
3 US credits for UniLaSalle Beauvais
3 US credits for Ghent University



COST

PARTNER UNIVERSITIES : 2300€
(of either University)

OTHER UNIVERSITIES : 2800€

- INCLUDED:**
- ♦ **All field visits and excursions**, incl. transportation + overnight accommodation and meals
 - ♦ **One Way** transportation from CDG (Paris) Airport to UniLaSalle on arrival
 - ♦ **Housing** : on-campus student residence in Beauvais; hostel in Ghent
 - ♦ **Meals:** B’fast, 3 dinners + 7 lunches in Ghent
 - ♦ **One Way transfer** from UniLaSalle to Ghent University (train).

- NOT INCLUDED:**
- ♦ **RT travel** from country of origin & passport / visa fees
 - ♦ **Mandatory health and liability insurance** coverage
 - ♦ **Meals** in Beauvais (optional meal plan available at approx. 10€ / day)
 - ♦ **Some meals** (7 dinners + 3 lunches) in Ghent
 - ♦ **Personal expenses** incl. personal travel on long week-ends
 - ♦ **Return transportation** from LaSalle to airport at the end of the program

Health Science and Food Technology

Please note that the final schedule may vary slightly

UNILASALLE BEAUVAIS, FRANCE		GHENT UNIVERSITY, BELGIUM	
Mon June 17	Arrival + check-in to residence hall	Wed June 26	Transfer Gent and check-in at hostel. Late afternoon/evening: Guided tour in the medieval city center + welcome dinner
Tue June 18	AM: Orientation Beauvais Campus PM: Intro to France and crash-course in French language	Thur June 27	AM: Introduction to Belgium, Ghent and Ghent University. Crash course Dutch. PM: Brewing History and Culture
Wed June 19	AM: Visit a farmers’ market PM: Allergies, Intolerance and Nutrition	Fri June 28	All day visit: wine grower followed by leper (Ypres)
Thur June 20	AM: Allergies, Intolerance and Nutrition PM: Impact of food transformation on human health	Sat June 29	All day: cultural site visit (e.g. Bruges and Belgian coast)
Fri June 21	Culinary practice	Sun June 30	FREE
Sat June 22	PM FREE	Mon Jul 01	All day: introduction to Malt and Beer Production
Sun June 23	FREE	Tue Jul 02	AM: Introduction to Malt and Beer Production PM: Yeast Metabolism and Volatile Components
Mon June 24	AM: Managing allergens in the food sector	Wed Jul 03	Al day : Practical Session Brewing in Pilot Brewery lab incl. Beer Analyses
Tue June 25	Visit a company for gluten free products	Thur Jul 04	AM: Gluten-free Beer Production & Alcohol-free Beer Production. PM: Relevant brewery visit
		Fri Jul 05	AM: Food Packaging: functional, convenient, sustainable . PM: Program synthesis, student presentations, final evaluation EVE: Farewell dinner
		Sat Jul 06	Return home or continue independent travel in EU

