

France
at your
fingertips!



Online International Summer School Programme

July
4th to 8th,
2022



From farm to fork,
from the traditional French food to
French gastronomy and innovation

With the participation of:



Isara is a higher-education institution in agriculture, agribusiness and environment located in Lyon and Avignon, France. We are specialised in three areas: agroecology, sustainable food systems and entrepreneurship.



Online International Summer School Programme

Since 2016, Isara has been organising a custom-made programme offering a comprehensive overview on the functioning of the French agri-food sector, including the whole value chain, from farm to fork.

Through this year's one-week online programme, Isara aims at offering an immersive and dynamic experience that will allow you to discover the French culture in terms of agriculture, food and gastronomy.

Not only will you be taught high-quality academic courses in order to strengthen your knowledge about the organisation of the food supply chain from agricultural production to industrialisation and gastronomy, but you will also be able to taste products... even from afar!

Renowned institutions and companies of the food and gastronomy sector will take part in the programme and will present some specificities of the French food culture:

 **Institut Paul Bocuse**, named after one of the most influent chefs of all times, French Michelin-starred Lyonnais Paul Bocuse, will explain the specificities of French gastronomy.

 **Tours à table**, a French company specialized in French cuisine, will provide you with a cooking demonstration.

 **Vinedo (M. Thierry BAILLS)**, French Wine Scholar Instructor, will introduce you to the French wine regions, French wine designations and French wine-making practices.

 **Foodshaker by Isara**, incubator of Isara, has the mission to support project leaders who wish to create an innovative company in the food field.



Those of you who are more interested in learning about the science behind French cheeses, French wines and French sausage (saucisson) will not be disappointed either.



In order to offer you a broader perspective about the new consumption tendencies of the French food market, two entrepreneurs from start-up companies based at Isara's incubator "Foodshaker" will present their innovative projects.





CONTENT OF THE PROGRAMME:

- **How to feed 9 billion people and preserve Food Heritage:** a global debate?
- **The global kitchen:** food from here and there, now and in the future – title to be confirmed
- **Particularities of French gastronomy** (Institut Paul Bocuse)
- **Agroecology:** healthy agriculture for healthy food
- **Top-quality French sausage production**
- **Food sciences microbial ecology:** bread, an ancient technological heritage & cheese, between tradition and modernity
- **Discovery of French viticulture and wine** (Vinedo)
- **Entrepreneurs' interventions:** developing new food products to meet today French consumers' expectations
- **Cooking demonstration** (Tours à table)
- **Sustainable food processing and packaging**
- **Urban agriculture**

PRACTICAL INFORMATION:

- As an evaluation, you will be asked to complete a personal work on a given subject
- Isara will provide you with an attendance certificate at the end of the programme
- The participation fees amount to 550 EUR (around 3,500 CNY)
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Isara researchers and teachers:



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