



CALL FOR INCOMING TEACHING MOBILITY

Course	teaching hours	Period	Level	Language	France Agro ³ Institute	Contact
--------	----------------	--------	-------	----------	------------------------------------	---------

MARKETING AND MANAGEMENT

Management: Food chain analysis	8 to 16h	Between Jan./April	Master	English	ESA Angers	s.brochier@groupe-esa.com
International marketing	12 to 16h	November - December	Master	English	ISA Lille	florence.malaise@yncrea.fr
Export	12 to 16h	October	Master	English	ISA Lille	florence.malaise@yncrea.fr
Communication and crisis management	12 to 16h	January-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Digital communication	12 to 16h	February - March	Master	English	ISA Lille	
Industrial marketing	12 to 16h	February - March	Master	English	ISA Lille	florence.malaise@yncrea.fr
Advanced finance and Financial analysis	12 to 16h	April - May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Consumer behaviour	12 to 16h	April - May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Brand strategy	4h to 8h	September-December	Master	English	ISA Lille	florence.malaise@yncrea.fr
Communication policy	8h to 16h	September-December	Master	English	ISA Lille	florence.malaise@yncrea.fr
Business intelligence	4h to 8h	September-December	Master	English	ISA Lille	florence.malaise@yncrea.fr
Financing innovation, managing innovation	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Entrepreneurship	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Ethics and Business	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Strategic management	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Supply chain design and management	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Intercultural communication and international team building	8-15h	September	Master	English	ISARA-Lyon	mpobel@isara.fr

ENVIRONMENTAL SCIENCES

Industrial water management, waste water treatment, water re-use...	15 to 20h	Between April - May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Industrial waste water management	15 to 20h	Between April - May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Toxic and ecotoxic properties of pollutants	15 to 20h	October	Master	English	ISA Lille	florence.malaise@yncrea.fr
Alternative use of polluted sites / sustainable management of polluted areas	20 to 30h	Between Sept-Dec	Master	English	ISA Lille	florence.malaise@yncrea.fr
Ecological restoration	10 to 15 h	Between Sept-Dec	Master	English	ISA Lille	florence.malaise@yncrea.fr
Applied techniques of pollution remediation : Physical and chemical remediation techniques	20 to 40h	Between Sept-Dec	Master	English	ISA Lille	florence.malaise@yncrea.fr
Crisis management : Know how to react in an environmental crisis situation (industrial accident...)	10 to 15 h	Between Sept-Dec	Master	English	ISA Lille	florence.malaise@yncrea.fr

Waste management (household and industrial waste management, treatment technics)	20h	Nov. - Dec.	Master	English	ISA Lille	florence.malaise@yncrea.fr
Environmental impacts of industrial activities, environmental impact assessment, environmental risk analysis	min. 8h	Fall 2019	Master	English	ISARA-lyon	mpobel@isara.fr
Corporate Social Responsibility	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Life cycle assessment – Eco-design	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Clean technology	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Circular economy	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Waste management	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Environmental law and policies	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr

ANIMAL SCIENCE

Farm animal health: alternative medicine	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Animal housing: climate - ambiance conditions in livestock buildings	4 to 8h	January-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Animal housing: pig and/or poultry housing systems and building design	8h	January-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Animal production systems: ovine (sheep) and goat production systems	8h	April-May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Animal production systems: bovine (meat) production systems	8h	April-May	Master	English	ISA Lille	florence.malaise@yncrea.fr
Animal nutrition: feed evaluation systems, roughage production (systems)	8h	October-November	Master	English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Infectious diseases in pig and poultry	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Infectious diseases in ruminants	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Mastitis (description, risk factors, costs,on-farm management...)	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Reproduction diseases in cattle	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Metabolic diseases in cattle	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Locomotion pathologies in cattle	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Management of parasites in ruminants/herbivores	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Veterinary drugs (description and on-farm use)	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Integrated health management of farm animals	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Management of parasitic diseases in farm animals	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Farm animal health: Tools to evaluate the cost of health on farm (global approach) veterinary costs, production loss...	4h	February - March	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Introduction to Animal Production	16 to 30h	September	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Animal Welfare	8h to 16 h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Animal production	8 to 16h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Animal nutrition	16 to 30h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr

Animal reproduction	8 to 16h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Quality of meat products	15h to 20 h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Animal product quality	8 to 16h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Animal industries	8 to 16h	Between Sept./Dec.	Bachelor	English	PURPAN	amelie.jouault@purpan.fr

AGRICULTURE AND AGRONOMY

Biocontrol for sustainable crop protection: alternatives to chemical pesticides (all crops) - Biological control : macrorganisms, microorganisms - Chemical mediators - Natural substances (biofungicides from plants or microbials, minerals...)	8h	January-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Applied agricultural sciences to specialized crop : Technical practices (in organic or not) about vineyard, apple orchards, tomato/cucumber (greenhouse), vegetables, aromatic plants with a focus on the use of new connected technologies	8h	April-May	Master	French/English	ISA Lille	florence.malaise@yncrea.fr
Use for 'R' software for experimentaion plans	6h	February - March	Bachelor	English	ESA	s.brochier@groupe-esa.com
Plan pathology	10,5 h	February - March	Bachelor	English	ESA	s.brochier@groupe-esa.com

FOOD SCIENCES - VITICULTURE - ENOLOGY

Management: Food chain analysis	8 to16h	Between Jan./April	Master	English	ESA Angers	s.brochier@groupe-esa.com
Food defense (related to IFS, BRC,...)	8h	Sept-January	Master	English	ISA Lille	florence.malaise@yncrea.fr
Traceability tools	8h	Sept-January	Master	English	ISA Lille	florence.malaise@yncrea.fr
Food fraud	8h	Sept-January	Master	English	ISA Lille	florence.malaise@yncrea.fr
Cleaning and disinfection: applications in food processing	8h	October-January	Master	English	ISA Lille	florence.malaise@yncrea.fr
Food product formulation	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Export market requirements and cultural adaptation of food products	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Ecodesign tools and strategies	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
ISO26000 and GRI	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Product development for food security	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Cost-Benefit Analysis - SROI	10-15h	November-February	Master	English	ISA Lille	florence.malaise@yncrea.fr
Nutrition - functional foods	4 to 8h	February-March	Master	English	ISA Lille	florence.malaise@yncrea.fr
Six Sigma - Process Capability and Process Performance - Statistical Process Control	15h to 20h	December - May (to be discussed)	Master	English	ISA Lille	florence.malaise@yncrea.fr
Biotechnologies	15h to 20h	December - May (to be discussed)	Master	English	ISA Lille	florence.malaise@yncrea.fr
Packaging - package/product interactions - sustainability trends in packaging	15h to 20h	December - May (to be discussed)	Master	English	ISA Lille	florence.malaise@yncrea.fr

Product development and nutrition	8h	Feb/March 2020	Master	English	ISARA-Lyon	mpobel@isara.fr
Nutritional labelling	8h	Feb/March 2020	Master	English	ISARA-Lyon	mpobel@isara.fr
Under-nourishment vs. obesity	8h	Feb/March 2020	Master	English	ISARA-Lyon	mpobel@isara.fr
Principals of Winemaking and Wine chemical Analysis	30h	Fall 2019	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
International Wine Business	24 to 30h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Wine Sensory Analysis	8 to 12h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Wine communication and marketing	12 to 16h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Introduction to Food Sciences	16 to 18 h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Process in Food Technology	30h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Microbiological quality of food	12h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Food Innovation	min. 30h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Food Innovation Marketing	24 to 30h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Quality process	12 to 18h	Spring 2020	Bachelor	English	PURPAN	amelie.jouault@purpan.fr
Sustainable nutrition	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Innovation in sustainable food systems	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Sustainable food consumption, consumer behaviour	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Food supply chain	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
International food policy	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr
Biobased resources and products	min. 8h	Fall 2019	Master	English	ISARA-Lyon	mpobel@isara.fr



France AGRO3 OUTGOING TEACHING OFFER

Course	teaching hours	Period	Level	Language	Contact
ENVIRONMENTAL SCIENCES					
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
MARKETING AND 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
Introduction to linear programming and optimization : agro-food cases using Excel solver	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

FOOD SCIENCE

Food Safety Management system	16h	Between February - June	Master	French/English	florence.malaise@yncrea.fr
Quality management system	8 to 12h	February to June	Master	French, English	florence.malaise@yncrea.fr
Sensory Analysis	8 to 16h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
HACCP and ISO TS/22002	8 to 16h	Between January - June	BSc3 or Master	French/English	florence.malaise@yncrea.fr
Nutrition applied to food industries, Sensory analysis, French gastronomy	6 to 16h	between February and July	Master	French/English	florence.malaise@yncrea.fr
Introduction to production management and industrial performance in agro-food sector (MRP, ERP, lean etc)	4 to 12h	to be discussed	BSc3 or Master	English	florence.malaise@yncrea.fr
Introduction to linear programming and optimization : agro-food cases using Excel solver	8 to 16 h	to be discussed	Master	French, English	florence.malaise@yncrea.fr
Food product development	10-15h	Between October - May	Master	English	florence.malaise@yncrea.fr
Ingredients/ Additives/ Food regulations	10 to 15h	Between October - May	Master	English	florence.malaise@yncrea.fr
Introduction to brewing (process and raw material)	3 to 6h	February to June	BSc3 or Master	French, English	florence.malaise@yncrea.fr
Food quality: allergens, introduction to quality management systems, aflatoxins	8h	April - May	Master	English	mpobel@isara.fr
Food safety , HACCP	8h	April - May	Master	English	mpobel@isara.fr
Food consumption and experimental economics	8h	Feb. to July	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

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

DETAILED DESCRIPTION OF THE COURSES AVAILABLE UPON REQUEST