

An experiential approach to sustainable food production

2017-2018



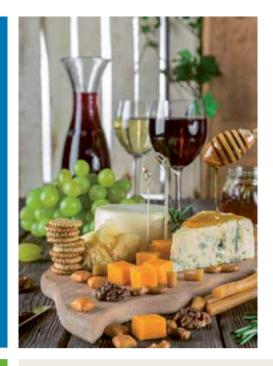
Discovering European Food Heritage Summer School 2018 in France, Italy and the Netherlands Followed by an optional one-month work placement in France





OBJECTIVES

The emergence of monocultures in farming, the rise of convenience food and gradual loss of food k nowledge have created a growing interest in locally sourced and sustainably produced food. This inter-est also reveals the need for a sense of place with a rising number of consumers. Food, it seems, has an increasingly important role to play in creating and maintaining sustainable landscapes. This summer course com-pares agricultural systems in France, Italy and the Netherlands and addresses topics such as innovative initiatives in food production and processing, food quality labels, and landscape research. The course will be beneficial to students in agricultural economics, environmental sciences, food sciences or landscape sciences.





DATES

On Campus Program: May 15 - June 15, 2018

Work placement Program: June 18 - July 18, 2018



ADMISSION REQUIREMENTS

Juniors, Seniors or Master degree students in **Agricultural Engi-neering**, **Agricultural Economy**, **Agronomy**, **Landscape Ecology**, **Human Ecology**, or **Geography from an accredited institution**.

For non-native speakers of English: 785 TOEIC; 87 lbt TOEFL; 6.5 IELTS. French is not required, but basic French is recommended for the work placement option.



Up to 8 US Credits:

4 US Credits for the on-campus program and

4 US Credits for the one-month work placement







Partner universities:

- On Campus Program : 2600 euros
- On Campus & work placement : 3000 euros

Non-partner universities:

• On Campus Program only (no work placement option): 5400 euros

Included:

- One Way transportation from CDG Airport to LaSalle
- All field visits and excursions, incl. transportation, overnight accommodation and meals
- Transfer to and from Italy and the Netherlands
- Accommodations in Beauvais, the Netherlands and Italy.
- RT transportation from LaSalle to work placement
- Work placement administration fee

Not included:

- RT travel from country of origin & passport/visa fees
- Mandatory health and liability insurance coverage
- All meals outside of field visits in Beauvais (optional meal plan at ≈ 10∉day), the Netherlands and Italy.
- Personal expenses, incl. travel on (long) week-ends
- Return transportation from LaSalle to airport at the end of the program

2018 DISCOVERING EUROPEAN FOOD HERITAGE

				MA	Y					
	Monday 5/14		Tuesday 5/15	Wednesday 5/16		Thursday 5/17		Friday 5/18		5/19-20
Week 1 FRENCH				AM PM		AM PM		AM PM		
LANGUAGE / CULTURAL ANDSCAPES			Arrival & Check in	Orientation	French	French	Work- shop: how to read a landscape	Work- shop: how to read a landscape	French	Pentecos WE OFF
				MA	Υ					
Week 2 FOOD QUALITY LABELS	Monday 5/21		Tuesday 5/22	Wednesday 5/23		Thursday 5/24		Friday 5/25		5/26-27
	Pentecost WE OFF		Lecture: Comparative Agriculture	Lecture: Food Quality labels in Europe		Field visit: Baie de Somme, France's most beautiful estuary		Field visit: Baie de Somme, France's most beautiful estuary		Transfe to Dronte
			MAY						JUNE	
Week 3 DUTCH FOOD PRO- DUCTIION	Monday 5/28		Tuesday 5/29	Wednes	day 5/30	Thursday 5/31		Friday 6/1		6/2-3
	AM	PM		AM	PM	AM	PM	AM	PM	
	Seminar w/ UniLaSalle faculty: review of week 2	Lecture: intro to regional agriculture, emphasis on polder	All day Field visit: Dronten and Flevopolder, including flower- and tulip fields	Lecture: Urban food systems - intro to regional food production	Possible visits: regional producers - meat, dairy, and vegetable	Lecture: Agrifood & renewable energy	Possible visits: large scale farming and renewable sources of energy	Lecture + visit:The Feeding city - Flevo campus project	study groups w/ UniLaSalle faculty: work on NL part of final presenta- tions	Transfe to Pisa
				JUL	NE					
Week 4 ITALIAN FOOD PRO- DUCTION	Monda	ay 6/4	Tuesday 6/5	Wednes	sday 6/6	Thursd	ay 6/7	Frida	y 6/8	6/9-10
	GROUP 2	GROUP 1		GROUP 2	GROUP 1			GROUP 2	GROUP 1	
	Seminar w/ UniLaSalle faculty: review of week 3	Workshop: landscape reading at Monte Pisano.	Field visit to Lucchesia & Garfagnana areas (NWTuscany) - social farming, agro-food chain, agrobiodiversity (cheese, chestnusts), quality labels	Lecture: Food systems Innovation	Visit peri-urban farms (vegetable), CSA	Field visit to inland hills of the Maremma region - local cow breeds		Lecture: Rural Deve- lopment	Study groups w/ UniLaSalle faculty: work on IT part of final presenta- tions	Transfer to Beauvais
				JUL	NE					
Week 5	Monday 6/11		Tuesday 6/12	Wednesday 6/13		Thursday 6/14		Friday 6/15		6/16-17
FRENCH FOOD PRO- DUCTION	Field visit: Char		npagne region	Work on final presentations on Comparative Agriculture		Final presentations		Checkout & departure home or depart for placment		WE
				JUL	NE					
Week 6	Monday 6/18		Tuesday 6/19	Wednesday 6/20		Thursday 6/21		Friday 6/22		6/23-24
					ent in France					WE
				JUL						
Week 7	Monday 6/25		Tuesday 6/26	Wednesday 6/27		Thursday 6/28		Friday 6/29		6/30-1
			Work placement in France JULY		_	_	_		WE	
Week 8	Monday 7/2		Tuesday 7/3	Wednesday 7/4		Thursday 7/5		Friday 7/6		7/7-8
	Widilday 172		rucsday 170	Work placement in France		mursuay 775		1 Huay 176		WE
_	_			JUI			_			
Week 9	Monday 7/9		Tuesday 7/10	Wednesday 7/11		Thursday 7/12		Friday 7/13		7/14-15
				Work placement in France						Bastille
										Day (14
	Monday 7/16		Tuesday 7/17	JULY Wednesday 7/18		Thursda	av 7/10	Frido	7/20	7/21-22
Week 10 VALUATION	Return to LaSalle		Work placement debriefing and individual oral presentations	Check out & depart home		Hursus	., , , , , ,	Tilday		WE

FRENCH IS TAUGHT THROUGHOUT THE PROGRAM



STUDY IN EUROPE

Study on our campus in France and with our partner institutions at the University of Pisa in Italy and the AERES University of Applied Sciences in the Netherlands. Explore the geophysical and cultural characteristics of high quality, multifunctional food production. Through lectures, workshops and field visits, you will gain insights into regional cultural landscapes and discover what makes European food prodcution unique. The optional work placement program in France will provide you with an immersive experience of living and working in France.



ADMISSIONS

Application deadline: February 15, 2018











International relations



UniLaSalle - campus de Beauvais

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60026 Beauvais Cedex

France

Contact



incoming@unilasalle.fr

Download application forms:

http://international.unilasalle.fr/programstaught-in-english/



More information about the programs











Laboratorio di studi rurali SISMONDI