LUND UNIVERSITY | LTH FACULTY OF ENGINEERING

Programme Syllabus

Master's Programme in Food Innovation and Product Design

- Faculty: Faculty of Engineering, LTH
- Programme code: TALIP
- Credits: 120
- Admission level: Bachelor's degree
- Degree level: Second cycle
- Approved by: Carl Grey
- Approval date: 1 July 2026
- Validity: Academic year 2026/2027
- Entry into force: 1 July 2026

1 Aim and outcomes

1.1 Aim

The programme is an Erasmus Mundus Joint Master Degree carried out by Lund University together with Université Paris-Saclay and AgroParisTech (France), Technological University Dublin (Ireland) and University of Naples “Federico II” (Italy).

The overall objective of FIPDes is to provide top-level and up-to-date education that qualifies the graduates to cope with the huge challenges in the sector of food innovation along with product design and packaging.

1.2 Outcomes for a Degree of Master of Science (120 credits)

(Higher Education Ordinance 1993:100)

Knowledge and understanding

For a Degree of Master of Science (120 credits) the student shall

- demonstrate knowledge and understanding in the main field of study, including both broad knowledge of the field and a considerable degree of specialised knowledge in certain areas of the field as well as insight into current research and development work, and
- demonstrate specialised methodological knowledge in the main field of study.

Competence and skills

For a Degree of Master of Science (120 credits) the student shall

- demonstrate the ability to critically and systematically integrate knowledge and analyse, assess and deal with complex phenomena, issues and situations even with limited information,
- demonstrate the ability to identify and formulate issues critically, autonomously and creatively as well as to plan and, using appropriate methods, undertake advanced tasks within predetermined time frames and so contribute to the formation of knowledge as well as the ability to evaluate this work,
- demonstrate the ability in speech and writing both nationally and internationally to report clearly and discuss his or her conclusions and the knowledge and arguments on which they are based in dialogue with different audiences, and
- demonstrate the skills required for participation in research and development work or autonomous employment in some other qualified capacity.

Judgement and approach

For a Degree of Master of Science (120 credits) the student shall

- demonstrate the ability to make assessments in the main field of study informed by relevant disciplinary, social and ethical issues and also to demonstrate awareness of ethical aspects of research and development work,
- demonstrate insight into the possibilities and limitations of research, its role in society and the responsibility of the individual for how it is used, and

- demonstrate the ability to identify the personal need for further knowledge and take responsibility for his or her ongoing learning.

2 Programme structure

The program includes 90 credits compulsory courses and a degree project (30 credits).

2.1 First semester - Université Paris-Saclay and AgroParisTech

Courses (advanced level)

- Introduction to Formulation Engineering Applied to Food Products, 1.5 credits
- Food Process Engineering, 4 credits
- Introduction to Sustainable Development for Food Products, 1.5 credits
- Statistics Applied to Food Science and Technology, 2 credits
- Comprehensive Food Science and Analysis, 5 credits
- Experimental Approaches to Valorize Emerging Ingredients, 2 credits
- Introduction Module: FIPDes Week, 1.5 credits
- Transversal Innovation Project (I), Ideation and Co-creation, 1.5 credits
- Research & Development Project, 9 credits

Compulsory course (basic level)

- French Language or Foreign Language for French Speaking Students, 2 credits

2.2 Second semester - Technological University Dublin

Courses (advanced level)

- Advanced Molecular Gastronomy, 5 credits
- Food Law & the Regulatory Environment, 5 credits
- New Food Business Creation, 5 credits
- Marketing Communication and Consumer Behaviour, 5 credits

- Transversal Innovation Project (II): Food Prototype Development and Evaluation, 10 credits
- Summer Internship, 5 credits (optional course)
- Summer School, 3 credits (optional course)

2.3 Third semester - LTH, Université Paris-Saclay and AgroParisTech or University of Napels

2.3.1 LTH

Courses (advanced level)

- INTN01 Innovation Engineering, 7,5 credits
- MTTN35 Packaging Logistics, 7.5 credits
- MTTN40 Packaging Technology and Development, 7.5 credits
- MTTN56 Packaging Material Science, 7.5 credits

2.4 Fourth semester

The last semester consists of the degree project (30 credits) conducted in Lund, for the students who studied the third semester in Lund.

2.5 Further studies

Students who have achieved a second cycle exam (Master of Science) will have general entry requirements for third cycle educations.

3 Admission requirements

Admission to the program is made by Université Paris-Saclay and AgroParisTech. See www.fipdes.eu.

To be eligible for the Master programme applicants are required to have a Bachelor of Science (B.Sc. or a nationally recognized degree equivalent to 180 ECTS) in food science and technology, biotechnology, process engineering, biochemistry, nutrition or food related fields. English 6.

4 Degree

4.1 Degree requirements

For a Degree of Master of Science (120 credits) students must successfully complete courses comprising 120 credits, including a degree project worth 30 credits. At least 90 credits must be second-cycle credits and at least 60 credits of those must be in the main field of study, including the degree project.

4.2 Degree and degree certificate

When students have completed the degree requirements, they are entitled to apply for a Degree of a Master of Science (120 credits). Main Field of Study: Food Product and Packaging Development.