2018 ESA Summer Program

"From the farm to the table…

A Sustainable Food System"

GROUPE ESA (Ecole Supérieure d'Agriculture d'Angers)
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Table of content

Program overview ..... P 3

Important dates, arrival & departure..... p 4-5

Program description ..... p 6-12

Program overview

Every year in late spring, Groupe ESA offers a unique **four-week program** to international undergraduate and graduate students.

The topic

Approximately **40 students** coming from our international network of University partners discover facets of the **French agriculture and the traditional food products "system"** during one month. **From production to consumers,** the program will allow students to understand the "terroir" production through several angles such as **History**, **Sociology**, **Anthropology, Political, Economy, Science, Food science**, **Crop production and Agroecology and Animal production**. The purpose of the program is to show to students **links between agriculture, food industry and food culture** with a **sustainable development perspective**. The program will also introduce them to the "**French way of life"** and to France's role in the European Union.

Pedagogy

The 4 week program combines:

- Courses and presentations,
- Laboratory activities,
- Group projects and study cases
- Visits to farms, food and wine companies,
- Educational field trips and cultural visits in a wide variety of places (Paris, the Loire Valley, Brittany, Normandy…).

The program is entirely conducted in English by 25 faculties from our different departments:

- Agronomy & Ecology,
- Applied Economics & Social Sciences,
- Food & Bio Resources Science and Techniques,
- Viticulture and Enology,
- Environment, Plants & Landscape
- Viticulture and Oenology,
- Culture & Language & Communication.

Requirements

Students must proceed from a College of Agriculture or study any majors that would justified to study in the ESA's Summer Program. Academic level: minimum freshmen.

Lodging and Meals

Students will have the opportunity to experience the French way of living, sharing the daily life of a host family during 4 weeks.

Important dates, arrival & departure, travelling information

Program's date

From June, Friday the 1st to Friday the 29th.

Arriving in France

First day meeting

We will all meet at a Youth Hostel in Paris on **Thursday, May 31**. If you travel directly from the US, then you shall take a flight the day before (Wednesday, May 30) in order to arrive on May 31.
Gaël ROUL and Alejandra CARRIL – the 2 Summer Program Coordinators – will be there from 8: AM to give you basic information. You will be able to leave your luggage at any time of the day in the Youth Hostel but rooms are NOT available before 3:00 PM. The entire day of May 31 is free; nevertheless, we will meet at:

- 3:00 PM for room allocation.
- 6:30 PM for a brief program presentation and dinner at the Youth Hostel

Travel from Paris to Angers

After 3 days visiting Paris, we will take the train to go to Angers on **Sunday, June 3**. The train ticket to Angers is included in the cost of the program.

Leaving France

End of the program / Departure Day

The program ends on **Friday, June 29**. You have the opportunity to stay with your host family (accommodation and food included) until **Monday, July 2**. You will plan your trip back to the US on Saturday, June 30, Sunday June 1 or Monday July 2 at the latest. The train ticket from Angers to the International Airport Roissy Charles De Gaulles (Paris) is NOT included. We recommend you to buy it when you buy your plane ticket.
In order to avoid a night in Paris the day before your trip back home, you shall plan your flight back home as late in the day as possible. In this way you can take a TGV train straight from Angers to Charles De Gaulle Airport. Here is the TGV trains company internet site to see and actually book and buy your train ticket: https://uk.voyages-sncf.com/en/#/ .

Costs and conditions

The total cost (defined by each university partner) includes the following:

- Full board in a host family in Angers from Sunday, June 3 to Monday, July 2.
- Full board during the cultural excursions (except Lunches in Paris) ,
- Health and liability insurances,
- Cultural excursions
    - 3 days in Paris
    - 2 days in the Loire Valley
    - 2 days in Nantes and Guérande
    - 2 days in Normandy
- farm and company visits,
- Transportation in France (including the one way train ticket from Paris to Angers).

The program does not include:

- Accommodation, food and transportation if you travel by yourself during the week end,
- lunches during the 3 day trip in Paris,
- Airfare,
- The train ticket from Angers to Paris when you travel back to the US.

Program description[1]

	Contact hours (Lectures, company visits and presentations)	Total European Credits (ECTS)
Thematic teaching Unit		
French Civilization and French Language	26	2
Society, Agriculture Policies and Food Industry Economics	29	4
Wine and Traditional Food Product Development	40	4
TOTAL	95	10 ECTS

[1] The following pages correspond to the 2017 program. The 2018 program will be confirmed at the latest in April 2018.

French Civilization and French Language

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
Civilization	French regional gastronomy	Sébastien Chene	Discovery of French gastronomy through the geography and history of the regions where it developped. The course aims at describing the evolution of gastronomy in order to give the students a better understanding of modern food habits and an overview of French culture (cooking, eating together, family, influence of immigration, relationships between population and territory).	4
	Wine in the French culture	Claire Daviau	In this 2 hour class we will try and understand why France has been considered for centuries as the birth place of the wine whereas we know that it was cultivated far before in other countries such as in Caucasia and Egypt. Therefore we will go through the origin and the history of wine right from the beginning to the development and peak in France. We will also discover wine as a symbol and a landmark in the French culture. Wine and religion, wine and nobility, why wine has become a part of the French life? The anthropological aspect and the semiotics of the wine culture will be tacked too to help the student to discover and understand the wine as a traditional object.	2
History	"How can you govern a country with 246 varieties of cheese?" The story of French historical and agricultural diversity	Fiona Casey	This module explores the geographical elements and key historical periods which have impacted on the rich diversity of French agriculture today. It aims to enrich students' experience of the Summer Program by putting current trends in French agriculture into their historical and cultural contexts. The underlying hypothesis of this module is that agricultural practices and food ways are both the cause and consequence of history, geography, climate and culture. An appreciation of French history and culture can thus only enhance the other learnings made by students during their month in Angers. Three 2-3 day excursions have been planned during the program in order to provide the students with the cultural elements necessary to fully appreciate these geographical and historical roots of France, French agriculture and the particular place food holds in contemporary French culture. The module consists of 10 hours of teaching in the form of 3 hours of lectures and 6 commented walking tours - 2 walking tours per excursion. The students will be provided with teaching material for each of the walking tours – maps, photos, timelines etc – in order to ensure maximum comfort during these ambulant classes.	10
French classes	French as a foreign language	Murielle Lannier Emilie Pommier	***« Breakthrough» (A1)*** The objective of this class consists in helping the students to discover and study the French language in a very communicative way (with numerous oral activities, role plays...). With the lessons going on, they will feel more comfortable and be able to communicate basically in their daily life in France. Different practical themes will be studied (based on the guidebook provided during the first French class): greetings, presentations, shopping in stores, order in a restaurant, expressions of likes / dislikes, numbers...	10
		Emilie Marolleau	***Basic users (A2) :*** The main objective is to train the student to speak and to interact in everyday life subjects and situations. - The documents used for the lessons are either authentic ones (songs, short articles, statistics, comics...) or French as a Foreign Language documents (A2) - The topics : stereotypes or French clichés, food, studies, everyday life habits... - Linguistic competences : oral and written comprehension, oral expression - Examination : written and oral comprehension, vocabulary, grammar ***Independent users (B1) :*** The main objective is to strengthen the linguistic knowledge and to enhance the specific vocabulary of the Summer Program (gastronomy, food industry...). 1) Level assessment 2) 6 hours self-learning on ESA website htpp://fle.groupe-esa.com 3) Preparation of an oral test (examination : 15 minutes) with a power point presenting a topic linked to French gastronomy or a French food industry firm	
			TOTAL HOURS	26

Society, Agriculture Policies and Food Industry Economics (1/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
The cultural, social, economic and political context in France	Food: a historical and cultural construction	Fiona Casey	All human beings eat - but they do not eat the same things or attribute the same meaning to the act of eating. Food has different symbolic meanings and fulfills different cultural functions across both space and time. In this class students will acquire insights into the principal differences in the social and cultural signification of food across western societies from ancient times to the contemporary period. The objective of this class is to provide students with a historical and cultural context in which to place the topics treated in this summer program.	2
	From scientific controversies to media polemics: the agricultural world in the turmoil?	Françoise Allard-Huver	Over the last decade, numerous controversies and polemics have questioned the safety of agricultural product: GMOs, pesticides, cancer suspicions, obesity or meat adulteration problems have shaken the trust of consumers in the whole agribusiness. How can we analyze the emergence of these crises? Who are the actors involved and how do they position themselves in the debates? What communication and influence strategies do they deploy in order to reach their goals? From a communication and public relation perspective, we will decrypt the complexity of these controversies and their impact on the public perception of the agricultural world. In this course we will explore different controversies and media polemics that have risen in the public opinion especially regarding the safety of GMO and pesticides. We will try to understand which factors and actors transform a scientific controversy into a major polemic in the media. The goal of this course is to give you the keys to understand the problems faced by the agricultural world in the public opinion, decipher the complex net of communication and influence strategies deployed by all actors, but also suggest appropriate answers to regain trust in the public opinion.	2
	Introduction to French agriculture	Rim Baccar	This lecture aims at presenting the current features of the French agriculture. First, a short introduction will give an idea about the place and the role played by the agriculture both at the economic and social level. To better understand the French agricultural landscape, a presentation of the major productive regions (crop production and livestock) is made in correlation with soil and climate features. Finally, we address the evolution of practices and the emergence of new forms of agriculture in response to changing regulatory and social requirements.	4
	Presentation "in situ" & company visits: case of the MARCHE DE RUNGIS	Fiona Casey	Rungis, the biggest international food trademarket for wholesalers and retailers. A visit to better understand the management of supplies in meat, fish, vegetables, fruit, flowers and so on to customers from every continent (mainly department stores and restaurants).How does this huge international platform works with nearly 1,200 companies present (wholesalers, producers, brokers, logistics experts, central purchasing agencies, service companies).	3

Society, Agriculture Policies and Food Industry Economics (2/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
Conventional or alternative food systems: new perspectives	Introduction to Agroecology	Christophe Naudin	Overview of agroecological approaches // history and perspectives	2
	Presentation "in situ" & company visits: case of EURL Poulard De Mirande Laurent	Laurent Poulard De Mirande & Christophe Naudin	Presentation of an agroecological farming system	3
	Sustainable development	Robert Biagi	Human development, ressources, way of life, obsolescence, linear ans circular economy, transition, agriculture for sustainable development.	2
	Corporate social responsability		Rules and limits of business, laws and taxes, sustainable finance, social entrepreneurship, alternative organisations.	2
	Presentation "in situ" & company visits: GAEC Nicolas Arthus	Remy Roulleau & Nicolas Arthus	Organic Maine Anjou Cattle breeder	3
	Presentation "in situ" & company visits: Terre de Sel	Gaël Roul (or Remy Roulleau)	Natural Salt Producers Cooperative. History of the production area. Social and employement perspectives. Governance, management and marketing of the cooperative.	3
	Presentation "in situ" & company visits: case of the "Les Paysans Fromagers Nantais"	Renaud Villiaumey & Gaël Roul (or Remy Roulleau)	6 organic cow breeder farms, a cooperative, a dairy product plant and a short supply system	3
			TOTAL HOURS	29

Wine and Traditional Food Product Development (1/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
Concepts of traditional food products	Concept of "terroir" and quality signs in France and in Europe	Philippe Mongondry	The concept and official definitions of traditional food products in Europe and in France (Terroir). The Geographical Indications of the European Community in the global context. How and why the Geographical Indications give value and protect any traditional food products around the World (keys for understanding).	2
	Official label for origin and quality certification in France and Europe	Olivier Beucherie	Qualification and certification of agricultural and food products through the official label for origin and quality certification system in France and in Europe: institutions, governance, missions and objectives.	3
	Presentation "in situ" & company visits: case of "Rebecca Euzen Sheep farmt"	Rebecca Euzen, François Allard-Huvert	Meeting with one of the most imlportant "Prés-salés du Mont-Saint-Michel" sheep (AOC) sheep breeder in Mont-Saint-Michel	2
	Presentation "in situ" & company visits: case of "Ferme du champsecret"	Monsieur Mercier & Gaël Roul	Dairy cattle breeder and organic farm cheese producer. Presentation of the "camembert" Geographical Indication production and management principles of the farm	3
	Presentation "in situ" & company visits: case of the "Ferme des Grimaux"	Frédéric Pacory & Gaël Roul	Fruit farm and cattle breeder. Presentation of a pear cider and Calvados Geographical Indication production and management principles of the farm	3

Wine and Traditional Food Product Development (2/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
Processing of traditional food products	French and US types of bread : why such big differences?	Hubert Chiron	There is a huge difference between the crustiness, the taste of the parisian baguette and the softness of the US pan bread. Russian pumpernickel is also far from an Egyptian pita. This course will first deal with the big families of world types of bread and then briefly explain the fundamentals of breadmaking. Then a thorough look will be put on the unique French artisan breadmaking techniques versus the latest automatic plants process. Finally, for different reasons, every traveller can observe what the bread offers is more and more international, nevertheless, exiled varieties of bread are usually not so convincing.	3
	Bread processing	Pierre Vandewalle	Bread production: comparison between industrial bread processing (with no resting period and accelerated fermentation) and artisan bread (the resting period and the slow fermentation are both respected). Sensory evaluation of breds prepared.	5
	French Dairy Industry and PDOs	Sébastien Couvreur	Characteristics of the dairy industry in France: comparison of the different production areas, farming system diversity, characteristics of dairy plants and companies, consumption of dairy products in France Presentation of the French PDO cheeses (more than 40): history, locations, processing	2
	PDO cheese&wine tasting	Sébastien Couvreur	PDO cheeses and wines are characterized by a strong organoleptic diversity (texture, flavours,...). It is often difficult to know how to taste and pair them. We will taste cheese & wine combinations to illustrate the organoleptic diversity of French PDO cheeses and wines and learn how to pair these two products.	2
Vine, Wine and terroir	Improving environmental sustainability of viticulture	Christel Renaud	Concept of sustainability in viticulture. How to assess environmental impacts of viticultural practices to improve viticulture sustainability while keeping the aim of maintaining high quality grapes production.	2
	From grape to wine	Cécile Coulon-Leroy and Chantal Maury	Concept and definition of wine "terroir" and quality label. The main stages of winemaking. Harvest quality. Oenological practices. Yeasts, bacteries and enzym parts in winemaking. Alcoholic and malo-lactic fermentations. Stabilization of wines and bottlling.	2
	Presentation "in situ" & company visits: case of Robert & Marcel Wine grower Coop	Mr. Lemasson and Annie Sigwalt	Presentation of one of the biggest wine cooperative in the Loire Valley. Wine production, quality policy, governance and management, wine marketing ...	3
	Use of sensorial analysis and expertise to characterize typical wines	Cécile Coulon-Leroy and Pierre Davadant	Principles and objectives of sensorial analysis. Sensory physiology. Methods. Exercices: savour and odor recognition, sensorial analysis applied to red wines of the middle Loire valley.	3
	Presentation "in situ" & company visits: case of Domaine FL	Julien Fournier & Emil Simondon	From grape to wine to consumers... presentation of a traditional familiy wine business.	3
	"Organic, biodynamic, natural, surnatural wines !"	Jean-Yves Roy	What does it mean and what does it taste like? Wine tasting from the two main Loire Valley grape varieties : white grape,CHENIN (dry,sweet, sparkling) and black grape, CABERNET FRANC	2

Visits, presentations, study cases… in companies

Companies	Activity	Address	Internet Site	Accompanying teacher
Marché des MIN de RUNGIS (Marché d'Intérêt National)	the biggest international food product market of the world	1 rue de la Tour BP 316 94152 Rungis cedex	http://www.rungisinternational.com/	Fiona Casey & Gaël Roul
Poulard De Mirande Laurent (EURL)	Agroecological farming system	chem Croix Mirande, 49125 BRIOLLAY 06 27 64 14 77 02 41 42 15 24		Christophe Naudin
GAEC Nicolas Arthus	Organic Maine Anjou cattle breeder farm	Le Cheman - 49140 Corzé 02 41 32 24 71 Nicolas ARTHUS		Rémy Roulleau
Robert & Marcel	Wine grower Cooperative	Route de Mure , 49260 Saint-Cyr-en-Bourg Tel : +33(0)2 41 53 06 16 Fabien HACHET Œnologue – Responsable Laboratoire	www.robertetmarcel.com	Annie Sigwalt
Domaine FL	A family wine growing estate	Lieu dit Midion-Le Cochet, Route de Beaulieu 49190 Rochefort-sur-Loire Julien Fournier (gérant) 02.72.73.59.85	http://www.domainefl.com/	Emil Simondon
Les Paysans Fromagers Nantais	6 organic cow breeder farms, a cooperative, a dairy product plant and a short supply system	Ferme de Riglanne - 44750 CAMPBON Tél: 02 40 31 81 85 *Renaud Villiaumey // Gestion Administrative Fromagerie *Christian Bastard	http://www.paysansfromagersnantais.fr/accueil/	Rémy Roulleau
Terre de sel	Natural Salt Producers Cooperative (Salt Marches)	route des marais salants Pradel - 44350 GUERANDE Tél : 02 40 62 08 80	http://www.terredesel.fr/	Gaël Roul
Rebecca Euzen	Sheep Farm / Geographical Indication "Prés-salés du Mont-Saint-Michel" sheep (AOC)	LD La Saline 35610 ROZ-SUR-COUESNON 02 99 80 23 31 portable: 06 01 80 96 34	http://www.aop-pressales-montsaintmichel.fr/eleveurs_agneaux.php	François Allard-Huvert
Ferme du champsecret	Dairy cattle breeder and organic farm cheese producer	La Novère 61700 CHAMPSECRET Visite : 06 80 03 29 64 M. et Mme Mercier	http://www.fermeduchampsecret.com/fr/fromagerie/	Gaël Roul & François Allard-Huvert
Ferme des Grimaux	Fruit farm and cattle breeder	Les Grimaux 61350 Mantilly Basse Normandie Tel : 02 33 30 12 06 Frédéric Pacory	http://www.pacory.eu/	Gaël Roul & François Allard-Huvert