

Institut Polytechnique LaSalle Beauvais FRANCE



WELCOME! BIENVENIDOS ! WILLKOMMEN !

Presentation of LaSalle Beauvais

Location





A LaSallian Institution

Our values

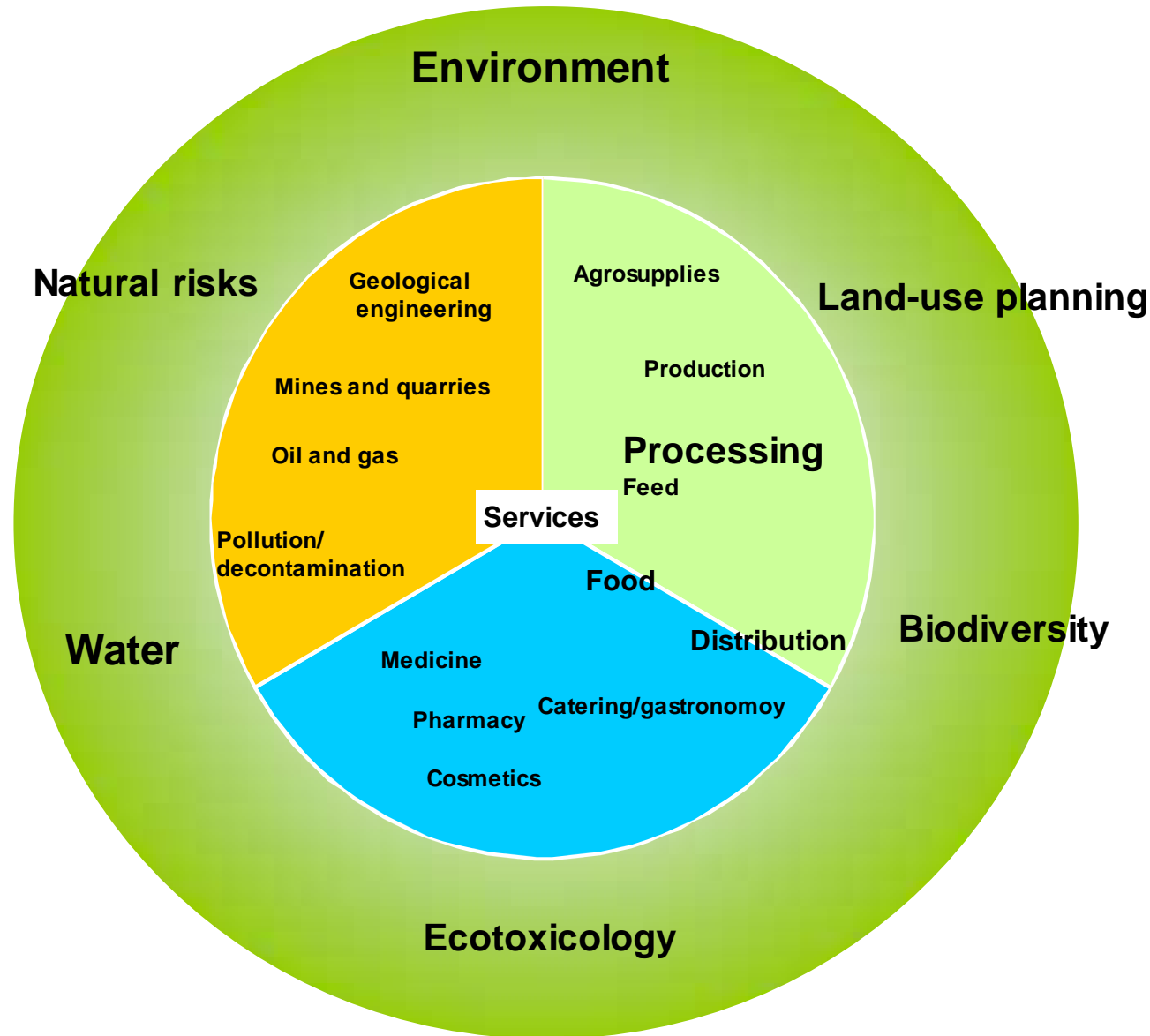
- The school wishes to encourage values such as **respect, sense of commitment and voluntary work**, belief in equality and equal opportunities for the poor and underprivileged. Proof of this commitment can be found in the personal supervision students receive from faculty members, the promotion of extra-curricular activities in the academic program and the comprehensive education offered by campus life and its vibrant community life.
- Indeed **campus life offers an exceptional experience of collective living** calling upon a sense of responsibility to serve others and resulting in lifelong friendships.
- All of the above is the foundation of **the school's spirit and strength that is shared by the hundreds of thousands educated every year in LaSallian institutions around the world.**

A private graduate school, « Grande Ecole »

- **Created in 1854**, the school merged with the Geological Institute (IGAL) in 2006, and has been called Institut Polytechnique LaSalle Beauvais ever since.
- Under the aegis of **Ministry of Agriculture and Ministry of Education**. LaSalle Beauvais is a member of Conférence des Grandes Ecoles, FESIC and Institut Catholique de Paris.
- **Around 1 850 students with app. 350 students graduating each year**
- 230 employees with 120 professors, assistant professors
- More than 300 part-time lecturers from companies and partner universities



Fields of activity



5 departments

Agronomy and Animal Sciences

= 14 Associate Professors

Ecophysiology, agronomy, ecology and biodiversity, agro environment, zootechny...

Agro-industrial Sciences and Techniques

= 12 Associate Professors

Organic chemistry, biochemistry, sensory analysis, industrial techniques, industrial risks...

Nutrition and Health Sciences

= 12 Associate Professors

Pharmacology, physiology, microbiology, toxicology, chemistry, human nutrition...

Inter-disciplinary Sciences and Management

= 19 Associate Professors

Marketing, management, communication, economy, finances, sociology, human resources...

Geosciences

= 22 Associate Professors

Geology, mining, petrology, mineral resources, hydrogeology, geotechnics...

4 research teams

Agronomy and Animal Sciences

CASE Research Team: “Animal Behavior and Livestock Farming Systems”.

Accounting for the physical and mental comfort of animals is increasingly important for livestock farming management. The CASE research team aims to provide scientific and technical arguments with the goal of improving livestock farming conditions and to optimize animal performance based on behavioral studies. (Research team head: Dr Dorothee BIZERAY-FILOCHE)

Nutrition and Health Sciences

EGEAL Research Team: “Gene Expression and Epigenetic Regulation by Food Components”

Molecules produced in domestic and industrial food processing and the health impacts they carry are being questioned in the worlds of industry and medicine. The EGEAL team aims to gain further knowledge as to the precise nature of these molecules and determine the short and long term consequences of their consumption particularly with regard to disease. Their main objective is in accordance with the National Health and Environment Plan and plans to assess the environmental risks in target populations in order to prevent the development of disease. (Research team head: Dr Latifa ABDENNEBI-NAJAR)

4 research teams

Inter-disciplinary sciences and Management Department

PICAR-T Research Team “Processes of Innovation, Competitiveness in Agriculture and Rural areas and Territories”.

The scientific objective of the PICAR-T research team is to gain a better understanding of the direct and indirect effects that territories have on the innovation process (Research team head: Dr Loic SAUVEE)

Geosciences

HydrISE Research Team “Hydro-geochemistry and Soil-Environment Interactions”.

The HydrISE research team addresses the issues related to trace metal (TM) transfer to surface environments, taking into account the pathway from the rock to the surface and underground waters, via the soil/plants system. The studies carried out by the HydrISE team will contribute to the remediation of chemical soil/water pollution. (Research team head: Dr Olivier POURRET)

Agro Industrial Sciences and Techniques

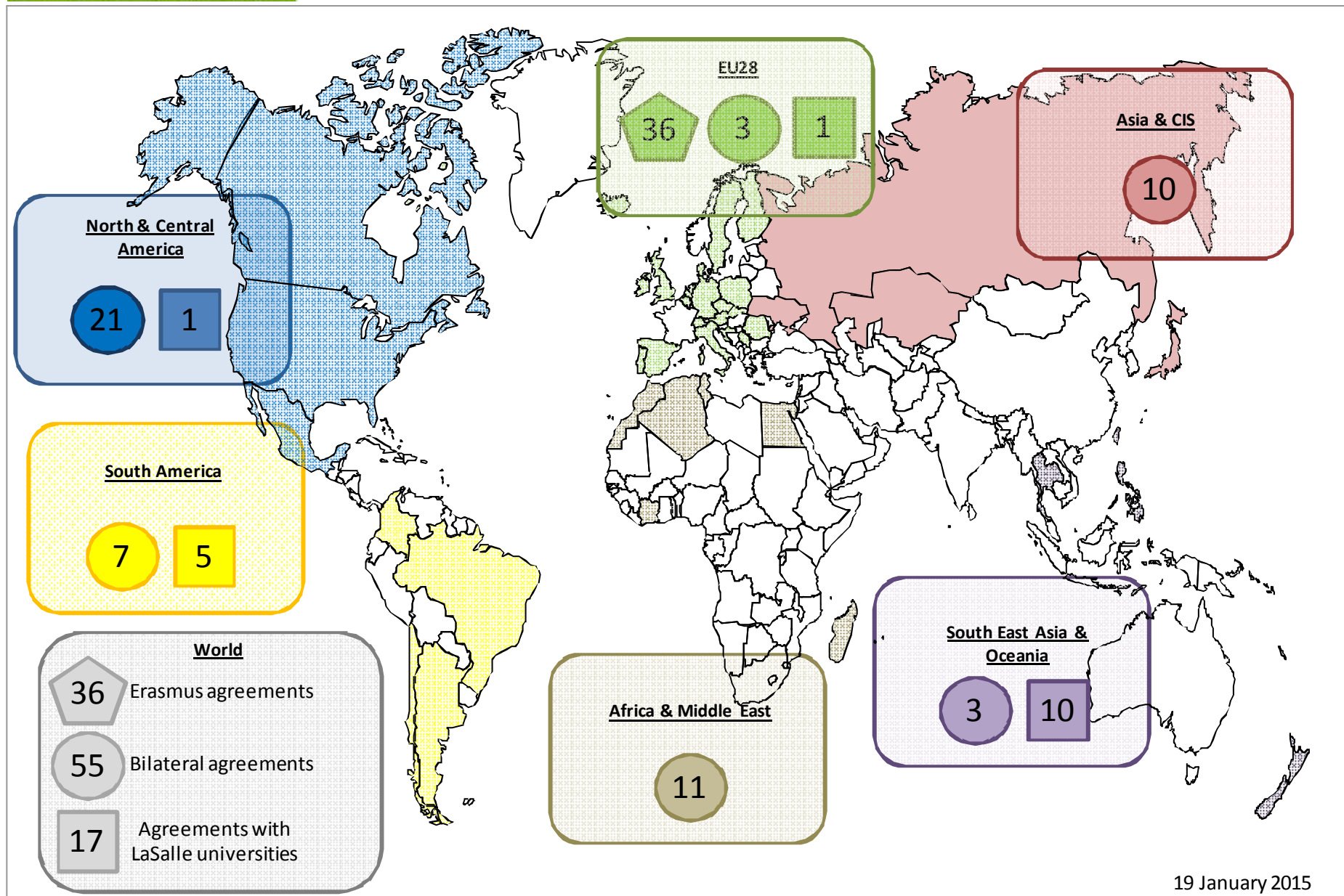
Creation will take place in the close future.

Lasalle worldwide

An Institution in different networks

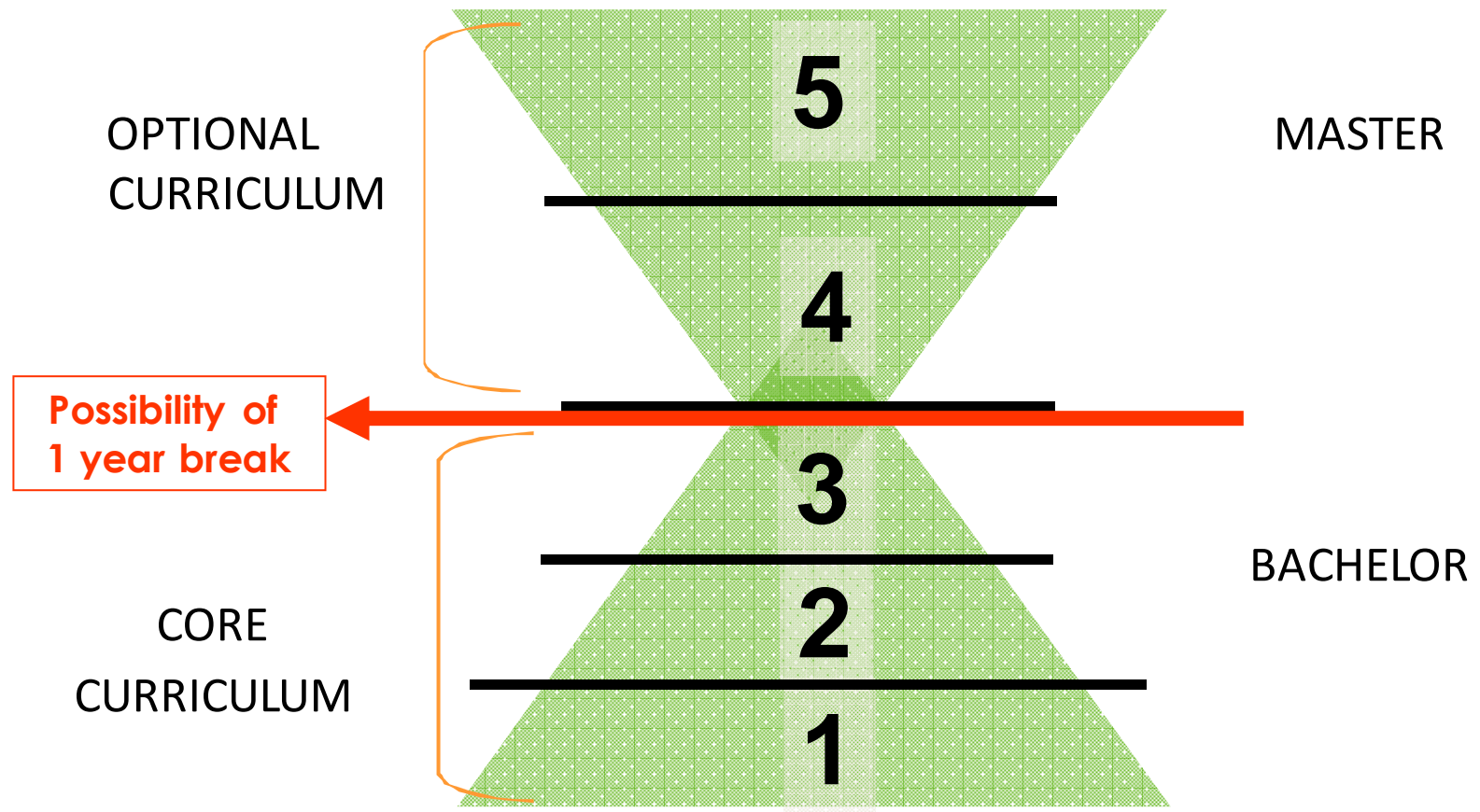
- **LaSalle international network** : 72 universities on 5 continents 
- **International cooperation : Erasmus+ network in Europe and bilateral agreements** with the rest of the world (USA, Canada, Latin America, Asia, Mediterranean Basin , Africa) throughout international projects such as Atlantis/ FIPSE project (<https://atlantis-foodneeds.eu/>), BRAFITEC, BRAFAGRI programs, N+I, ICA, GCHERA...
- **“Study in Picardy” network** Association of eight complementary higher education institutions of the Picardy Region: [ESAD](#), [ESIEE](#), [Institut Polytechnique LaSalle Beauvais](#), [France Business School Amiens](#), [UPJV](#), [UTC](#), [CNAM](#), [ESCOM](#)
- **Scientific**: AFSSA, BRGM, CNRS, CTCPA, CVG, IFREMER, INA P-G, INERIS, INRA, INSERM, IPG, IFP, Institut Pasteur, IRD, UPJV, UTC....
- **Economic**: in **partnership with numerous companies** such as: Bouygues, Carrefour, Nestlé, Danone, EDF, GDF Suez, Kraft Foods, Total, Unilever, Tropicana, Vinci, Veolia Environnement, etc
- **Competitiveness cluster Industries and Agroresources Champagne-Ardenne/Picardie**

Academic partnerships 2015



Academic programs at LaSalle Beauvais

Degree Course



Agriculture

Master *Plant Breeding* (English)

Bachelor+Master *Agricultural Engineering* (French)

Food and Health

Master *Management of Urban Food Security* (French)

Bachelor+Master *Food and Health Engineering* (French)

Geology

Bachelor+Master *Geological and Environmental engineering* (French)

Bachelor *Geological Technology* (French)

4-month program

Food and Health: *Spring semester in Nutritional Sciences*

From mid-January to mid-May (Up to 19 US credits)

Geological and Environmental Sciences: *Water Process Management*

January to May (Up to 19 US credits)

Short programs

Food and Health: *Experiential learning in Culinary Sciences*

3 weeks workshop followed by a 2-month internship (Up to 6 US credits)

Food and Health: *Sustainable Food Systems and Culinary Practice in France*

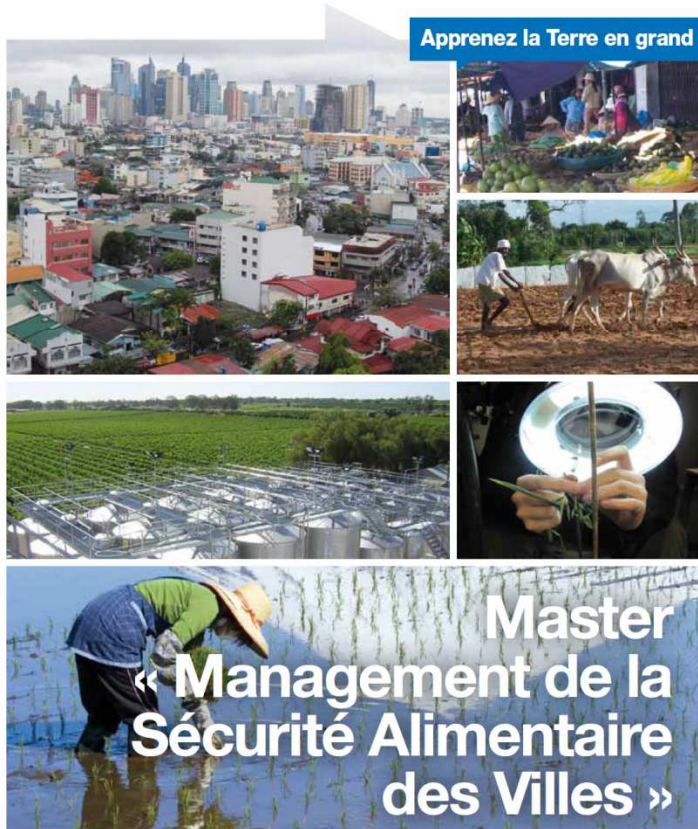
6 week courses, 1 month internship (Up to 10 US credits)

Geology: *Geological Field school in France*

Up to 5 weeks of workshops and experiential learning (6 US credits)



Master in Urban Food Security Management (in French)



2015: 3rd student intake

Master in Urban Food Security Management (in French)

- **Le système d'approvisionnement et de distribution alimentaire**

(sécurité et insécurité alimentaires, notion de filière, approche systémique dans l'approvisionnement et la distribution alimentaire...).

- **La production agricole et ses agricultures**

(les agricultures (vivrière, paysanne, écologiquement intensive, commerciale, industrielle, périurbaine) et ses facteurs de production).

- **La récolte, la transformation et la distribution des produits alimentaires**

(les groupes d'aliments, les outils analytiques, les méthodes de stabilisation, de conservation, de transformation des produits

alimentaires, la gestion de l'hygiène...).

- **L'approvisionnement et la distribution des produits alimentaires**

(l'analyse des filières, l'étude des flux de biens et de services relatifs à la sécurité alimentaire, les

- **Les approches nutritionnelle, socio-culturelle et éducative de l'alimentation**

(les notions nutritionnelles de base, aux stades de vie, les contaminants, les pathologies nutritionnelles, les déterminants d'un modèle de consommation alimentaire,

le modèle de consommation urbaine, les outils et méthodes d'éducation nutritionnelle...).

- **Démographie, urbanisation, utilisation des territoires et sécurité alimentaire**

- **Politiques agricoles, marchés agricoles et souveraineté alimentaire**

(évolutions des politiques agricoles, l'OMC, (dé)régulation des échanges mondiaux, importations et facture alimentaire...).

- **L'accompagnement des projets**

Accompagnements technique et financier, les systèmes d'assurance...

Spring semester in Nutritional Sciences

2015: 6th edition



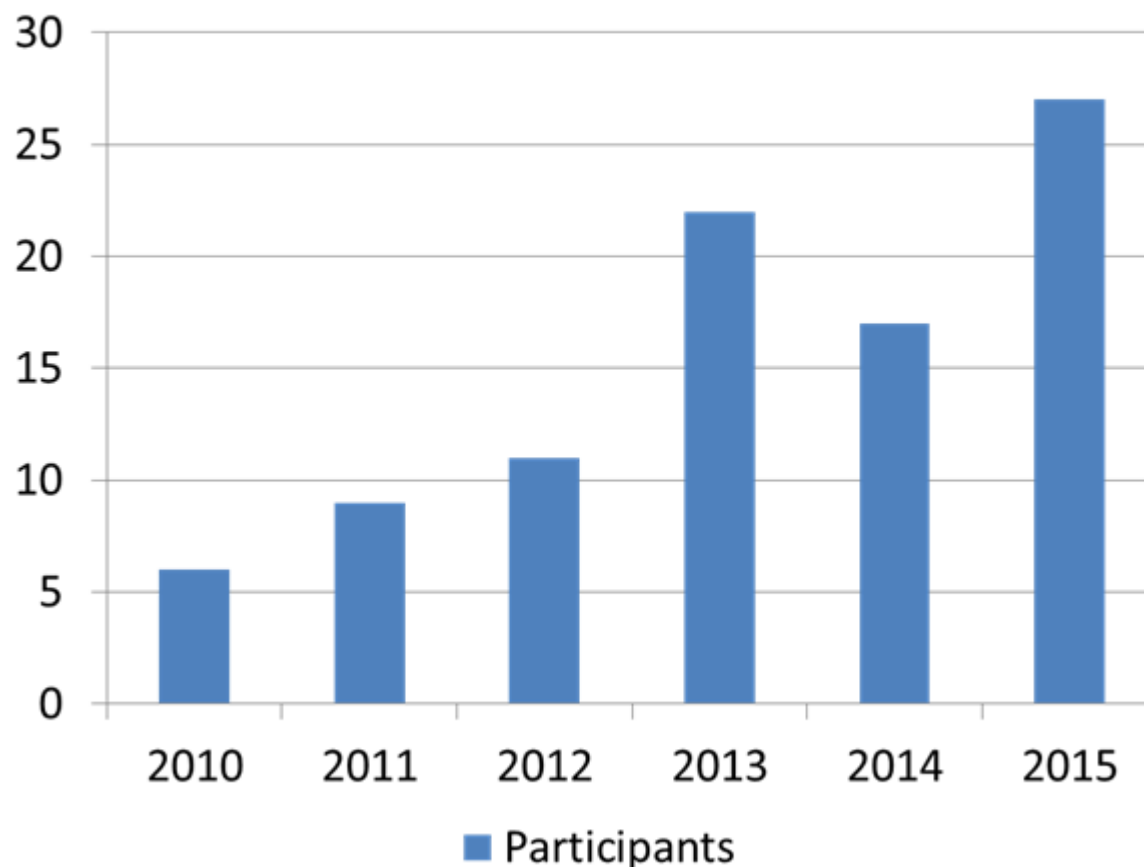
Understand the complex relationships between food chain, dietary habits, and human health as consumer and public health issue.

JANUARY		FEBRUARY		MARCH		APRIL		MAY	
1		1		1		1	Nutritional loss	1	Labor Day
2		2	Introduction to human nutrition 2 ECTS	2	French family cooking 2 ECTS	2	2 ECTS	2	
3		3		3		3		3	
4		4		4		4		4	Study trip French wine & cheese 1 ECTS
5		5		5		5		5	
6		6		6		6	Easter	6	
7		7		7		7	French paradox mediterranean diet & health benefits 2 ECTS	7	
8		8		8		8		8	V Day
9		9	Gut Flora nutrition immunity & health 2 ECTS	9	Diet & Epidemiology	9		9	
10		10		10	Gastronomy & Identity 2 ECTS	10		10	
11		11		11		11		11	Baking French bread 1 ECTS
12		12		12		12		12	
13		13		13		13	Introduction to Nutrigenomics 1 ECTS	13	
14		14		14		14		14	Departure Ascension
15		15		15		15		15	
16		16	Diet, nutrition & chronic diseases 2 ECTS	16	How nutrition and exercise shape our body & health during nutrition ? 2 ECTS	16		16	
17		17		17		17		17	
18		18		18		18		18	
19		19		19		19		19	
20	Welcome day	20	Gut Flora nutrition immunity & health	20		20	Applied molecular biology techniques 2 ECTS	20	
21	French language & culture 1 ECTS	21		21		21		21	
22		22		22		22		22	
23		23	Epidemiology & nutrition 2 ECTS	23	Clinical studies for the food industry 2 ECTS	23		23	
24		24		24		24		24	
25		25		25		25		25	Whit Monday
26	Cross cultural management 1 ECTS	26	Paris international agriculture fair 1 ECTS	26		26	Value-based agrifood chains 2 ECTS	26	
27		27		27		27		27	
28		28		28		28		28	
29				29		29		29	
30				30	Nutritional loss	30		30	
31				31				31	

- **Brazil:** ESALQ
- **Canada :** Brescia University College
- **Colombia:** LaSalle Bogota ; LaSalle Medellin
- **Finland :** Turku University of Applied Sciences
- **Germany:** University Giessen, University Hohenheim
- **Japan** Tokyo Agricultural University
- **Mexico :** LaSalle Chihuahua; LaSalle Noroeste
- **Netherlands :** Wageningen University
- **Poland :** SGGW Warsaw
- **Slovakia :** Slovak University in Agriculture Nitra
- **Sweden :** SLU Uppsala
- **Taiwan :** National Chung Hsing University
- **USA :** Iowa State University; University of Illinois; UGA; FAMU; Johns Hopkins University; Arkansas University

Spring semester in Nutritional Sciences

Participants







Experiential learning in Culinary Sciences

2015: 3rd edition



A unique approach combining culinary arts, health sciences and professional practice

		FRENCH	COOKING FOR HEALTH		THE DUCASSE EDUCATION GASTRONOMIC APPROACH
		Week 1: May 18 - 22	Week 2: May 25 - 29	Week 3: June 1 - 5	Week 4: June 8 - 12
		INTENSIVE FRENCH LANGUAGE FOR CULINARY PURPOSES	TRADITIONAL CUISINE AND PUBLIC HEALTH: FROM HISTORIC CONCEPTS TO MODERN MESSAGE	COOKING FOR HEALTH WITH APPROPRIATE TECHNIQUES	THE DUCASSE GASTRONOMIC APPROACH
Monday		FRENCH FOR CULINARY PURPOSES: REQUIRED FOR 6-WEEK INTERNSHIP: acquire the basic skills to use French as a professional language (kitchen, food and beverage, cooking techniques, menus,...)	EXCURSION / STUDY TOUR: A Taste of Paris: off-the-beaten-path gems	EXPERIENTIAL LEARNING: prepare desserts with low-glycemic index sugars	EXPERIENTIAL LEARNING WITH A DUCASSE CHEF: prepare a full menu using local Picardy products. Experiment with different cooking techniques
				SEMINAR: TEXT IN FOOD AND IMAGE	LECTURE WITH A LASALLE SCIENTIST: learn about the scientific approach
Tuesday		4 hours/day of language classes: 2 hours in the morning and 2 hours in the afternoon. Previous completion of French 101 or equivalent recommended	EXPERIENTIAL LEARNING: learn the secrets of French medieval cooking	EXPERIENTIAL LEARNING: learn to cook to prevent cancer and therapy induced side effects during treatment of chronic forms of cancer	EXPERIENTIAL LEARNING WITH A DUCASSE CHEF: cook 3 recipes
Wednesday			LECTURE: find out more about French medieval cooking as a medical concept		LECTURE WITH A LASALLE SCIENTIST: learn about the scientific approach
Thursday			EXPERIENTIAL LEARNING: prepare a full meal using the principles of Mediterranean cuisine	EXPERIENTIAL LEARNING: discover how to support immune disorders by preparing allergen and gluten-free meals	EXCURSION: visit local producers and a local Farmers' market
				SEMINAR: TEXT IN FOOD AND IMAGE	LECTURE WITH A LASALLE SCIENTIST: visit local food suppliers and organic food growers to understand the nutritional links
Friday			EXPERIENTIAL LEARNING: discover the «French Paradox» and use its principles in your culinary practice	EXPERIENTIAL LEARNING: prepare a full menu based on seaweeds to prevent cardiovascular diseases	EXPERIENTIAL LEARNING WITH A DUCASSE CHEF: 3 recipes
			SEMINAR: TEXT IN FOOD AND IMAGE: explore the ways food is represented in a variety of texts and visuals		LECTURE WITH A LASALLE SCIENTIST: learn about the scientific approach
Saturday		FINAL EXAM	EXPERIENTIAL LEARNING: try your hand at cooking fusion cuisine	SEMINAR: TEXT IN FOOD AND IMAGE	CULINARY EXAM: cook and present 1 recipe
			REPORT DUE	REPORT DUE	DEBRIEFING: final program review and evaluation
				DEPARTURE FOR STUDENTS WHO DID NOT REGISTER FOR THE DUCASSE WORKSHOP	TRANSFER TO INTERNSHIP LOCATION OR DEPARTURE

 EXPERIENTIAL LEARNING
  EXCURSION
  LECTURE
  EXAM

Experiential learning: Sustainable Food Systems and Culinary Practice in France

2015: 1st edition



FRENCH			EAT LOCAL : COOK THE FRENCH WAY				Study Trip Wine and Cheese in France	One month Internship
Week 1: May 18 - 22			Week 2: May 25 - 29	Week 3: June 1 - 5	Week 4: June 8 - 12	Week 5: June 15 -19	Week 6: June 22 - 26	Week 7 till Week 10: June 29 - July 24
INTENSIVE FRENCH LANGUAGE FOR FOOD AND CULINARY PURPOSES			TRADITIONAL CUISINE AND PUBLIC HEALTH: FROM HISTORIC CONCEPTS TO MODERN MESSAGE	COOKING FOR HEALTH WITH APPROPRIATE TECHNIQUES	MAKING BREAD, CHEESE AND WINE			
Monday	FRENCH FOR CULINARY PURPOSES: REQUIRED FOR THE INTERNSHIP 4 hours/day of language classes: 2 hours in the morning and 2 hours in the afternoon. Previous completion of French 101 or equivalent recommended		EXCURSION / STUDY TOUR: A Taste of Paris: off-the-beaten- path gems	EXPERIENTIAL LEARNING: Prepare desserts with low-glycemic index sugars	EXPERIENTIAL LEARNING : MAKING FRESH CHEESE AND JOGURTH (part 1) Visit of the Experimental Dairy Farm of Lasalle	VALUED BASED AGRI-FOOD CHAINS FOOD LABELS AND ACCREDITATIONS (PDO Protected Designation of Origin, PGI Protected Geographical Indications)	VISIT CHAMPAGNE PRODUCERS (family business, international company) AND TASTING	Internship possibilities : - in Dairy farms (Burgundy) - wine production and cellars (Burgundy, Bordeaux,...) - Beef cows and Market gardening - Organic olive oil, Olive paste, soap, essentiels oils, phytotherapy, solar maceration (French Riviera) Departure to your home university directly after your internship, you do not come back to Lasalle- Beauvais.
				French Language				
Tuesday			EXPERIENTIAL LEARNING: Learn the secrets of French medieval cooking LECTURE : Find out more about French Medieval cooking as a medical concept	EXPERIENTIAL LEARNING: Learn to cook to prevent cancer and therapy induced side effects during treatment of chronic forms of cancer	EXPERIENTIAL LEARNING : MAKING FRESH CHEESE AND JOGURTH (part 2)	Organic Agriculture, Farm to Consumer Marketing, Community Supported Agriculture CSA	Visit of an organic dairy farm and cheese producer and conventional cheese producer (Epoisse)	
			French Language	French Language	French Language	French Language	Wine and cheese tasting evening	
			Wednesday	EXPERIENTIAL LEARNING: Prepare a full meal using the principles of Mediterranean cuisine	EXPERIENTIAL LEARNING: discover how to support immune disorders by preparing allergen and gluten-free meals	EXCURSION: Visit local producers and a local Farmers' market LECTURE WITH A LASALLE SCIENTIST: Visit local food suppliers and organic food growers to understand the nutritional	Technical Approach of the Vine / Wine making Viticulture & grape quality Wine making - Storage & aging	
French Language				French Language	French Language		French Language	
Thursday			EXPERIENTIAL LEARNING: Discover the "French Paradox" and use its principles in your culinary practice	EXPERIENTIAL LEARNING: prepare a full menu based on seaweeds to prevent cardiovascular diseases (part 1)	EXPERIENTIAL LEARNING ; MAKING FRENCH BREAD (part 1)	Market & Marketing Approach of the Wine World wine consumption -	VISIT OF LOCAL WINE PRODUCER VISIT OF THE CITY OF VEZELAY Back to Beauvais	
			French Language	French Language	French Language			
Friday			EXPERIENTIAL LEARNING: Try your hand at cooking fusion cuisine	EXPERIENTIAL LEARNING: prepare a full menu based on seaweeds to prevent cardiovascular diseases (part 2)	EXPERIENTIAL LEARNING ; MAKING FRENCH BREAD (part 1)	Sensorial analysis with wine tasting Label and quality issues -	Preparing Exam FRENCH	
			French Language	French Language	French Language	French Language	FRENCH: FINAL EXAM	
WE							DEPARTURE or TRANSFER TO INTERNSHIP LOCATION	

LaSalle Beauvais campus

**Our campus of 20 acres (8 ha)
& a wooded area of 30 acres (12 ha)**



2 experimental farms of 740 acres (300 ha)

LaSalle Beauvais Campus



Academic buildings

8 research platforms

1 culinary practise

1 sensory analysis lab

10 amphitheatres/lecture halls

33 lecture rooms

7 computer labs

1 library

WiFi

Disabled people access

**A teaching area
of 15 000 m²**



Residence Halls

A campus of 20 acres

23 residence halls on campus

1 residence hall downtown

Laundry facilities



University restaurant
open 7 days a week



An intense community life on the campus

The **General Student Organization (AGE)** has its own student center with bar, TV, games, dancing room, etc.



LaSalle



Beauvais • Institut Polytechnique



Sport facilities

Gymnasium

Fitness room

Squash room

Rugby ground

Tennis courts



Student Organizations

More than 60 student organizations on the campus!! Events all year!

The fans of **music, photography, theater, games, sports, plants, orchestra, choral society, oenology, minerals and fossils ...**, will find a great pleasure in joining these associations!

Com'Internationale:

Student organization dedicated to international students!

This student organization helps International department in welcoming and informing international students throughout the year!

Members help you to get new contacts, to discover the campus, Beauvais, Picardie, Paris and France.

This organization also organizes dinners to discover French gastronomy and wines, tourism visits, international parties...



Events and excursions for International students

Brussels



Chantilly Castle - Picardie



Open Days



International Fair 2013



Beauvais Everyday life

Beauvais



Located 50 miles to the north of Paris,
Beauvais is a town of more than 65.000 inhabitants
With museums, cinemas, theater, swimming pools...,
A nice and historical city center with all necessary shops,
And a lake « plan d'eau du Canada » closed to the campus



Beauvais
le Cœur de l'Oise



City center



Beauvais

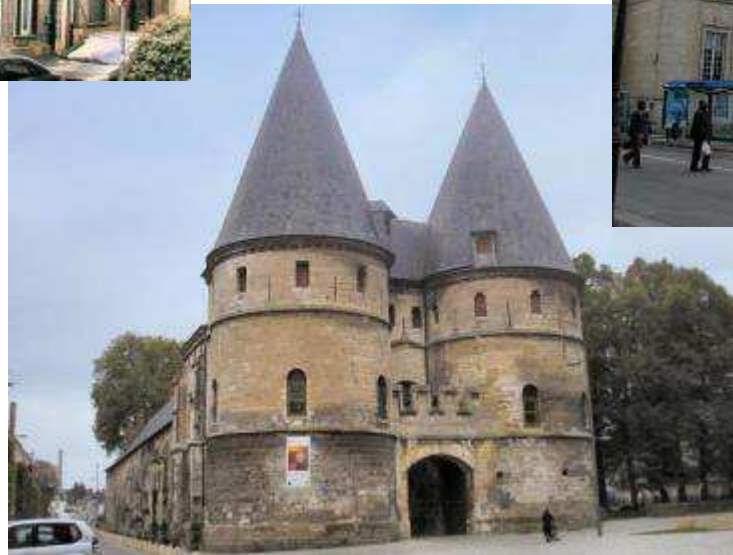


*Typic
picardian
houses*

*City
hall*



***Jeanne Hachette, our Heroine**
She defended Beauvais in 1472
against Charles le Téméraire*



Jean Racine statue



Beauvais



Beauvais is also known from all over the world for its **Saint Pierre gothic cathedral** and astronomic clock



Beauvais airport



Beauvais is an ideal base for exploring Europe thanks to the **International airport located 5 minutes from LaSalle Beauvais campus!**

Low cost carrier companies offer regular flights to:

Spain, Portugal, Italy, Sicily,
Great Britain, Ireland,
Sweden, Norway,
Poland, Slovakia, Lithuania, Bulgaria,
...



All information you may need:
[http://www.lasalle-beauvais.fr/-
Study-at-LaSalle-Beauvais-](http://www.lasalle-beauvais.fr/-Study-at-LaSalle-Beauvais-)

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