

ACADEMIC YEAR 2024-2025

SUMMER STUDY ABROAD PROGRAM

PURPAN Summer Study Abroad Program – SYLLABI - 2025



	Code	Name	ECTS Credits
On-campus Part	98COM01	French as a Foreign Language	2
	98AGR01	Europe: Culture / Agriculture	1
	98AGR02	European Animal Production & Economics	1
	98ALI01	Food	2.5
	98ALI02	Viticulture & Enology	2.5
Internship (optional)	98FHE01	Internship	3

Ecole d'Ingénieurs de PURPAN
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98COM01 – French as a Foreign Language

Number of credits: 2 ECTS

Instructors: Ms. Marine Puech, visiting instructor and Ms. Julia Gout, visiting instructor

Learning objectives : *by the end of the course students should be able to*

- Understand common phrases and sentences in French, related to daily life in France both orally and written sentences.
- Express themselves by writing simple sentences and express themselves orally for everyday life situations.

Course content :

Communication and know-how (12h):

- Introduce oneself or someone else. Greetings, take leave
- Talk about hobbies, interests, passion
- Express feelings, sensations
- Indicate the date, time, express quantities
- Ask questions and answer them in everyday life situations: at the supermarket, at the doctor's, in restaurants, with roommates, when travelling etc.
- Describe simple events, in the past and in the future.

Socio-linguistic (7h)

- Grammar (negation, questions, possessive adjectives, present of the verbs to be, to have, to go, defined and indefinite article, male/female, singular/plural)
- Vocabulary (words of the politeness, manners, elements of identity, numbers, days and months, hobbies, shops and places of the city)
- Phonetic (intonation, liaison and elision, pronunciation)

Sociocultural (2h)

- The use of you (tu) and you (vous)
- The rhythm of life and of the city
- Eating habits (typical meal)

Teaching method:

- Lectures using different teaching material (grammar books and progressive communication books, audio support media like radio/television extracts etc.)
- Immersion in real situations to build oral comprehension, interaction & fluidity in expression.
- Survey and presentations.
- Students are organised in groups depending on their level to allow all students to make good progress over 21 hours of face-to-face lectures and self-study (10-15h).

Assessment:

- Oral presentation and participation in class (50%).
- Written examination (50%): oral and written comprehension, written expression.

Prerequisites : There is no prerequisite. This course module is designed as a basic course for non-francophone students undertaking a short term Program at PURPAN.

Recommended readings : Grammaire en dialogues (niveau débutant) / Grammaire progressive (niveau débutant) / Communication progressive (niveau débutant), Claire Miquel.

98AGR01 – Europe: Culture/Agriculture

Number of credits: 1 ECTS

Instructors: Dr. Julia Carnine, Dr. Alexis Annes

The course is divided into 2 topics:

1. French culture, Cultural Differences
2. Who is the French Farmer?

1. French culture, Cultural Differences (3h)

Instructor : *Dr. Julia Carnine, Sociologist, Intercultural Trainer*

Section content:

- Identifying Cultural aspects, Views on Culture
 1. What is Culture? Definitions from Social Sciences, Personal Definitions, Becoming familiar with Culture: The Iceberg Analogy, How to identify items above and below the water line
 2. Basic Things you should know about France.
- Learning about France, Adjusting to France
 1. Differing Cultural Values: France and beyond
 - a. Case Studies on others viewing France - shutters, forever in the line at the market while others wait)
 - b. Case Studies on French viewing others - big portions, school coursework
 2. Cultural & Linguistic Adjustment
 Homestay expectations, Daily Habits: Meals, Language Learning Strategies, Verbal and Non-Verbal communication (eye contact, physical contact). Activity: Role plays
 3. Becoming an engaged learner and thoughtful observer.
 Using a journal/blog/correspondence, Maximizing your participation, Reaching out to your hosts

Recommended reading: Given during the class

2. Who is the French Farmer? (3h)

Instructor: *Dr. Alexis Annes, Sociologist*

Section description: The aim of the lecture is to give an overview of the current French farm population. The lecture aims at going beyond a simplified and homogeneous vision of French farmers by particularly focusing on diversity and heterogeneity.

Learning Objectives: *the student should be able to*

- Define who is considered a farmer according to the State
- Describe the main sociodemographic characteristics of the French farm population
- Consider the different farming strategies used by farmers
- Analyze the different ways farmers approach/consider their work/job

Section content:

- Overall structures of French agriculture
- Demographic information (the heterogeneity of the farm population)
- Specificity of work in agriculture
- Different approaches to farming

Recommended reading: Ministry of Agriculture and Food (2018. Infographics - Farming France . Available on-line : <https://agriculture.gouv.fr/infographics-farming-france>

MODULE TEACHING METHODS

Lectures (6h)

Group or Individual presentations

Role play

One visit is planned for this module:

- Guided Tour of Toulouse (1/2 day)

MODULE ASSESSMENT

Written Examination (100%)

98AGR02 – European Animal Production and Economics

Number of credits: 1 ECTS

Instructors:

Dr. Charlotte Paës: Specialist on nutrition and gut health in monogastric species

charlotte.paes@purpan.fr

Dr Mathilde GENES : Specialist on Animal welfare and behavior in farming Mathilde.genes@purpan.fr

Dr. Julien Frayssignes: Specialist on Geographical Indications quality labels julien.frayssignes@purpan.fr

Course description: The overall aim is for students to get a global overview of the originalities of the European and French animal sector in terms of breeding systems and products. The diversity of French livestock production systems and markets will be highlighted through swine and poultry production systems and IGP quality labels. The course deals also with the issues of the protection food products benefiting from a geographical indication (GI). These issues are bound to institutional and trade aspects, but GIs are also tools for rural and cultural development. The main difficulty today is the recognition of GI's at international scale.

Learning objectives: *students should be able to*

- Describe French standards for animal breeding
- Discuss the relation between animal production system and consumer's expectations with the example of France
- Explain the impact of economic and political European context on livestock productions
- Name and explain the issues related to Geographical Indications (GIs)
- Discuss the existing conflicts bound to the protection of GIs at international scale

Courses content:

- Sustainability issues for animal chains in the world: major issues concerning environmental impact, economic issues and markets, policy, animal welfare etc.
- Description of French swine and avian sectors (organization, diversity and current evolutions and challenges)
- Animal production in France in relation to Europe and the rest of the world.
- Visit of "Purpan experimental farm", with a robotized dairy cow unit, an experimental methane system, etc.
- Definition of Geographical Indications, historical approach of GIs' protection in France and in Europe, power relationship at international scale, concrete examples bound to animal products.

Teaching methods:

- Lectures (12h)
- Role game (simulation of a debate bound to a GI protection)
- Field visits (1/2 day)

Assessment: Written Examination, MCQ (100%)

Recommended readings:

To improve your scientific background regarding animal welfare (quickly discuss during the class): French Reference Center for Animal Welfare [English version available] –

<https://www.cnr-bea.fr/en/sinformer-sur-le-bien-etre-animal/>

98ALI01 – FOOD

Number of credits: 2.5 ECTS

Instructors:

Dr Léa Volmerange (lecturer in data analysis) coordinator lea.volmerange@purpan.fr
Loubnah Belhacen (Agrifood laboratory Director)
Dr. Gwenaëlle Jard (Food Scientist),
Benoit WAHL (Visiting instructor)
Anthony Lefebure (Visiting Instructor),
Maxime Soucheyre (visiting instructor),

Course description: The course covers different aspects of food production and processing, including basic biochemical processes, texture and sensory analysis. It gives students a hands-on experience in beer, cheese and bread-making.

Learning Objectives: *at the end of the course students should be able to*

- explain the succession of food production steps and their roles.
- explain the biochemical reactions involved in food processing
- analyse the quality of food products
- describe and evaluate industrial food companies

Course content:

- Overview of food processing
- Biochemical reaction in food processing
- Physical and chemical food characteristics
- Basics in Sensory analysis
- Cheese making
- Bakery products making
- Beer making

Teaching Methods:

- Lectures (5h)
- Group practical work (19h)
- Field visits (1 day)

Assessment:

Oral presentation of a Project (100%)

Recommended readings:

Law, B. A., & Tamime, A. Y. (Eds.). (2011). *Technology of cheesemaking*. John Wiley & Sons

98ALI02 – VITICULTURE AND ENOLOGY

Number of credits: 2.5 ECTS

Instructors:

Dr. Marianne Gosset: enologist, specialist in fermentation processes – marianne.gosset@purpan.fr

Dr. Olivier Geffroy: agronomist and enologist

Course description: the course gives an overview in viticulture and enology through lectures which are illustrated by visits to wine estates. Students will learn the basics of vine cultivation, winemaking process, discover the different French wine growing regions and taste their wines.

Learning Objectives: *by the end of this course students should be able to*

- Describe basics concepts in viticulture and enology
- Acquire the basics to wine tasting (sensory analysis)
- Explain the viticultural and enological technical route (from the vine to the bottle) according to a given wine style and climatic context
- Name different French vineyards

Course content:

- Viticulture (science of grape growing):
 - overview of grapevines (systemic position, surface, history , phylloxera, cultivars, ampelography , quality, phenology)
 - Vineyard operations planting density, manual operations
 - Main diseases and pests
 - The concept of «terroir »
 - The future of viticulture
- Enology (study of wine and winemaking):
 - The complex nature of grape and wine
 - Chemical, microbiological and technological aspects of red, rosé and white winemaking
 - Sensory analysis of wine (theory and wine tasting)
 - French wine regions (terroir specificities, appellations, emblematic cultivars and wines)
 - Special winemaking (Sparkling winemaking, flor wines, sweet wines...)

Teaching Methods:

- Lectures (9h)
- Field visits (1/2 day)
- Practical work: Wine tasting-sensory analysis (3h) – French Wine regions (3h)- Lab : Winemaking (3H)
- Serious game (3h)

Assessment:

Oral presentations (100 %)

Recommended Reading:

Reynolds, A. G. (Ed.). (2010). Managing wine quality: viticulture and wine quality. Elsevier.

Waterhouse, A. L., Sacks, G. L., & Jeffery, D. W. (2016). Understanding wine chemistry. John Wiley & Sons.

98FHE01 – INTERNSHIP

Number of credits: 3 ECTS

Coordinator: Pascale MANAL, pascale.manal@purpan.fr

Course description: a 4-week internship that will provide a hands-on experience in a French farm and/or food production lab. The placement will be on a farm in a specific production area (or with a mix of several production sectors), that could include horticulture, plant-based productions, wine production, animal production, cheese making etc... The internship will also allow the students to discover life in a French family and develop interpersonal skills.

Learning Objectives: *the student should be able to*

- Acquire competencies in a range of operational tasks in a farm
- Develop communication skills in an intercultural environment

Course content:

- Four weeks of work in a French farm and/or production lab
- Daily tasks to be performed according to farmers expectations
- Possible participation in host family activities

Assessment: Oral presentation of the internship (100%)