

PURPAN
ÉCOLE D'INGÉNIEURS

Life Sciences | Agriculture | Food Science
and Technology | Marketing | Management

New Option Proposal

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Why a new option as an alternative
to the internship?



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Doing an internship may be overwhelming for some students as it requires :

A minimum of conversation skills in French	Be open-minded	Ability to tolerate things that are different	Be open to any kind of situations
Patience to cope with any circumstances	Ability to go with the flow	Not to be afraid to get your hands dirty	Do physical work
Adaptability	Ability to be alone / Independence	Engagement	Interpersonnal qualities
Responsibility	Willingness to engage in conversation	Self-discipline and be able to wake up on time	Strong desire to learn



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Our Proposal:

A two-week Study Tour in the Dordogne area

Offered as an alternative to the 4-week internship



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Where and when?

- In the Dordogne area
- 2,5 hour-drive from TOULOUSE
- Rural area
- 50% of the agricultural production of the Dordogne area is produced under specific **QUALITY LABELS**
- At the same time, very touristic area
- 1st French area in terms of rural tourism and direct sales from the farm operations
- From June 29th, 2020 to July 10th, 2020

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Study-tour focused on Quality Labels

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Companies and farm operations to be visited during the 1st week

Focus on PLANT PRODUCTION:

- Wine cooperative and vineyard under the appellation “Monbazillac”
<http://www.vins-bergeracduras.fr/en/discover/>
- Walnut operation and traditional walnut oil processing plant- “Noix du Périgord”
- CIREF (Experimental Center on strawberries) and a Strawberry farm – “Fraise du Périgord”
- Truffle farm <http://www.lascaux-dordogne.com/en/degustations-produits/la-truffiere-de-pechalifour>

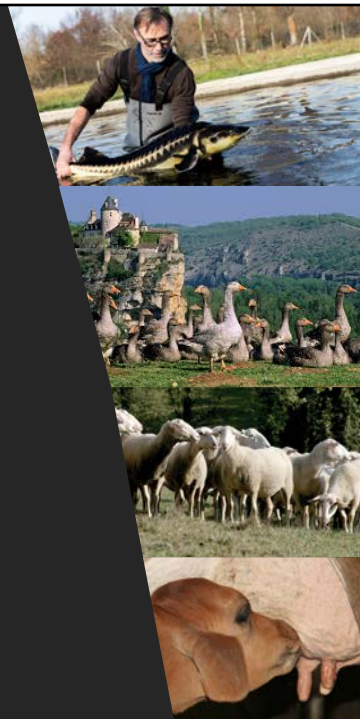


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Companies and farm operations to be visited during the 2nd week,

focus on ANIMAL PRODUCTION:

- Esturgeon farming at Domaine Huso where “Caviar de Neuvic” is produced
<https://www.tourisme-isleperigord.com/en/degustations-produits/caviar-de-neuvic>
- Geese and ducks traditional breeding farm to produce livers “Foie-gras du Périgord”
<https://domainedebarbe.com/le-domaine.html?lang=en>
- Lamb production farm “Agneau du Périgord”
- Milk-fed veal operation “Veau du Périgord”



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Some details

- **Academic details:**
 - Each week will bring **4 visits and one day of feedback**.
 - Students will be asked to make group presentation of the visits (oral + powerpoint) and to deepen the subject through bibliographical researches under the **supervision of one faculty member of PURPAN**.
 - Evaluation : 20% participation in the visits, 80% final presentation.
 - Credits attached to the 2 week course: **4 ECTS credits**.
- **Weekend (July 4th -5th) is free** for students to visit the Dordogne area known as *"The land of 1001 castles"*
- **Additional cost** : Between \$1,200 and \$1,500 depending on the number of participants. The cost includes all meals during weekdays, local transportation, lodging, visits and insurance.



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Thanks for your
attention!

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