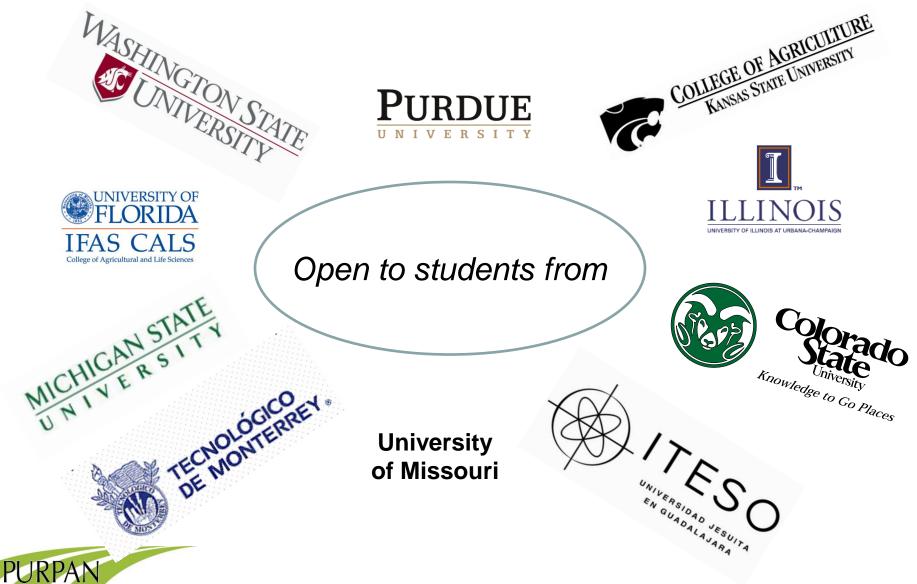


Ecole d'ingénieurs

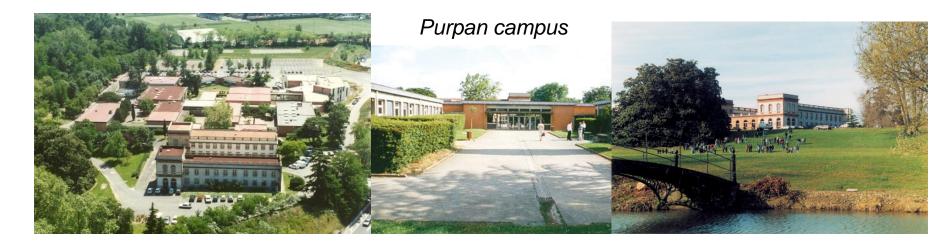
Sciences du vivant Agriculture • Agroalimentaire Marketing • Management

STUDY IN FRANCE THIS SUMMER 2010



Designed to welcome US & Mexican students for either 4 or 8 weeks (June-July) in a complete, « framed », comfortable educational program

No French required

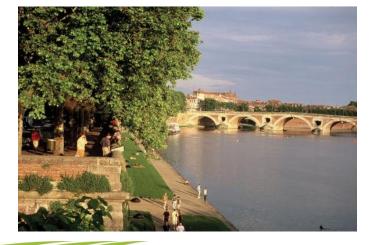




Purpan is located in **Toulouse**:

- ✓ 4th largest & 2nd university town in France with more than 150000 students,
- ✓ at the crossroads of the Atlantic Ocean, the Mediterranean sea and the Pyrenees mountains,
- ✓ famous not only for its aeronautic & space industry, but also for its cultural heritage & gastronomy







On-campus program:

- ✓ a 4-week intensive course in English
 - French & EU Agriculture Agricultural & Food option
 - French & EU Agriculture Viticulture/Enology option
- \checkmark field visits
- French courses (2 levels at least): « the survival kit » / « brush-up your French »
- ✓ cultural visits of Toulouse & week-end excursions (The Pyrénées, Barcelona)







SUMMER STUDY ABROAD PROGRAM AT PURPAN On-campus program

French & EU Agriculture	
1 st week: European Culture & Agricultural Economics	
2 nd week: European Animal Production & Economics	
French & EU Agriculture – Agricultural & Food option	French & EU Agriculture – Viticulture & Enology option
3 rd week: Main Plant & Crop Productions	3 rd week: Technical Approach of the Vine / Wine making
4 th week: Food Safety, Health & Technology	4 th week: Market & Marketing Approach of the Wine

Gain 9 ECTS credits + 3 ECTS for the internship

(see home institution for number of US credits) / Transcript of Records



Internship program:

- ✓ a 4-week placement, in July, on a farm, within an agri-related business (examples: Horse riding centre, cheese making farm) or within a Laboratory (at Purpan)
- ✓ usually immersion within a family, English speaking or not, also interested in the cultural exchange ; activities together or free at week-ends
- ✓ take part in the everyday tasks on the farm, hands-on experience according to knowledge & experience



PURPAN

PRACTICAL INFORMATION

Living arrangements:

✓ Student Housing with French & American students

- Lunch meals at the student restaurant + stipend for other meals (cook your own meals, kitchen shared by up to 7 students)
- Single occupancy room (Desk, bathroom, shelves, closet, bed)
- Walk to classes





Cost:

- \checkmark Program fee (see home institution for cost)
 - includes lodging and subsistence, some cultural excursions and organized outings, field trips, academic materials, local transportation
 - does not include : airfare, personal expenses (leisure, free week ends...), insurance, passport fees, home university fees and costs.

PRACTICAL INFORMATION SSAP 2010

Dates:

✓on-campus program: Monday May 31st to Friday, June 25th

- *may arrive as early as Saturday, May 29th
- ✓ internship program: Monday June 28th to Friday July 23rd
 - ★ *may leave as early as Friday, 23rd from internship location directly or from Toulouse

Program offer:

- 4-week or 8*-week program (*only if on-campus prior to internship)
 Options:
- French & EU Agriculture Agricultural & Food option
- French & EU Agriculture Viticulture & Enology option

Apply:

- ✓ through your home university
- ✓ for any enquiry, <u>florence.teste@purpan.fr</u>
- ✓ deadline: March 1^{st} 10 at Purpan (check with your university for home deadline)

http://www.purpan.fr/en/wfs/SSAP/ssap.asp?code=100



SUMMER STUDY ABROAD PROGRAM

More about the courses

French & EU Agriculture

✓ The history of the EU - EU institutions - EU new candidates

 \checkmark US / UE relationship - Cultural differences

 \checkmark The Common Agricultural Policy, latest facts and trends

Week 2: European Animal Production & Economics

✓ Animal production in Europe

✓ Field visits (equine production - Purpan experimental farm - Roquefort cheese production)

✓Welfare & sanitary issues





SUMMER STUDY ABROAD PROGRAM

More about the courses

Agricultural & Food option

Week 3: Main Plant & Crop Productions

- ✓ The French vineyard including a field visit (the Languedoc-Roussillon wines)
- ✓ Main crops of the region current issues (GMO's, pesticides and the environment, etc.) and related visits

Week 4: Food Safety, Health & Technology

- \checkmark Cheese processing with visit to a cheese maker
- ✓ Food and Health Issues





SUMMER STUDY ABROAD PROGRAM

More about the courses

Viticulture & Enology option

Week 3: Technical Approach of the Vine / Wine making

✓The French vineyard including a field visit (the Languedoc-Roussillon wines)

- ✓Viticulture & grape quality
- ✓Wine making Storage & aging

Week 4: Market & Marketing Approach of the Wine

Sensorial analysis with wine tasting
 Label and quality issues - World wine consumption - Marketing

 \checkmark Field and cellar visits (the Gaillac wines)





