

LaSalle★

Beauvais • Institut Polytechnique
Earth, Life and Environmental Sciences



Spring semester in Nutritional Sciences

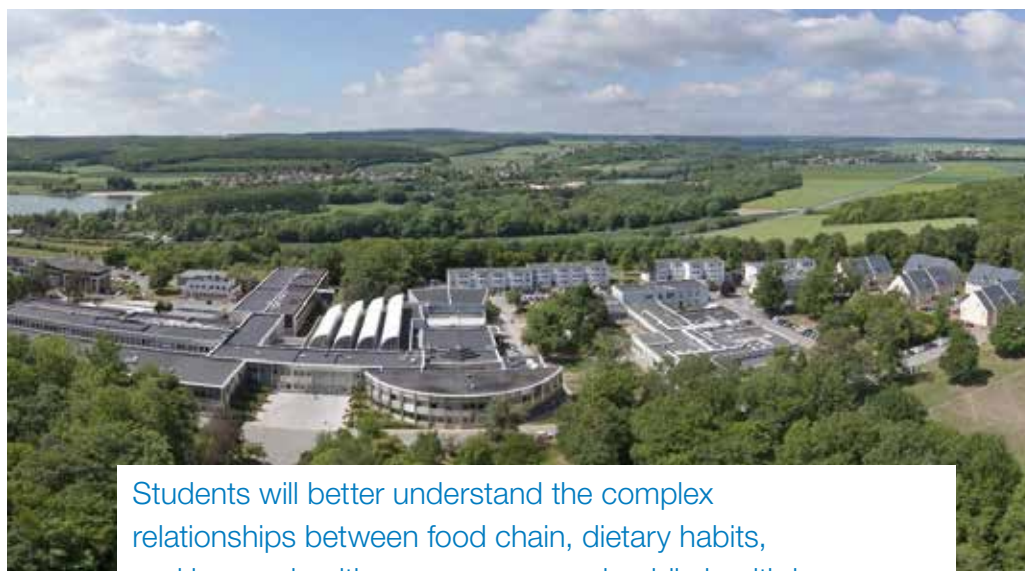
January 28th to May 23rd, 2014 – All courses are taught in English

Welcome to LaSalle Beauvais

The leading French “Grande Ecole” for Food and Health studies.



Objectives



Students will better understand the complex relationships between food chain, dietary habits, and human health as consumer and public health issue. Course work includes human physiology, nutrition, nutrigenomics and nutraceuticals with emphasis on European or Mediterranean nutrition and health.

CREDITS

Choose the number of credits required by your home institution from among 27 US credits offered (18 US credits BSc level and 9 US credits MSc level)

+ 1 US credit for French as a Foreign Language courses.

Careful: 1 US credit is equivalent to approximately 2 European credits (ECTS credits).

Tuition

- Erasmus students (from an Erasmus partner university): tuition waived
 - Exchange students (from a partner university/with a cooperation agreement): tuition waived
 - Other students: €3,000+ €50 (non refundable application fees)
- (field trips are included to the program charges)

Fees

- Residence hall : from €230/month to €460/month (depending on the room type)
- Room insurance: €50/year
- Health insurance (compulsory for non-European students) : €209/year
- Catering: €3/meal
- Transportation/bus: €8/month
- Equipment to bring: lab coat, laptop, plug adaptor

Admission requirements

Agriculture or Food sciences: juniors, seniors or Master degree students from an accredited institution.

English: an advanced intermediate level is required: 750 TOEIC, 550 TOEFL paper (or 215 TOEFLcibt, 80 TOEFLib), 6.5 IELTS.



Our LaSalle Beauvais campus

The scenic 25 acre campus, surrounded by 75 acres of private woodland, is located north of Beauvais. Students enjoy a full range of services: a dining hall, open 7 days a week, residence halls with web access, access to laundry facilities, a gymnasium, and a student center where you will meet the members of the student government and the different student organizations. Modern learning facilities include a library, and 150 computer stations, all open 7 days a week.



Courses 2014

| JANUARY | | | FEBRUARY | | | MARCH | | | APRIL | | | MAY | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---|--|----------|--|---------------------|----------|---|---|---|--------|---|----------|--------------------------------------|--|--|----|---------------------------------|--|---------|---|--|--|-------|--|--|--|-----------------------------|--|--|--|--|--|--|--|--|--|--|--|--|--|----|--|--|--|--|--|
| | | | | | | OPTION 1 | | | OPTION 2 Advanced level in Nutrition | | | OPTION 1 | | | OPTION 2 Advanced level in Nutrition | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | | | 1 | | | 1 | | | 1 | FRENCH | | | Baking French Bread 0.5 US credit | | | 1 | | | DAY OFF | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | | | 2 | | | 2 | | | 2 | | | | | | | 2 | | | DAY OFF | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | | | 3 | MANAGEMENT AND ECONOMICS Cross cultural management 1 US credit | | | 3 | EUROPEAN FOOD RULES | | | European public health nutrition 1.5 US credit | | | 3 | ADVANCED LEVEL IN NUTRITION | | | Applied Molecular Biology Technique 1 US credit | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | | | 4 | | | | | | | | | | 4 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5 | | | 5 | | | | | | | | | | 5 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 6 | | | 6 | | | | | | | | | | 6 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7 | | | 7 | | | 7 | Exams | | | 7 | | | | 7 | NUTRITION APPLIED FOOD SCIENCES Clinical studies for the food industry 1.5 US credit | | | FOOD SCIENCES | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 8 | | | 8 | RALLYE | | | 8 | | | | 8 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9 | | | 9 | | | | 9 | | | | 9 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 10 | | | 10 | | | | 10 | | | | 10 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11 | | | 11 | HUMAN NUTRITION Introduction to human nutrition 1 US credit | | | 11 | FRENCH NUTRITION AND GASTRONOMY PARADOX | | | French Family cooking 1 US credit | | | Maternal nutrition & programming Part 1: lecture 1.5 US credit | | | 11 | NUTRITION APPLIED FOOD SCIENCES | | | AND ECONOMICS | | | | | | | | | | | | | | | | | | | | | | | | | |
| 12 | | | 12 | | | | | | | | | | | | | | | | | | | | | 12 | | | | | | | | | | | | | | | | | | | | | | |
| 13 | | | 13 | | | | | | | | | | | | | | | | | | | | | 13 | | | | | | | | | | | | | | | | | | | | | | |
| 14 | | | 14 | | | | | | | | | | | | | | | | | | | | | 14 | | | | | | | | | | | | | | | | | | | | | | |
| 15 | | | 15 | | | | 15 | | | | | | | | | | 15 | Nutritional loss during food processing 1.5 US credit | | | FRENCH NUTRITION | | | Value-based agrifood chains 1 US credit | | | ADVANCED LEVEL IN NUTRITION | | | Approach and Methodology in Nutrigenomics 1.5 US credit | | | | | | | | | | | | | | | | |
| 16 | | | 16 | | | | | | | | | | 16 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 17 | | | 17 | Gut Flora nutrition immunity & health 1 US credit | | | 17 | Gastronomy & Identity 1 US credit | | | Maternal nutrition & programming Part 2: case study 1.5 US credit | | | 17 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 18 | | | 18 | | | | | | | | | | | | | | 18 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 19 | | | 19 | | | | | | | | | | | | | | 19 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 20 | | | 20 | | | | | | | | | | | | | | 20 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 21 | | | 21 | | | | 21 | | | | | | | | | | 21 | | | | Study trip French Wine & Cheese 0.5 US credit | | | | | | | | | | | | | | | | | | | | | | | | | |
| 22 | | | 22 | | | | 22 | | | | | | | | | | 22 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 23 | | | 23 | | | | 23 | | | | | | | | | | 23 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 24 | | | 24 | Diet, nutrition & chronic diseases 1 US credit | | | 24 | FRENCH NUTRITION AND GASTRONOMY PARADOX | | | French paradox Mediterranean diet & health benefits 1 US credit | | | Physical activity & nutrition 1.5 US credit | | | EUROPEAN FOOD RULES | | | Food & health legislation 1.5 US credit | | | Exams | | | | | | | | | | | | | | | | | | | | | | | |
| 25 | | | 25 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 25 | | | | | |
| 26 | | | 26 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 26 | | | | | |
| 27 | | | 27 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | 27 | | | | | |
| 28 | FRENCH SKILLS French language & culture 1 US credit | | | 28 | EUROPEAN FOOD RULES | 28 | Paris international agriculture fair 0.5 US credit | | | | | | | | | 28 | NUTRITION APPLIED FOOD SCIENCES | | | Introduction to Nutrigenomics 0.5 credit | | | 28 | | | | | | | | | | | | | | | | | | | | | | | |
| 29 | | | | | | 29 | | | | | | | | | | 29 | | | | | | | 29 | | | | | | | | | | | | | | | | | | | | | | | |
| 30 | | | | | | 30 | | | | | | | | | | 30 | | | | | | | 30 | | | | | | | | | | | | | | | | | | | | | | | |
| 31 | | | 31 | | | | 31 | | | | | | | | | | 31 | | | | | | | 31 | | | | | | | | | | | | | | | | | | | | | | |
| 2 hours per week of French as a Foreign Language courses (1 US credit or 2 ECTS credits) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |

Study in France

The "Grandes Ecoles" are unique to France. They were created in the late 18th century in order to offer outstanding scientific education to the country's future engineers. LaSalle Beauvais, founded in 1854, belongs to this tradition. Studying on our campus will not only give you access to excellence in education; you will also have the opportunity to live in the country that invented "savoir-vivre", the art of living well! The Picardy region, home of LaSalle Beauvais, is well known for its beautiful villages and its inspiring Gothic cathedrals. No wonder France is the most visited country in the world. Did you know that? Known for its gastronomy, wines and cheeses, France is a large country of amazing geographical variety. You will meet people who are proud of their cultural heritage, their lovely countryside, and their quiet towns and fine restaurants.

LaSalle network in the world



LaSalle★

Beauvais • Institut Polytechnique

Sciences de la Terre, du Vivant et de l'Environnement

Admissions

deadline for sending application: October 15, 2013

incoming@lasalle-beauvais.fr

Application forms are available
on our website:

www.lasalle-beauvais.fr/

-Study-at-LaSalle-Beauvais-

International relations

Institut Polytechnique

LaSalle Beauvais

19 rue Pierre Waguet

BP 30313

60026 Beauvais Cedex

France

Discover France while earning college credits



**We are already looking
forward to welcoming you
on our campus!**

Beauvais is located in northern France,
50 miles to the north of Paris.

Trains to Paris depart every hour.

Beauvais is an ideal base for exploring Europe. From Paris Beauvais international airport (5 minutes from LaSalle campus), low cost companies offer regular flights to exciting destinations such as: Italy (Rome, Milan, Venice, Pisa), Spain (Barcelona, Madrid), Great Britain (Glasgow), Ireland (Dublin), Sweden (Stockholm), Norway (Oslo), Portugal (Porto), Romania (Bucharest), Poland (Warsaw), or Czech Republic (Prague)...

