

# SUMMER STUDY ABROAD PROGRAM

## WEEK 1-4 FRENCH LESSONS - 3 ECTS CREDITS

At least 2 levels are available (beginners & intermediate).

## WEEK 1 COMMON SCHEDULE - 1.5 ECTS CREDITS

- Presentation of the program
- Presentation of Purpan's library and internet access
- European agriculture history
- French culture and cultural differences
- French as a foreign language
- Visit of Toulouse, visit of Carcassonne

## WEEK END IN THE PYRENEES MOUNTAINS

## WEEK 2 COMMON SCHEDULE - 1.5 ECTS CREDITS

### French as a foreign language

### Sustainability & quality for animal chains in France & Europe

**OBJECTIVES:** Getting a global overview of the originalities of the European and French animal sector

**CONTENTS:**

- Animal production in Europe
- Animal welfare issues in Europe
- Sustainability issues for ruminants
- Sheep production
- Poultry production. Label Quality Chain
- Visits to Famous French Roquefort Cheese production (cheese maturing cellars, Ewe Breeding unit)

## WEEKEND IN BARCELONA

**WEEK 3 AND WEEK 4 –FOOD OPTION  
3 ECTS CREDITS**

**French as a foreign language**

**Food production**

**OBJECTIVES:**

- Discovering the French food products specificity
- Getting Basics in food science and food processing

**CONTENTS:**

- French Food production (economical & industrial aspects)
- Practical in Cheese making, bread, yogurt, juice and beer.
- Creation of educational materials explaining the phenomena involved in food processing
- Visits of food processing companies

**Agriculture in Europe:**

**OBJECTIVES:** Discovering the European agriculture

**CONTENTS:**

- Common Agricultural Policy: historical context and objectives
- CAP reform in short and CAP evolution
- Agricultural trade structure: EU & US
- Recent News
- Visit of the experimental farm of Purpan

**1st WEEKEND FREE + 2nd weekend to move to the internship and settle**

**WEEK 3 AND WEEK 4 – VITICULTURE OENOLOGY OPTION**  
**3 ECTS CREDITS**

**French as a foreign language**

**Viticulture and oenology**

**OBJECTIVES:**

- Discovering the French viticulture
- Discovering wine marketing

**CONTENTS:**

- Presentation of French Wine Culture
- Sensorial analysis: how to taste wine
- The wine making
- Market, marketing strategy and wine quality
- Viticulture and wine quality
  1. Vine physiology
  2. Vineyard management along the year
  3. The ripening of the grape and harvesting
  4. Organic and biodynamic viticulture

**1st WEEKEND FREE + 2nd weekend to move to the internship and settle**

**WEEK 5 to 8 – INTERNSHIP**  
**3 ECTS CREDITS**

- On a farm
- In the field of the chosen option (Food or Viticulture)
- Following the on campus program

The internship is not compulsory, but cannot be carried out if the student has not done the on-campus part of the program.