WHERE DO YOU WANT TO WORK

The Premium agro-sourced markets

- Wine & Liquors / Vin et Alcools
- French Gastronomy / Tradition Gastronomique
- Niche & Avant-garde
- Beauty, fashion, lifestyle / Agro resources à destination non alimentaire

Each of these markets is backed by a complex system with a diversity of actors and businesses you could work for:

- Independant farmers
- Agricultural coop
- Food transformation manufactures
- Artisan makers
- Flavours, perfumes and ingredients labs
- Retail: trading, fine grocery, department stores, travel retail, restaurants, agritourism
- International brands and « maison »
- International corporate holdings
Postgraduate program
Responsible Luxury Agrofood Systems Management

As managers in agrofood systems, you will be in charge of developing sustainability and Corporate Social Responsibility projects, often working on pilot activities and in an international setting. You will be independent and leaders within a company. You will often work in complex environments and interacting with a diversity of actors (ex: sourcing, farmers relationships, supply chain, marketing/retail).

3 types of professional paths:
• Corporate executive.
• Project or program manager.
• Expert and advisor to support change management.

Kind of careers: « Responsible Luxury Agrofood Systems Management »
• Sourcing manager
• Supply chain manager
• Eco conception expert
• Production unit manager
• Brand manager
• Product Manager
• Change Management
• Sustainability / CSR Advisor or Consultant
• Sustainability / CSR Project Manager
• Premium agrofood systems manager
• International Developer
• Business Developer

The goal of this program is to empower new managers with a knowledge and understanding of the entire value chain so as to make facts-based decisions and manage change towards Sustainable Development. Your role will be to bring value (economical, social, environmental, and heritage) to all stakeholders and balance.