PURPAN INTERNATIONAL EXPERIENCE

Learning for the future in Toulouse, France:
Agriculture, Food Science and Technology, Marketing, Management, Sustainability,
Sciences and Humanities.
DESTINATION
TOULOUSE, FRANCE

Between the Mediterranean sea and the Atlantic ocean, Toulouse is often associated with research, education, culture and quality lifestyle.

Key figures

1st favorite city to study in France
4th most populated city in France
3 universities and 17 “Grandes Écoles”
2,100 hours of sun per year on average
3 top class technical clusters
- Aerospace Valley, a world center in aeronautics and space.
- Agri Sud-Ouest Innovation, dedicated to agriculture and the agro-food industry.
- Cancer Bio Santé, specialised in Health and Biotechnologies.

TOULOUSE “THE PINK CITY”

A cultural heritage, a prestigious “red and black” rugby team, the South-West atmosphere with delicious culinary specialties.

130,000 students (12% of the population)

IDEAL LOCATION
- 1h15 from the Mediterranean beaches
- 2h45 from the Atlantic surf beaches
- 1h45 from the ski slopes
- 4h20 from Paris by train or 1h20 by plane
- 4h from Barcelona and 3h30 from San Sebastian
- 10 minutes by car from Toulouse Blagnac International Airport
PURPAN, SHAPING THE AGRO-INDUSTRIES OF TOMORROW

École d’Ingénieurs de PURPAN was founded in 1919 by Jesuit educators and farmers. Close to the city centre of Toulouse, set amidst 26 hectares of landscaped grounds, PURPAN clearly stands out with its 15th century castle and its impressive 250 year-old magnolia recognised as one of the most beautiful trees in Europe. The site is owned by PURPAN foundation.

Interpersonal skills development is at the heart of PURPAN’s teaching philosophy. Although it has been several decades since Jesuit educators walked the School’s corridors, key concepts of the Ignatian educational model: tutoring, experimentation and reflection still remain at the core of PURPAN’s teaching.

PURPAN provides state of the art equipment and facilities. It is one of the only two schools in France running its own experimental farm - Lamothe Campus.

Every year, over 1,650 students enroll in either Ingénieur (master equivalent, 5 years) degree covering life sciences, agriculture, food science and technology, marketing, management and sustainability or Bachelor (3 years) degree in sustainable agriculture, food science and technology. The School counts more than 150 staff members, 50% being permanent lecturers. PURPAN is an active player in teaching, research and development within networks both at national (INP Toulouse, Toulouse Agri-Campus, France Agro’, FESIC Agro) and international levels (over 200 partners world-wide).

PURPAN has adopted a CSR strategy and is engaged in protecting the environment in sustainable development actions and promoting agroecology through everyday initiatives, research projects and teaching.

PURPAN offers 6 Programmes for international exchange students (5 in English)

PURPAN’s international network is deployed in more than 60 countries.
RESEARCH & EXTENSION

Research activities, studies and consulting at PURPAN: an essential part of our mission aiming at providing services for businesses.

Our mission: To meet higher education standards by carrying out finalized projects academically recognized by scientific publications.

Our objective: To address agriculture and agri-business concerns through research development, studies and consulting services.

Key figures

Around

81 scientific publications per year,
over 18 PhD students, over 56 PhD and
11 Senior Research Fellows

3 chairs and research excellence domains:
Food Quality Label / Biodiversity, Agro-ecology and forestry / Neurogastroenterology and nutrition

FIVE RESEARCH DEPARTMENTS

- Plant science and agronomy
- Animal science and livestock systems
- Food science and technology and nutrition
- Environmental science and digital technology
- Human, economic and social science

8 platforms & laboratories at PURPAN

4 AT THE LAMOTHE CAMPUS

Research tools at the Lamothe campus.

- Agromic, Physiological & Plant Breeding Tools
  Evaluation of agroecological crop systems: maize, wheat, barley, maslin, ryegrass, sunflower and alfalfa.

- Living Lab. Dairy Cows & Aviculture
  Milk production performance analysis (herd of 120 cows). Immunity improvement and animal welfare assessment.

- Methanisation / Carbon / Energy workshop
  Development of renewable energies and research on energy transition.

- Biodiversity (observatory)
  Study and evaluation of the environment and the ecosystems.

4 AT THE TOULOUSE CAMPUS

- Microbiology, molecular biology and physico-chemical analysis laboratory
  Oxidative Technologies
  for Agriculture and Agri-food in Toulouse

- TOaST platform
  Toulouse
  Field-Flow Fractionation Center

- Food science and technology facility

International students, practice food production (yoghurt, bread, cheese...) and wine production at the Food science facility.
STUDENT LIFE AT PURPAN
Here at PURPAN, we do everything to make international students feel like at home.

Each of them has a “Buddy”, a French student who is in charge of guiding them in Toulouse, helping them to study and to socialize at PURPAN.

Various cultural visits and events are organised throughout the whole year where International students are more than welcome: student parties at the campus, dinners, week-end trips, wine fairs, cooking classes, linguistic exchange games, etc.

ACCOMMODATION
We can provide a large choice of accommodation options in the private sector and a few university residence rooms.

300 to 450€*
Prices range from 300 to 450 euros per month for a furnished room with access to kitchen and bathroom in a shared apartment or with families.

700 to 800€*
Amount per month needed for total expenses (incl. food, accommodation, local transportation and other personal costs).

*Indicative prices

LOCAL TRANSPORTATION
PURPAN is only 4 kilometers away from the heart of Toulouse. Tramway and bus stops are at a walking distance from the school.

Our campus is located, 25 minutes from the airport, 30 minutes from the train station and 15 minutes from the CITY CENTER by public transport.

CLUBS AND SPORTS*

Fine-dining & tasting
Les Nains d’Jardin (fruit and vegetables)
Club Fromage (cheese)
Club Brasserie (brewery)
Vinothèque (wine tasting)
Face the meat
Club sandwich

CSR Clubs
L’Après (ecological actions)
Pur’ en selle (cycling)
La Ruche Humanitaire (charity)
La Ruche Hodacéeuse (NGO actions)
Purpasta (chaplaincy)
Purp’méthode (tutoring)
Purpan Junior Conseil (junior business projects)

Arts and leisure clubs
BDA (arts)
Photo club
Arts group
Drama (acting)
Sound and light club
Lous purpanes (chorus)
La banda los ruros (music band)

Music club
Dance club
Board games
Belote (card games)
Purpan flash (student newsletter)

Sports
BDS (Sports union)
Handball
Rugby
Football
Basketball
Volleyball
Badminton
Cycling
Tennis
Pétanque
Judo
Hiking
Rowing
Sailing

BDE
(BDE@purpan.fr)

*Subject to change

PURPAN: Cultivating Global Engineers for a World in Transition

Connecting across the world, students at PURPAN engage in collaborative projects that break down geographical barriers. Each year, over 650 out of our 1700 students experience an outgoing mobility and we host more than 100 incoming international students. This collaborative ethos fosters a global network, providing invaluable connections that extend after graduation. As the world grapples with multiple crises, this international perspective becomes crucial.

Beyond classrooms and textbooks, students explore new agricultures, discovering innovative ways to produce and transform agricultural products. This hands-on approach equips them with a profound understanding of sustainable practices, a vital asset in a world grappling with environmental challenges. Students gain understanding of the interconnected issues facing our planet, from sustainable farming practices to addressing food security issues, preparing them to contribute meaningfully to solutions.

The international experience at PURPAN is a melting pot of cultural diversity, enriching perspectives and fostering connections that transcend geographical boundaries. This global network is a testament to the institution’s commitment to preparing engineers who can navigate complex global issues.

As young minds converge from across the globe, PURPAN becomes a microcosm of cultural diversity, broadening perspectives. In the dynamic field of agronomy, adaptability and problem-solving skills are paramount. A global exposure does more than enrich CVs; it crafts a narrative of adaptability and open-mindedness. Thus, the international experience at PURPAN is a cornerstone in building a comprehensive curriculum vitae that speaks not only to academic achievements but also to the ability to navigate diverse cultural landscapes.

Ecole d’Ingénieurs de PURPAN doesn’t just educate; it cultivates a generation of engineers ready to adapt, innovate, and explore new frontiers in agriculture and beyond.

Amélie Jouault
Associate Dean for International Relations
PROGRAMMES AT PURPAN

Various undergraduate level programmes of excellence are offered to French and international exchange students.

Two main curricula

*Ingénieur programme (5 years equivalent to Masters)*

A five-year programme in life sciences, agriculture, food science and technology, marketing, management and sustainability. It’s available for international students according to their French language skills and qualifications (see page 13 for further details).

*Agro-Bachelor programme*

A three-year programme ensuring fast employment prospects and the opportunity of further study. Undergraduates study life sciences to gain a clearer insight into the agricultural and food science and technology sectors while developing their critical skills.

International exchange programmes

*Ingénieur for international students* ............... p. 13
*International Bachelor Course (IBC) – Fall* ...... p. 14
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*Sustainable Luxury* ........................................ p. 16
*Global Semester* ............................................. p. 17
*Summer Study Abroad Programme* .......... p. 18-19

For more information about the programmes: incoming@purpan.fr

PURPAN follows the European Credit Transfer system (ECTS)

Every year PURPAN welcomes over 100 international students within its tailor-made programmes.

École d’Ingénieurs de PURPAN
**INTERNSHIPS AND STUDY ABROAD EXPERIENCES**

There are 5 important milestones within the Ingénieur programme:

1st year Internship (12 weeks)
At the end of their first year, students develop observational skills on a French farm, discovering a new social and professional environment.

2nd year Internship Abroad (10-12 weeks)
At the end of their second year, all students gain hands-on experience in ag-related fields (farms, labs, industries), in an English-speaking country.

3rd year Internship (10-12 weeks)
The third year internship brings students into contact with French businesses and social organizations.

4th year Semester Abroad
During their fourth year students have 3 options:
- Study in one of our 140 partner universities around the world (more than 50 countries).
- They discover a new pedagogy, a different linguistic, social and cultural environment.
- Engage in an International Solidarity Mission (ISM). They take part in local communities’ life and projects.
- Conduct research activities within international partner institutions.

5th year Internship (26 weeks)
The six-month final year internship places the student in a junior position. Based on this long-term experience students write the equivalent of a master’s thesis.

**For more information:**
outgoing@purpan.fr
internship-abroad@purpan.fr

**École d’Ingénieurs de PURPAN**

**AT LEAST TWO LONG EXPERIENCES ABROAD**

Through our partnerships with leading universities, our students can travel abroad and study in nearly 50 countries around the world.

**Internship video**

**Every year around 400 students carry out an internship abroad.**

**30% of lecturers benefit from PURPAN’s international mobility scheme.**
Faculty and staff take part in international exchanges, congresses or conferences. Conversely, the School welcomes lecturers or professionals from overseas.

**PURPAN Ingénieur students Can enroll in international dual degree programmes:**
10 agreements have been established with academic institutions such as Wageningen University in Netherlands (MSc Resilient Farming and Food Systems), Hohenheim in Germany (MSc in Organic Agriculture and Food Systems), NMBU in Norway (MSc Agroecology), Purdue University, Kansas State University and the University of Illinois at Urbana-Champaign in the USA, and ESALQ São Paulo, PUC PR and UFG GOIAS in Brazil, PUC Santiago in Chile.
INTERNATIONAL EXCHANGE PROGRAMMES AT PURPAN

5 exchange programmes taught 100% in English.

Our exchange programmes are at the Undergraduate level (end of BSc: 3rd or 4th year).

Fall Semester
Nomination deadline April 30
Application deadline May 15

Spring Semester
Nomination deadline October 15
Application deadline October 30

Summer Studies Programme
Nomination deadline March 15
Application deadline March 31
Open to specific partners

Please contact your study abroad advisor to join one of our international programmes.

INGÉNIEUR FOR INTERNATIONAL STUDENTS

A 5-year programme in agri-related topics: life sciences, agriculture, food science and technology, marketing, management and sustainability.

3 Years of general studies
Build up knowledge in Life Sciences and Agronomy
The first 3 years are dedicated to acquiring enough scientific knowledge and background to understand agricultural production (plant and animal) and processing methods. The students also discover interactions between different dimensions of the farm business, from a technical, economic and legal perspective.

2 Years to acquire managerial skills
Become a manager
The following 2 years allow students to understand land management, markets, environmental and economic issues. They spend at least one semester at a partner university abroad, with an NGO in an emerging country or follow a research track including an international immersion. They are trained to become project managers, produce data models, run simulations, and manage productions. They will be able to run a business, with sufficient knowledge in Marketing, Management, Finance, Accounting and Law.

The first 3 years correspond to Bachelor (BSc) level courses, and the last 2 years correspond to Master (MSc) level courses. Exchange students will be welcomed in Year 3 and 4 of the programme. Access is restricted to students with enough academic background and fluent in French.

A B2 level in French is recommended
Nominated students will be invited to a remote interview to assess the level prior to admission.

École d’Ingénieurs de PURPAN

1 semester programme
up to 30 ECTS

+ 1 semester programme
up to 30 ECTS

1312
IBC - INTERNATIONAL BACHELOR COURSE
1 or 2 semester programme.

Fall Semester focuses on Winemaking and Animal Production.
Winemaking includes harvesting grapes, producing wine and visiting vineyards!
Students tackle topics such as animal welfare, animal nutrition and product quality but also strategic management in agribusiness and agricultural policies.
Courses are a mix of basic background information and specific case studies. Theoretical knowledge is illustrated during the visits of farms and agri-business companies.

French language and intercultural issues of studying abroad classes.
French classes are provided to enable students to deal with everyday situations, understand French cultural identity and communicate efficiently in a multicultural environment. Available in Fall and Spring semesters.

Spring Semester focuses on Winemaking and Business, Food Science and Innovation.
Winemaking covers the whole process: from producing wine to its commercialising, merchandising and sales internationally.
The food science module gives a broad view on the molecule’s interactions in food, food preservation and processing, food additives.
Students have a chance to design and produce their own traditional French food product in our facility (dairy, cheese, bread or pastry).

Food marketing and food innovation processes (how to produce innovative food products and apply all marketing tools) are also included in the program.
In Spring practical work is reinforced by farms, shops and vineyards visits.

Language of tuition: English
**SUSTAINABLE LUXURY**
Global approach to French excellence & sustainability.

1 semester programme to discover a diversity of terroirs and products including wine & spirits, French gastronomy, beauty & perfumes, fashion.
The goal is to understand the value chain from farm to stores in order to analyze how to create value (branding, retail, pricing...) in these international markets France is famous for.
After briefly reviewing major issues (climate change, biodiversity, inequalities...) the program covers corporate social responsibility strategies as well as evaluations, certifications and current best practices of sustainability in business.
International students and French students work alongside in to watch trends, interview professionals, conduct research and deliver a project to a client throughout the semester.

**Language of tuition:** English

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**GLOBAL SEMESTER**
A global outlook on agro-food systems.

1 semester programme to discover a diversity of terroirs and products including wine & spirits, French gastronomy, beauty & perfumes, fashion.
The goal is to understand the value chain from farm to stores in order to analyze how to create value (branding, retail, pricing...) in these international markets France is famous for.
After briefly reviewing major issues (climate change, biodiversity, inequalities...) the program covers corporate social responsibility strategies as well as evaluations, certifications and current best practices of sustainability in business.
International students and French students work alongside in to watch trends, interview professionals, conduct research and deliver a project to a client throughout the semester.

**Language of tuition:** English
SUMMER STUDY ABROAD PROGRAMME

Designed to welcome students from specific partner universities* for either 4, 6 or 8 weeks (June-July) in a complete, “framed”, comfortable educational programme all inclusive. No French required.

Summer Programme consists of:

**On-campus part (9 ECTS):**
- 2 weeks of general studies of French and European agriculture,
- then 2 weeks of specialized courses, either in Food science or in Viticulture and Enology.

**Internship part (3 ECTS)** is a 4-week placement in a farm or agri-related business (vineyard, winery, cheese making farm, ...). The Internship is optional and doesn’t lead to any additional cost.

**OR**

**Study Tour (4 ECTS)** is a 2-week programme organized in the Dordogne Area, an important rural area of France, where 50% of the agricultural goods is produced under specific Quality Labels.

**Please contact your study abroad advisor to be nominated.**
*Contact us for more information at SSAP@purpan.fr

4, 6 or 8 weeks (June-July)

**Open to specific partners**

**SSAP video**

**Immersion into authentic French culture, discovery of local farms, food and wine.**

**Visiting farms and agri-business companies, hiking in the mountains, cultural sightseeing.**

**École d’ingénieurs de PURPAN**
OUR PARTNERS AROUND THE WORLD

PURPAN has agreements with nearly 180 universities in around 60 different countries, some of them belonging to our Agro* consortium, and others being bilateral partners.

Discover a different vision of the world