



DESIGNED & WROTE BY: CIN, EDITED BY: DEBLINA, 19.08.2013- 08.10.2013 VOL.001

25.08.2013: The FIRST DINNER

To begin with, THANKS a lot to the EMFS guys for cooking a delicious meal! And a special Thanks to Ann-ka, for letting us be at your beautiful house! I still remember how easily we got along with one another, merely after minutes of exchanging "hellos" in different languages. All of the EMFS are very welcoming and open-minded, which left me feeling glad and pleased. It was sad that our Dutch classmates could not be with us that day, but I was looking forward to meeting them soon.

26.08.2013:

TEAM BUILDING
Describing the entire Team Building week in a few words is impossible. For me, it was demanding and challenging but also engaging and full of surprises! During the teambuilding course, I had a more profound understanding of different cultures, and also got to know my fellow classmates better.

And I spent significant time understanding how to work in a team efficiently and productively. Especially on the 3rd day, which really taught me a lot about consumer needs, production skills and time-management. Honestly, post team building, I was able to comprehend myself better which helped me perceive how I could be more prolific in a team and explore my potential. The perfect ending to the team building week was with a dinner with the teachers and few of the alumni :)

15.09.2013: I AMSTERDAM TRIP

Lectures started immediately after we finished the team building program, though I find the courses a little difficult, I still enjoy them very much. The tougher the courses, the more input I would need to put and thus the more I would learn. A warm change from regular classes was the second weekend in September. When we went to Amsterdam together!

28.09.2013: HAPPY HOURS WITH 14 EDITION EMFS

After the meeting about our team project in the morning, we had a dinner with our EMFS buddies (14 edition). During the dinner we shared a lot of information which we would need down the lane, for the coming one year, we shared details and experiences on living, studying, internships and how much fun it was living like a family for a year. All of the 14 edition buddies agreed that their first year was wonderful and enriching, which has only left me curious and excited about living and studying in Cork, Paris and Lund.

05.10.2013: ANUGA FOOD FAIR

Wageningen University, Food Technology Department provided us the opportunity to go to Cologne, Germany to witness and experience the largest Food Trade fair in the world, Anuga on 5th, Oct. In the food fair, we had a taste of a lot of innovative and delicious products! During the visit, I noticed that while discussing our team projects we had had such strikingly similar ideas as were present here and I thought in a few years, maybe, even we would be here representing our companies. Also, a lot of products and processing techniques we came across inspired us to think on a broad level for our team project. In a word, the experience was simply amazing!

European Master in Food Studies

An international and industry oriented MSc programme in food science and technology



This educational journey provides the students with a strong awareness of cultural, social and economic realities of modern European and global Food Industry.

The European Master in Food Studies is a two-year accredited MSc Programme studied by a select group of international students, organised by four top universities in Europe and sponsored by eleven multinational food companies.

The purpose of the programme is to provide academic training in an international context, with a strong emphasis on the European Food Industry.

Course partners
Foundation European Masters
Wageningen University
University College Cork
AgroParisTech - Massy
Lund University
Industry

Team Building & Team Project
Understanding organizational behaviour
Practicing effective teamwork
Project initiated and performed by all students as a team
From subject choice to funding to final report and presentation

European Masters Special Topics
The actual content will be determined annually. Topics may include sustainable production of foods, advanced food law, new technologies, supply chain management or similar

Thesis Project
Recognize and translate problem in scientific terms
Address problem with state of the art execution of well designed research programme
Critical analysis, evaluation and communication of results

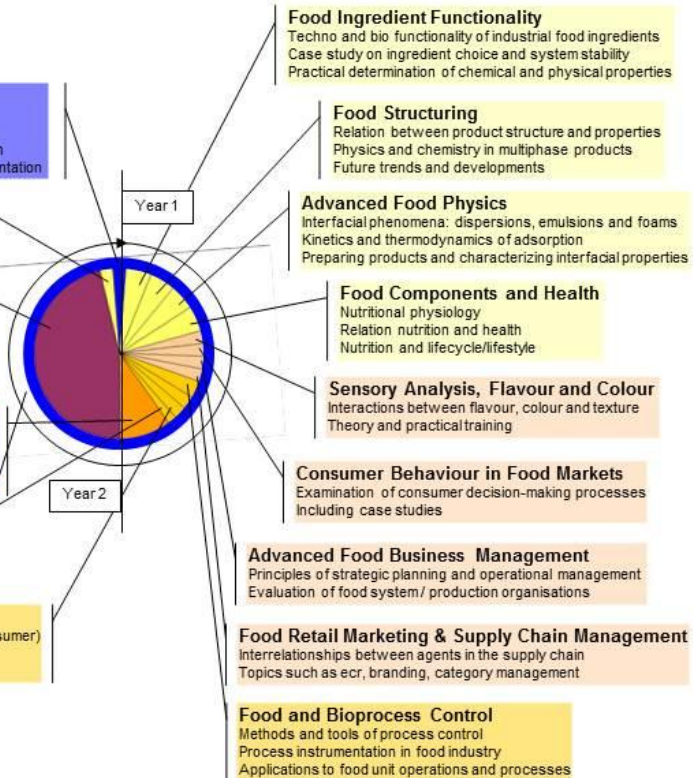
Integrated Food Project
Product development project (self-steering project group work)
Laboratory and pilot plant work
Industry visits are included

Food Safety and Hygienic Design
Hygienic aspects of conception and use of factories
Principles and rules, machinery, equipment
Zoning and barriers, including case studies

Food Processing and Packaging
Structures of food products and end-use properties (industry, consumer)
Transfer, reactions during process
Baking, drying, impregnation, powders, packaging

Food Process Design and Modelling
Tools for modelling of transfer phenomena
Heat and mass transfer
Momentum transport and case studies

Wageningen Diploma: MSc Food Technology, specialisation EMFS (2 years)
EMFS Certificate: team building and project (appr. 2 months)
(EMFS = European Master in Food Studies)





By having a group of students of many different nationalities following classes at universities in four countries, an exposure to multicultural environments is emphasized and is part of the learning.

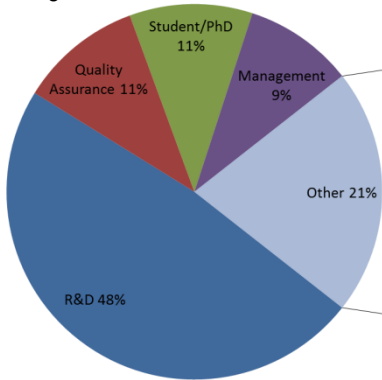
Until 2013 the programme recruited students of 45 different nationalities 16 nationalities among the 24 students who started in August 2012

In the morning of the Friday July 12, 2013 two teams of the 13th edition presented their team project work: "Ready-to-eat meal for the elderly" and "Developing a vegetarian alternative for canned tuna"

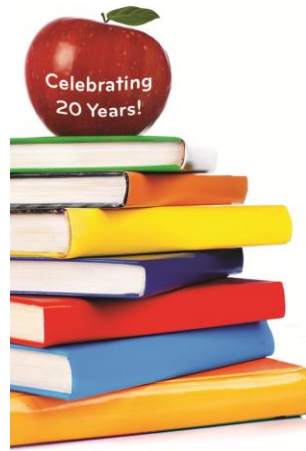
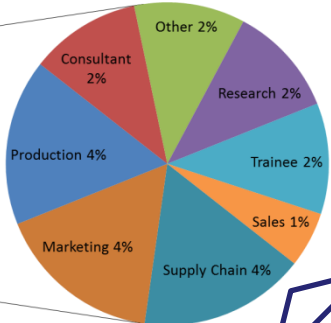


European Master in Food Studies Graduate Positions per 13 Jan 2012

August 2013: 190 alumni



By a combination of classes and thesis work in industry, the programme helps as well to build a bridge between university and industry.



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An international and industry oriented MSc programme in Food Science and Technology



When
Monday 22nd October at 2pm

Where
SIAL Trade Fair in Paris
Room 405 (off of Hall 4 of the SIAL)

Join us in celebrating a success story born 20 years ago. Learn more about our uniqueness and how we benefit our partners and alumni. Join discussions on:

- Generalists and specialists: what kind of leaders are needed by the food industry?
- What is the future of Higher Education?
- What are the benefits of Public, Private Partnerships?
- What approaches are there for innovation in the food industry?

Keynote Speakers Include:

Stefan Palzer
Chairman of the EMFS Board

Fabien Guilmineau
President of the EMFS Alumni Association

Augusto Medina
Founder and owner of SPI (Portugal)

Johannes Baensch
Head of Global R&D Nestle

Birgit Schleifenbaum
Director Pioneering Innovation, Flavors at Firmenich (Switzerland)

Harry Gruppen
Chair of Food Technology, University of Wageningen (The Netherlands)

Gilles Trystram
Director of AgroParis Tech (France)

Christian Jung
Continuous Improvement Manager at Kraft Foods (Germany)

"Collaboration for innovation in the food industry" The alumni in action:

- Research Collaborations: Knowledge transfer from research to industry

Sara Medina, Member of the Board at SPI and SPI Ventures

- Developing supplier innovation strategies in a multi-category business

Jean-Baptiste Rubens, Procurement Innovation & External Manufacturing Manager, Kraft Foods EU

- Mass customisation: the challenges of personalised food products

Anna Van Dinther, Food Process Engineering researcher, Wageningen University

- Growth of emerging countries: what is the impact on the global industry?

Despoina Ioannidi, New Business Manager Food Additives, Clariant Produkte GmbH