

BUILD  
YOUR EXPERTISE

# INTERNATIONAL MASTER'S DEGREE



MASTER'S IN LOCAL  
PRODUCTS AND  
TRADITIONAL FOOD



MASTER'S IN WINE,  
VINE AND TERROIR  
MANAGEMENT

**eso**  
L'ÉCOLE SUPÉRIEURE  
DES AGRICULTURES

*Your minds  
to feed the world*



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## NOURISH YOUR MIND AT ESA THROUGH EDUCATION, RESEARCH & INNOVATIONS TO FEED THE WORLD

**L'Ecole Supérieure des Agricultures (ESA)** is a multidisciplinary private Institute of Higher Education and Research founded in 1898 and specialising in Agriculture, Agronomy, Food Science, Viticulture & CEnology, Environment and Agribusiness.

**More than 3,200 students are currently studying at ESA** – including 900 engineering students and 200 foreign students from more than 35 different countries. Our teaching methods combine field experience with scientific and technical fundamentals, constantly evolving alongside new innovations. ESA is known as one of the leading agricultural higher educational schools in France.



**René SIRET**  
ESA's Director

“Agriculture is a strategic field. ESA anticipates and innovates in order to better train our graduates. Our institution stands for a fairer, more inclusive world with respect for personal beliefs. Everyone

is unique and has a role to play in our shared progress. At ESA, we blend hands-on training with comprehensive education, integrating knowledge with real-life experiences to empower our students for the future.”



CORPORATE SOCIAL  
RESPONSIBILITY

## ESA COMMITS

TO A SUSTAINABLE FUTURE

Since 2021, our institution has integrated Corporate Social Responsibility (CSR) into all its missions.

The Lucie 26000 certification, obtained in July 2024, reflects our determination to address major societal and environmental challenges.

Our approach is structured around **7 key themes**, illustrating our global commitment.

### PROMOTING HUMAN RIGHTS



**ESA fosters a diverse, ethical, and supportive environment:**

- A gender equality plan promoting fairness at every level.
- Measures to prevent violence and discrimination.
- Better integration of international students through intercultural initiatives.

### PRESERVING BIODIVERSITY AND THE ENVIRONMENT



**Ecological transition is at the core of our strategy:**

- Implementation of an energy and environmental sobriety plan on all campuses.
- Reduction of our carbon footprint through comprehensive assessments.
- Initiatives to promote biodiversity, such as the LPO Refuge label for green spaces.
- Support for sustainable commuting solutions for work and study.

### SUPPORTING LEARNERS AND PARTNERS



**We place our learners and partners at the centre of our focus:**

- A dynamic Campus Life for a rewarding and memorable student experience.
- Facilities adapted to students with disabilities.
- Personalised guidance and support to ensure educational success.
- Continuous student satisfaction assessments to guarantee excellence.

### ENSURING RESPONSIBLE WORKING CONDITIONS AND RELATIONSHIPS



**The well-being of employees and learners is a priority:**

- Measures to prevent psychosocial and physical risks.
- A tailored remote working and sustainable mobility policy.
- Continuous training programmes for skill development.
- Cross-functional and participative working groups for students in order for them to evolve and adapt.

### ENSURING RESPONSIBLE GOVERNANCE



**ESA relies on fair, transparent, and participatory governance:**

- A CSR Committee to embed societal responsibility into all actions.
- Reinforced gender parity objectives in leadership bodies.
- Proactive risk management to enhance organisational stability and efficiency.

### DEVELOPING ETHICAL BUSINESS RELATIONS



**Ethics guide our interactions with partners:**

- A responsible purchasing policy to promote sustainable practices.
- Integration of CSR principles into all external partnerships.

### SUPPORTING THE GENERAL INTEREST AND LOCAL TERRITORIES



**We actively contribute to local and global development:**

- Research projects to support agricultural and food transitions.
- Partnerships to foster professional integration and business creation.
- Highlighting initiatives with high social and environmental impact.



# FOOD IDENTITY MASTER'S

## Master's in Local Products and Traditional Food

**Become an expert in the development of local and traditional food products!**

The Master's in Local Products and Traditional Food is a multidisciplinary programme.

It trains future experts in the agri-food sector -with an international vision of culture, regulation, market analysis

and competences- in food processing, authentication, sensory analysis, quality control, marketing strategy and entrepreneurship.

During the Master's degree, students attend courses in four different European countries at partner institutions: France (Angers), Italy (Piacenza), Romania (Cluj-Napoca), and Greece (Thessaloniki).

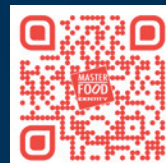


**1- École Supérieure des Agricultures**  
Angers France

**2- Università Cattolica del Sacro Cuore**  
Piacenza Italy

**3- University of Agricultural Sciences and Veterinary Medicine**  
Cluj-Napoca Romania

**4- Centre for Research and Technology Hellas**  
Thessaloniki Greece



The National Master's Diploma (DNM) is awarded jointly by ESA and the University of Angers.



## PRESENTATION

**The fully-fledged English curriculum of the local, traditional and high quality food sector combines scientific, cultural and economic knowledge with various field activities and applied case studies.**

The Master's Degree is designed to develop both technical and commercial skills through a curriculum focusing on local, traditional and high quality food products. The training combines theory with practical experiences gained through applied work in pilot plants, visits to production sites and to retailers. Students work on case studies hand in hand with producers and other professionals. This path gives all the essential elements and tools for a successful development of local and traditional food products from the producers to the consumers within the global market context.



**Sébastien COUVREUR**  
Programme coordinator

*"Agriculture, rural development and sustainability are major concerns for governments around the world. These traditional food products and products of origin are mainly produced in small*

*and medium-sized companies in a globalised context ruled by international food regulations, European and national policies. The latter are facing certain external and internal challenges and need to further develop their production and marketing skills, within this complicated framework. Consequently, there is a need for experts of the development, protection and promotion of these food products, of having a comprehensive understanding of the situation."*



**The Master's of Science in Food Products and Traditional Food (Food Identity)** is a state approved master diploma accredited by the French Ministry of higher Education and Research since 2003.

**The second year of the Master's Programme** can be done either with a student status or with an apprentice status.



**CERTH**  
CENTRE FOR  
RESEARCH & TECHNOLOGY  
HELLAS



# CURRICULUM & PROFESSIONAL EXPERIENCES



The Master's in Local Products and Traditional Food programme is designed as followed:

- **A 4-semester course & 120 ECTS** (European Credit transfert system)
- **The course is taught in 4 European countries:** France (Angers), Italy (Piacenza), Romania (Cluj-Napoca), Greece (Thessaloniki)
- **1 Study trip** of 2 weeks in Greece + many visits of local food companies
- **6-month professional project** (work placement in professional structure: lab or company)

The final semester is devoted to a professional thesis project (30 ECTS credits). The project provides students with an in-depth and hands-on professional experience in the field of product, origin and quality, food sciences and marketing.

ECTS: European Credit Transfer System

SEMESTER & MODULE	TITLE	LOCATION
1	1.1 Concepts of local and traditional food products	Angers (France)
	1.2 Introduction to Agrifood economics and policy	Piacenza (Italy)
	1.3 Processing of traditional food products	
	1.4 Quality management and methods of characterisation and certification of food products	
	1.5 Sensory analysis	
2	2.1 Local gastronomy and tourism	Cluj-Napoca (Romania)
	2.2 International agribusiness management	
	2.3 International Policies and Regulations	
	2.4 International agribusiness marketing	
	2.5 Professional practices of traceability on field	Thessaloniki (Greece)
3	3.1 Junior Consultancy	Angers (France)
	3.2 Products of origin and labelling, local development	
	3.3 Methods and tools	
	3.4 Products systems and products quality	
	3.5 Marketing, packaging and business of products quality (label, GI and brands)	
	3.6 Quality management, process management, Corporate Social Responsibility (CSR)	
4	MASTER THESIS	
	4 Master thesis / Professional project	Worldwide



# AN INTERNATIONAL MASTER'S TO BECOME A FOOD EXPERT

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NATIONALITIES\*

44%

France

13%

Europe

43%

Rest of the world



Diane ROTARI

The Food Identity Master's has really had an impact on the agribusiness systems

in different countries through its ambassadors alumni, they implement what they've learnt during the master and try to develop it in their own countries.

## Training Satisfaction Rate



## Professional Integration

In the Alumni network, on average

82% have a job, 7% are continuing their studies (PhD, or mBA)

89% took less than 6 months to find their current job (63% less than 3 months)

14% are CEO

27% in public or semi-public institutions (including UN/FAO...)

64% in private companies

Salary level

45K  
annual average  
after 2 years  
of employment

A network

of nearly

250  
Food Identity  
Alumni

## Main Professions

Administrative and sales managers 19%

Company technical managers 17%

Self-employed 14%

Public service executive 10%

Teacher and scientific professions 10%

Audit management certification 5%

Consultant 5%

Research & development 5%

Other 5%

Project manager 4%

Retailer and similar 3%

Business analyst 2%

Farmer 2%

Head of a company 2%

\*based on ESA Alumni survey (2023)



# VINTAGE MASTER'S

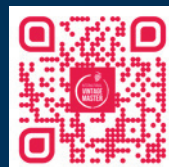
## Master's in Wine, Vine and Terroir Management

### Become an expert in the wine sector!

The Master of Science in Vine, Wine and Terroir Management (Vintage) seeks to provide students with a comprehensive overview of the wine sector. The objective is to help students acquire scientific, cultural

and economic knowledge as well as technical and strategic skills.

During the master's degree, students attend courses in three European countries at partner institutions: namely Portugal (Vila Real), Italy (Piacenza) and France (Angers).



The National Master's Diploma (DNM) is awarded jointly by ESA and the University of Angers



- 1- École Supérieure des Agricultures  
Angers France
- 2- Università Cattolica  
del Sacro Cuore  
Piacenza Italy
- 3- Universidade de Trás- Os-Montes  
e Alto Douro  
Vila Real Portugal

## PRESENTATION

The fully-fledged English curriculum of the wine sector combines scientific, cultural and economic knowledge with various field activities and applied case studies.

The curriculum was designed to help students develop:

- Technical skills in: vineyard establishment and terroir management, grape and wine quality improvement, winemaking techniques and sensory analysis, dealing with changing environmental issues.
- Strategic skills in: defining wine identity and diversity, wine markets and brands, wine firms and sectors, national and international wine business strategies.

To help students meet these standards, the curriculum is based on a strong partnership between partner universities, associated partners and various public and private professionals in the wine sector. Indeed, these professional actors play an active part in the Master's programme through classroom teaching, field excursions and case studies, enabling students to understand and address current issues in the wine sector, while likewise beginning to define their own professional career projects.



**Etienne NEETHLING**  
Programme coordinator

“The increasingly globalized and competitive wine sector means that graduating students should hold an expertise from soil to consumer with a strong overview of the international market. With a unique opportunity to study in Portugal,

Italy and France, this 2-year master programme places a strong emphasis on providing a complete overview of wine production, equipping students with technical and management skills to address sustainability and drive innovation in the wine sector.”



### The Master's of Science in Vine, Wine and Terroir Management (Vintage)

is a state approved master's diploma accredited by the French Ministry of higher Education and Research since 2003.

The Master's Programme can be done either with a student status or with an apprentice status.



**utad** UNIVERSIDADE DE TRÁS-OS-MONTES E ALTO DOURO



# CURRICULUM AND PROFESSIONAL EXPERIENCES



**The curriculum consists of two academic years, divided into four semesters of 30 ECTS.**

**During the first three semesters,** students attend courses in three European partner institutions: Portugal (Vila Real), Italy (Piacenza), France (Angers).

The students remain together for the duration of the three semesters.

.....

**Another individual mobility,** to other countries or associated partner institutions, is possible during the fourth semester. This scheme aims to provide students with a rich experience of international culture within the wine sector.

**The final semester** is devoted to a professional thesis project (30 ECTS credits). The project provides students with an in-depth and hands-on professional experience in the field of viticulture, oenology, wine business or marketing.



ECTS: European Credit Transfer System

SEMESTER & MODULE	TITLE	LOCATION
1	WINE QUALITY	Vila Real (Portugal)
	1.1 Berry development and ripening	
	1.2 Winemaking processes and techniques	
	1.3 Wine microbiology and analysis	
	1.4 Advances wine sciences	
2	WINE SENSORY ANALYSIS	Piacenza (Italy)
	2.1 Management of organic viticulture	
	2.2 Automation and robotics in viticulture	
	2.3 Grape pest and disease management	
	2.4 Grapevine eco-physiology	
3	WINE IDENTITY	Angers (ESA)
	3.1 Territorial identity of terroir wines	
	3.2 WSET Level 3 Award Wines	
	3.3 Applied wine marketing	
	3.4 Wine economics and business management	
4	MASTER THESIS	
	4.1 Professional applied research project	

# AN INTERNATIONAL MASTER'S TO BECOME A WINE EXPERT

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NATIONALITIES\*



Christine MARSIGLIO

**Without the knowledge** I acquired during my time in Angers, Valencia, and Piacenza I would not have the career I have today. Being able to visit so many wine producing areas and learn new languages along with the scientific and marketing educational base has prepared me well for the industry.



## Professional Integration

**In the Alumni network, on average**

**94% have a job**, 1% are continuing their studies (PhD, or mBA)

**90%** took less than 6 months to find their current job (75% less than 3 months)

**93%** on permanent contracts

**88%** in private companies

**Salary level**

**70K** annual average after 2 years of employment

**A network** of nearly **500** Vintage Alumni

## Main Professions

Administrative and sales managers **30%**

Company technical managers **17%**

Self-employed **17%**

Farmer **9%**

Head of a company **6%**

Retailer and similar **6%**

Teacher and scientific professions **6%**

Communication / marketing **4%**

Oenologist **2%**

Business Manager **1%**

Consultant **1%**

Journalist **1%**

Public relationship **1%**

\*based on ESA Alumni survey (2023)





# ADMISSIONS



## Admission Requirements

To attend one of these master's degrees, **students must have successfully completed a diploma of higher education in science** (180 ECTS or equivalent in non-EU countries). It can be, for example, a bachelor studies in science, economics, marketing or other related fields, a MSc degree, or equivalent diploma for other countries.

**Each candidate will be examined individually by the Pedagogical committee.**

## Language Level

**A good level of English** is compulsory (CEFL B2 or equivalent).

**Other languages**, in particular those spoken in partner universities, are a good asset for the recruitment.

## Application Process

**For enrollment in September**, online application is open from October of the previous year.

**Your written application will be examined**, then if it is accepted, you will be invited for an oral interview at ESA or by phone or skype for overseas countries.

**The final selection** will be done by the Pedagogical committee and the results will be communicated by email from February to July at the latest.

For further information, please contact us at:  
[international.admissions@groupe-esa.com](mailto:international.admissions@groupe-esa.com)  
[www.groupe-esa.com/en](http://www.groupe-esa.com/en)

Submit your application  
on our digital platform :



# TUITION FEES

For further  
information,  
contact us!



## Financing Your Studies And Scholarships

### Students can apply for several types of scholarships

Prior to obtaining a scholarship, students must be accepted by ESA and receive a letter of acceptance.

In addition it is your responsibility to respect scholarship application deadlines. Only fully and correctly completed files can be submitted to funding organizations. We do not have any link with the French government to decide which students shall be granted scholarships.

### Apprenticeship

Students can apply for apprentice status in the 2<sup>nd</sup> year of the master's degree. Apprentice status is a French three-way contract between a company, ESA and the student. Tuition fees are paid by the company and the student receives a salary.

ESA can help you find an apprenticeship company.



## Tuition Fees

Tuition fees are updated each year and cover only the course program.

**The second year of the Master's Programme can be done either with a student status or with an apprentice status.**

**The tuition fees for one academic year are (for information only) :**

Full-time student	Work-study student (apprenticeship student)	Tuition fees do not include
<b>9900 euros.*</b> <b>+ 105 euros</b> (Student insurance for work experience and internship placements). <b>+ 100 euros</b> (Participation costs for student life at ESA). <b>+ 104 euros</b> (Student and campus life contribution).	<b>104 euros</b> (Student and campus life contribution). <b>The apprentice student will benefit from a monthly salary</b> regulated by the French government, and won't pay scholarship fees for the second year.*	Transports costs between partner universities. Everyday student expenses (accommodation, meals, health insurance...).

\*Including 250€ of Angers University administration fees.



# Your minds to feed the world

- Transmission of the corporate culture to your future local managers.
- Acquisition of knowledge, expertise and interpersonal skills.
- International management.
- A true human experience.

## Labels



## Partners



ESA, founded in 1898, is a higher education and research establishment, an association under the law of 1901, administered by its alumni and professionals from the world of agriculture and agrifood.  
ESA is committed to corporate social responsibility.



[www.groupe-esa.com/en](http://www.groupe-esa.com/en)

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