

PURPAN IBC (INTERNATIONAL BACHELOR COURSE)

LISTS OF COURSES 2026-2027

FALL 2026 :
SEPTEMBER 1ST –
MID DECEMBER

SPRING 2027 :
FEBRUARY 1ST –
END OF MAY



Ecole d'Ingénieurs de PURPAN
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PURPAN U
ÉCOLE D'INGÉNIEURS
Agriculture | Agroalimentaire
Sciences & Humanités



IBC FALL

FOCUS ON ANIMAL PRODUCTION AND WINEMAKING
(September 1ST – mid December)

| Code | Name | Outline | ECTS |
|---------|---|---|------|
| 97COM01 | FRENCH LANGUAGE | Basic knowledge of French to enable students to deal with everyday situations (level A1/A2 to B1) | 4 |
| 97AGR01 | GEOGRAPHIC INFORMATION SYSTEM / REMOTE SENSING | Introduction to the principles of remote sensing and geographic information systems (GIS), relation to land-cover and land-use (image processing and analysis). | 3 |
| 97MNG01 | STRATEGIC MANAGEMENT | Management principles relevant to agribusiness firms, presentation and use of management tools for specific problems. | 3 |
| 97MNG02 | AGRICULTURAL POLICIES | Introduction to policy issues for food and agricultural markets (EU's Policy, price and income support policy, regulation rules of the World Trade Organization). | 2 |
| 97AGR05 | INTRODUCTION TO ANIMAL PRODUCTION SCIENCE | Introduction to breeding, husbandry, housing, facilities for a range of animals as well as techno-economic diagnosis of farms. | 3 |
| 97AGR06 | ANIMAL NUTRITION | Overview of feeds, nutrition physiology (incl. prevention of metabolic diseases linked with feeding), feeding of different species, ages and production groups. | 3 |
| 97AGR08 | ANIMAL WELFARE | Introduction to the concepts of animal welfare and how to measure it. Conflicts and costs of ensuring good animal welfare in different contexts | 2 |
| 97AGR09 | ANIMAL REPRODUCTION | Basic and detailed information about the reproductive processes in farm animals (physiology, neuroendocrine control, management) | 2 |
| 97AGR07 | ANIMAL PRODUCT QUALITY | Quality of meat and dairy products . Exploring issues surrounding the protection of food products with geographical indications. | 4 |
| 97ALI01 | WINEMAKING | Overview in viticulture and enology. Basic harvesting skills. Technological aspects of red and white winemaking (includes wine processing). | 4 |

- Course list might be subject to change
- Language of tuition: English (Level required : level B1 minimum / level B2 recommended)
- This program is at undergraduate level (end of BSc: 3rd or 4th year).

30 ECTS



IBC SPRING (February 1ST – end of May)

FOCUS ON WINEMAKING, WINE BUSINESS, FOOD SCIENCE AND INNOVATION

| Code | Name | Outline | ECTS |
|-----------|--|--|------|
| 97COM03 | FRENCH LANGUAGE | Basic knowledge of French that enables students to deal with everyday situations (level A1/A2 to B1) | 3 |
| 97ALI02 | WINEMAKING | Overview in viticulture and enology. Chemical, microbiological and technological aspects of red and white winemaking (includes wine processing). | 3 |
| 97ALI05* | INTRODUCTION TO FOOD SCIENCE | Introduction to Food Science, covering some biochemical aspects, food preservation and processing, food additives. | 2 |
| 97ALI06 * | PROCESS IN FOOD TECHNOLOGY | Description of how food is produced from raw material to a finished product. Students will have a chance to produce their own product (for example, yogurt, cheese etc...) | 3 |
| 97ALI07 * | MICROBIOLOGICAL QUALITY OF FOOD | Basic concepts in microbiology and describes microbes found in food. Students will have laboratory practice and identify microbes in spoiled food. | 2 |
| 97ALI08 * | SENSORY ANALYSIS | Introduction to methods used in sensory analysis and how to characterize differences between products. Students will perform a sensory test on a given product and analyze their data. | 1 |
| 97ALI09 * | QUALITY PROCESS | Understanding of the regulations in food hygiene and safety and describes what good hygiene practices are. Students will visit farms and identify, analyze hazards and determine how to control them. | 2 |
| 97ALI04** | FOOD INNOVATION | Food marketing and food innovation processes. Students will be asked to produce and innovative food product and apply marketing tools to sell it. | 6 |
| 97MNG03 | INTERNATIONAL WINE BUSINESS & MARKETING | Introduction to principles of international wine business management (global overview, tools and keys to success). | 6 |
| 97MNG05 | DIGITAL MARKETING | Exploration of how digital technology has changed the entire value chain (consumption, distribution, transformation, production). Illustrated by studying 2 cases around food product and promotional marketing. | 2 |

30 ECTS

- Course list might be subject to change
- Language of tuition: English (Level required : level B1 minimum / level B2 recommended)
- This program is at undergraduate level (end of BSc: 3rd or 4th year).