



2015 ESA Summer Program

From the farm to the table...

a Sustainable Food System



GROUPE ESA

Ecole Supérieure d'Agriculture d'Angers

55 Rue Rabelais - BP 30748

49007 ANGERS Cedex 01

Tél. 02 41 23 55 55

Site internet // web site: www.groupe-esa.com



Carine BILLAUD
International Relations Office - Assistant
☎ Office: + 33(0)241 23 56 54



Gaël ROUL
Development and relationship (Mexico, United States, Canada, Italy, Spain & Portugal)
Incoming student's coordinator and Summer Program director
Teacher of economy and marketing of terroir wine
☎ Office: + 33(0)241 23 55 87

Groupe ESA Summer Program

Every year in late spring, Groupe ESA offers a unique **four-week program** to international undergraduate and graduate students.

Approximately **40 students** coming from our international network of University partners discover facets of the **French food system** during one month and particularly **from the sustainable development perspective**.

The purpose of the program is to show students **links between our food culture, agriculture and food industry**. And of course, the program will introduce them to the **French way of life** and to France's role in the European Union.

The program combines lectures, educational field trips, and cultural visits in a wide variety of places. **It includes:**

- **Cultural trips:**
 - A **3 day cultural trip in Paris** (visit of monuments, historic neighborhoods...)
 - A **2 day cultural trip along the Loire valley** (visit of 3 castles, troglodyte sites...)
 - A **3 day cultural trip to Normandy and Brittany** (Saint Malo, Mont Saint Michel, Landing beaches, American war cemetery, War memorial museum...)
- **Study cases and visits to farms, food and wine companies...**
- **4 week course** on the theme of sustainable food systems with the following teaching units:
 - Society, agriculture policies and food industry economics
 - Wine and traditional food product development
 - French Civilization and French Language.

All classes are **conducted entirely in English** by **25 teachers from the departments of:**

- Agronomy & Ecology,
- Economics & Social Sciences,
- Food & Bio resources Science and Techniques,
- Viticulture and Enology,
- Environment, Plants & Landscape
- Culture & Language & Communication, Viticulture and Oenology.

Lodging and Meals: Students are housed by French host families.

Dates

- Program's dates: from May the 28th till June the 24th 2015
- Arrival / First day meeting in Paris: May the 27th 2015
- Departure from Angers: June the 25th 2015
- Flight back home: from June the 26th 2015



Program overview

	Contact hours	Hours of individual work, test or/and term project	Total Hours
Thematic teaching Unit			
French Civilization and French Language	28	10	38
Society, Agricultural Policies and Food Industry Economics	37	10	47
Wine and Traditional Food Product Development	32	10	42

Total hours: 127

Total credits: 10 ECTS

Summer Program Syllabus

French Civilization and French Language (1/1)				
Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
History and civilisation	French civilisation	Florence Gamory	The French Family: Discovery of the French Family, the Cocoon and Tanguy generations, the condition of men and women. The influence, presence and role of the State in the family	2
		Florence Gamory	The French labor system: * Working in France : the important dates and laws / paid leave / strike / trade unions * The situation of the job market today / minimum wage / the role of the government / poor workers /	2
	French history	Sébastien Chéné	20th Century : a difficult beginning for modern France	2
		Sébastien Chéné	1945 : Post WW2 France	2
	Visits and presentations in Paris, the Loire valey, Bretagne and Normandie	Claire Daviau	Presentations in the following sites and monuments: * In Paris: historical center of Paris, Louvre Museum, Cathedral of Notre Dame, Eiffel Tower, * In the Loire Valley: Château de Chenonceau, the Royal City of Amboise, Montreuil Bellay. * In Brittany & Normandy: Abbey of Mont Saint Michel, the wall city of Saint Malo, the Caen War Memorial, landing beaches and the American cemetery	10
French classes	Basic user 1	Murielle Lannier		10
	Basic user 2	Marie Paule Morellini		
	Independant User	Sylvie Guégan		
			TOTAL HOURS	28

a Sustainable Food System:
Society, Agriculture Policies and Food Industry Economics (1/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
The cultural, social, economic and political context in Western Europe	Food: a historical and cultural construction	Fiona Casey	All human beings eat - but they do not eat the same things or attribute the same meaning to the act of eating. Food has different symbolic meanings and fulfills different cultural functions across both space and time. In this class students will acquire insights into the principal differences in the social and cultural signification of food across western societies from ancient times to the contemporary period. The objective of this class is to provide students with a historical and cultural context in which to place the topics treated in this summer program.	2
	Food and Agriculture: a cultural construction (Worshop 1, 2 & 3)	Fiona Casey	Reflections/actions/exchanges on the cultural dimensions of the program. Supplementary preparation for company visits and final report. "Rapport d'étonnement" preparation	3
	The social construction of agricultural problems : international perspectives	Benjamin Ferron	GMOs, pesticides, world hunger, obesity, animal health crisis... Agricultural activities and the agro-industry have been at the center of a huge number of international public controversies in the last decades. How to explain their processes of emergence? Who are their actors and what is at stake in their debates? Using the framework of the sociology of public problems, this course aims at introducing to the complex set of factors that explain these phenomena. How some private problems experimented for instance by agricultural goods' producers or consumers (like cancers) turn out to be social ones, discussed in more or less extended circles of discussion? How does a more reduced number of these social problems becomes public ones, sometimes reaching the top of the national political and media agendas (like the mad cow disease)? At last, through which mechanisms does an even more reduced number of these national agricultural public problems reaches an international level of debate, in particular when taken into consideration by intergovernmental assemblies (WTO), interstates relationships (USA/Europe), civil societies transnational arenas (World Social Forums), scientific global controversies (ICASE) or global channels of information and communication (CNN) ?	5
	Introduction to French agriculture	Rim Baccar	This lecture aims at presenting the current features of the French agriculture. First, a short introduction will give an idea about the place and the role played by the agriculture both at the economic and social level. To better understand the French agricultural landscape, a presentation of the major productive regions (crop production and livestock) is made in correlation with soil and climate features. Finally, we address the evolution of practices and the emergence of new forms of agriculture in response to changing regulatory and social requirements.	2
	Ruralities and agriculture in France	Bertille Thareau	In a time of economic crisis in the Western World, especially in Europe, it seems quite important to ask: what is the place of France and Europe in the process of globalization? This lecture aims at presenting several current challenges concerning economics, politics and agriculture.	2

a Sustainable Food System:
Society, Agriculture Policies and Food Industry Economics (2/2)

Conventional or alternative food systems: new perspectives	New agricultural and food systems	Joseph Michel	Our purpose is to focus on the main shifts and changes that affect agricultural and food chains. We shall develop strategic issues which, in the food chain, are likely to shape the future. We shall provide French and European relevant illustrations that are a real asset for both consumers and society. We rely on transferring experience in this field and on interaction with students.	2
	Introduction to Agroecology	Christophe Naudin	Overview of agroecological approaches // history and perspectives	2
	Presentation: case of EARL du Manoir	Paquier Pascal & Christophe Naudin	Presentation of an agroforestry farming system	3
	Introduction to the ecologically intensive agriculture (Agriculture Ecologiquement Intensive)	Claire Gomez	Origins , issues and implementation at different scales of the EIA concept. Why do we need to overcome the classic separation between the environmental sphere and the agricultural sphere ? What options EIA provides to adapt to the global change tomorrow?	1
	Sustainable development	Robert Biagi	Human development, ressources, way of life, obsolescence, linear and circular economy, transition, agriculture for sustainable development.	2
	Corporate social responsibility		Rules and limits of business, laws and taxes, sustainable finance, social entrepreneurship, alternative organisations.	2
	Presentation: case of Groupe PASQUIER	Robert Biagi	Industrial Viennese pastry company // application Corporate social responsibility	3
	Presentation : case of Terre de sel	One of the cooperative manager & Gaël Roul	Natural Salt Producers Cooperative. History of the production area. Social and employment perspectives. Governance, management and marketing of the cooperative.	3
	Short supply chains : new links between agriculture and food consumption	Catherine Herault	Over the last 10 years, we have witnessed in France like in other industrialized countries, the development of initiatives that promote food products through various forms of proximity between producers and consumers. These initiatives appear as concrete answers to new actors' demands (consumers, producers, representatives) and are becoming always more numerous and innovating. The purpose of this course will be to understand on the one hand the diversity existing among these initiatives, and on the other hand what is at stake in this trend.	2
	Presentation: case of the AMAP Hommes de Terre	Laurent Jouve & Catherine Herault	CSA (Community Supported Agriculture) and shop association of farmers	3
	Presentation: case of the GIE Fermes Baugeoises // Marché fermier	Paul Sévenot & Gaël Roul	Economic Interest Grouping of farmers // Shop association of farmers	
			TOTAL HOURS	37

a Sustainable Food System:
Wine and Traditional Food Product Development (1/2)

Thematic teaching Unit	Course title	Lecturer	Synopsis	Duration (hours)
Concepts of traditional food products	Concept of "terroir" and quality signs in France and in Europe	Philippe Mongondry	The concept and official definitions of traditional food products in Europe and in France (Terroir). The Geographical Indications of the European Community in the global context. How and why the Geographical Indications give value and protect any traditional food products around the World (keys for understanding).	2
	Presentation: * Case of the Domaine Rouges des prés * Case of Mr Arthus Farm	Ghislain Aminot, Mr.Arthus & Rémy Roulleau	* Place of birth of the Maine Anjou and Rouges des Prés Cow Races (Herd book) / Trade Union for Defense and Promotion of the Geographical Indication Maine Anjou Cow (AOC) * Maine Anjou Cattle Farm. Presentation of a family business	3
	Presentation: case of the "Ferme des Grimaux"	Frédéric Pacory & Philippe Mongondry	Fruit farm and cattle breeder. Presentation of a pear cider and Calvados Geographical Indication production and management principles of the farm	3
Processing of traditional food products	French and US types of bread : why such big differences?	Hubert Chiron	There is a huge difference between the crustiness, the taste of the parisian baguette and the softness of the US pan bread. Russian pumpernickel is also far from an Egyptian pita. This course will first deal with the big families of world types of bread and then briefly explain the fundamentals of breadmaking. Then a thorough look will be put on the unique French artisan breadmaking techniques versus the latest automatic plants process. Finally, for different reasons, every traveller can observe what the bread offers is more and more international, nevertheless, exiled varieties of bread are usually not so convincing.	2
	Bread processing	Pierre Vandewalle	Bread production: comparison between industrial bread processing (with no resting period and accelerated fermentation) and artisan bread (the resting period and the slow fermentation are both respected). Sensory evaluation of breads prepared.	5
	Presentation: case of "Ferme du champ secret"	Agathe Mercier & Philippe Mongondry	Dairy cattle breeder and organic farm cheese producer. Presentation of the "camembert" Geographical Indication production and management principles of the farm	3

a Sustainable Food System:
Wine and Traditional Food Product Development (2/2)

Vine, Wine and terroir	Sustainable viticulture	Michel Meunier	Concept of sustainability in viticulture. Integrate, where appropriate, natural biological cycles and controls. Make the most efficient use of non-renewable resources and on-farm resources. Concept of biodynamic agricultural system and its application in viticulture. (Key words: biodynamic, organic, sustainable vineyard).	2
	From grape to wine	Cécile Coulon-Leroy	Concept and definition of wine "terroir" and quality label. The main stages of winemaking. Harvest quality. Oenological practices. Yeasts, bacteria and enzymes parts in winemaking. Alcoholic and malo-lactic fermentations. Stabilization of wines and bottling.	2
	Presentation: case of Caves de la Loire (Cellar of Anjou Geographical Indication Wines)	Mr. Lemasson and Cécile Coulon	Presentation of one of the biggest wine cooperative in the Loire Valley. Wine production, quality policy, governance and management, wine marketing ...	3
	Use of sensorial analysis and expertise to characterize typical wines	Cécile Coulon-Leroy	Principles and objectives of sensorial analysis. Sensory physiology. Methods. Exercises: savour and odor recognition, sensorial analysis applied to red wines of the middle Loire valley.	2
	Presentation: case of Château de Targé (Wine growing estate // Saumur-Champigny wines)	Gaël Roul	From grape to wine to consumers... presentation of a traditional Saumur-Champigny producer	3
	Presentation: case of Domaine de Saint-Maur (Wine growing estate // Anjou wines)	Jean-Yves Roy	From grape to wine to consumers... presentation of a traditional family wine business.	
	Wine tasting class	Jean-Yves Roy	Loire Valley presentation. Vine and Wine : historical events of development. Vine and Wine economy across the world. Vine to Wine : the French Concept. Wine tasting : how to taste. Read a label. Purchasing wine in France.	2
			TOTAL HOURS	32

Presentation, study case and company visits (1/2)

Companies	Activity	Address	Internet Site
EARL du Manoir	Agroforestry farm	La cour - 49 280 LA TESSOUALLE Paquier Pascal 06 72 38 12 48 02 41 56 57 99 pc.paquier@orange.fr	-
Caves de Loire	Cooperative of Loire Geographical Indication wine producers	route de Vauchrétien, 49 320 Brissac 02 41 91 28 79 caveau@uapl.fr M. Prévost et Ezster Brault (responsable des dégustation)	http://www.cavesdelaloire.com/caves/caveau.php
SICA Domaine Rouges des Prés	Place of birth of the Maine Anjou and Rouges des Prés cow races (Herd book) / Trade Union for defense and promotion of the Geographical Indication Maine Anjou Cow (AOC)	Domaines des rues - 49220 CHENILLÉ CHANGÉ Tél : 02 41 41 08 41 Ghislain Aminot g.aminot@domainedesrues.com	http://www.maine-anjou.fr/index.php
GAEC Arthus Nicolas	Maine Anjou cattle farm	Le Cheman - 49140 Corzé 02 41 32 24 71 M. et Mme Arthus Nicolas ARTHUS gaecarthusnicolas@orange.fr	-
AMAP Hommes de Terre	CSA (Community Supported Agriculture) and shop association of farmers	Les Jardins de PIMBA Producteurs : Hélène et Laurent JOUVE 248, Pierre Blanche 44521 OUDON Tel : 02 40 83 61 03 jardinsdepimba@gmail.com	http://amapoudon.free.fr
Ferme du champ secret	Dairy cattle breeder and organic farm cheese producer	La Novère 61700 CHAMPSECRET Visite : 06 80 03 29 64 // 06 88 47 67 99 M. et Mme Mercier mercierlanovere@gmail.com	http://www.fermeduchampsecret.com/fr/fromagerie/

Presentation, study case and company visits (2/2)

Companies	Activity	Address	Internet Site
Ferme des Grimaux	Fruit farm and cattle breeder	Les Grimaux 61350 Mantilly Basse Normandie Tel : 02 33 30 12 06 Frédéric Pacory f-et-c.pacory@wanadoo.fr	http://www.pacory.eu/
Domaine de Saint-Maur	Wine growing estate // Anjou wines	Saint Maur 49350 Le Thoureil Tel: 02 41 57 30 24 M. Chouteau info@domaine-de-saint-maur.fr	http://www.domaine-de-saint-maur.fr/
Groupe PASQUIER	Industrial Viennese pastry company	7 boulevard des Fontenelles, 49 320 Brissac Quince 02 41 47 70 00 http://www.pasquier.fr/	http://www.pasquier.fr/
GIE Fermes Baugeoises // Marché fermier	Economic Interest Grouping of farmers // Shop association of farmers	2 avenue de la milliardiere // Site Commercial de la Milardière - 49480 Saint-sylvain-d'anjou Tel. : 02.41.60.87.5 Paul Sévenot // 06 45 79 28 97 marchefermier@orange.fr	http://www.fermes-baugeoises.net/
Terre de sel	Natural Salt Producers Cooperative (Salt Marches)	route des marais salants Pradel - 44350 GUERANDE Tél : 02 40 62 08 80	http://www.terredesel.fr/
Château de Targé	Wine growing estate // Saumur-Champigny wines	Chemin de Targé 49730 Parnay Tél : (+33) 2 41 38 11 50 Edouard Pisani-Ferry E-mail : edouard@chateaudetarge.fr	http://www.chateaudetarge.fr/