

2021 ESA Summer Program

# COURSE GUIDE



## Value chains of a Terroir-driven food system

*Social, Environmental and Economic effects*

# Application

At the latest on March 22, 2021:

=>Students must fill up the online application: <https://olage.groupe-esa.com/>

=>University partners will nominate their accompanying professor (if any) and confirm the duration of their stay in Angers (by email to Alejandra CARRIL, Summer Program Assistant, [a.carril@groupe-esa.com](mailto:a.carril@groupe-esa.com))

Alejandra CARRIL  
Summer Program Assistant  
☎ Office: + 33(0)241 23 55 08

Gaël ROUL  
North America Area Manager (on behalf of FRANCE AGRO<sup>3</sup>)  
Dual Degree & Summer Program Coordinator  
☎ Office: + 33(0)2 41 23 55 87

# Program overview

Every year in late spring, ESA (Ecole Supérieure d'Agriculture) offers a unique four-week program to international students. A yearly average of 30 students from our international network of University partners has been attending this stimulating program for the last 35 years.

Far beyond the cultural exposure and the opportunity to discover facets of French, and more broadly speaking Western European, agriculture, students learn how and why the "Terroir" approach represents a sustainable agricultural and food system alternative.

## Terroir-driven food system

### *The Topic*

The program aims at demonstrating to participants that the Terroir-driven food approach is now worldwide. Terroir food, Traditional food, Local food or Regional food... no matter what people call it, is all about complex interactions between an agricultural production, a physical environment and human factors that reveal a food product with unique organoleptic characteristics. Most of the time, that approach gives the opportunity to producers to obtain a Geographical Indication in order to protect and market this product.

From production to consumers, the program will allow students to understand the "terroir" production from several angles such as History, Sociology, Anthropology, Politics, Ecology, Economics, Food Science, Crop production and Agroecology and Animal production. The purpose of the program is to teach the links between agriculture, food industry and food culture with a sustainable development perspective.

### *Pedagogy*

The 4 week program combines:

- Lectures and classes at ESA,
- Visits to farms, food and wine companies with "in situ presentations" of our professors,
- Group projects and study cases
- Educational field trips and cultural visits in Paris, the Loire Valley, Brittany, Normandy....

The program is entirely conducted in English by 25 faculties of the following Departments:

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

## Teaching units

Teaching Unit	Total hours		Total European Credits (ECTS)
	Contact hours	In situ presentations / Company visits	
<i>Teaching unit 1</i> A Terroir-driven food system	20	15	3
<i>Teaching unit 2</i> Value chains of a terroir-driven food system	30	15	4
<i>Teaching unit 3</i> French as a Foreign Language	10	10	1
TOTAL	60	40	8 ECTS

## Requirements

Students must proceed from a College of Agriculture or attend any majors at their home University that would justify their application to the ESA's Summer Program.

Academic level: minimum second year of Bachelor.

## Lodging and Meals

Students will have the opportunity to experience the French way of living, sharing the daily life of a host family during 4 weeks.

# Important dates, arrival & departure, travelling information

## Arriving in France

### First day meeting

We will meet you at a Youth Hostel in Paris on **Thursday May 27**. If you travel directly from the US, then you shall take a flight the day before (May, 26) in order to arrive on May 27.

Gaël ROUL and Alejandra CARRIL – the 2 Summer Program Coordinators – will be there from 8: AM to give you basic information. You will be able to leave your luggage at any time of the day in the Youth Hostel but rooms are NOT available before 3:00 PM. The entire day of May 27 is free; nevertheless, we will meet at 3:00 PM for room allocation and at 6:30 PM for a brief program presentation and dinner at the Youth Hostel.

## Leaving France

### Departure Day / End of the program

The program ends on **Thursday, June 24**. You have the opportunity to stay with your host family (accommodation and food included) until **Monday, June 28**. You will plan your trip back to the US between Friday, June 25 and Monday, June 28 at the latest. The train ticket from Angers to the International Airport Roissy Charles De Gaulles (Paris) is NOT included. We recommend you to buy it during your first week in France in any train station.

## Costs and conditions

The program includes the following:

- full board in a host family in Angers from Sunday May 30 to Monday June 28 at the latest,
- Full board during the cultural excursions (except lunches in Paris),
- Health and liability insurances,
- 8 days of cultural excursions: 3 days in Paris, 2 days in the Loire Valley, 3 days in Normandy
- farm and company visits,
- Transportation in France (including one-way train ticket from Paris to Angers).

The program does not include:

- Accommodation, food and transportation if you travel by yourself during the week end,
- lunches during the 3-day trip in Paris,
- Passport fees,
- Airfare,
- The train ticket back to Paris at the end of the program.

The Groupe ESA tuition fees – corresponding to the 10 European credits (ECTS) - are waived only when students apply within the framework of an exchange agreement.