

MASTER Sciences sociales | parcours Food Studies and Gastronomy (FSG) - Site de Kuala Lumpur

Sciences sociales



Niveau d'étude visé
BAC +5



Diplôme
Master (LMD)



Domaine(s)
d'étude
Gestion
d'entreprises -
Management,
Restauration,
Tourisme,
Alimentation



Accessible en
Formation
initiale,
Formation
continue, VAE



Établissements
Université
Toulouse - Jean
Jaurès

Présentation

Objectifs

The **Master of Food Studies and Gastronomy** programme enables students to specialise in the area of food. Using a multidisciplinary approach, which focuses on the social anthropology of food, this Master's aims to specialise students in the understanding of phenomena linked to food (food models in multicultural contexts, obesity, etc.).

This course should therefore enable students and food experts to build or boost their skills in the areas of food research, anthropology and sociology, as well as to gain a better understanding of the different food cultures, food trends and business perspectives. Finally, it provides the keys to understanding sociopolitical issues relating to nutrition and the formulation of public health policies.

Admission

Conditions d'admission

Applications are to be submitted via [eCandidat](#)

Candidates who do not have one of the above-mentioned qualifications but are able to demonstrate their professional experience are able to apply subject to the validation of their professional knowledge by an ad hoc jury pursuant to the provisions of the decree of 23 August 1985.

Formation(s) requise(s)

The **Master of Food Studies and Gastronomy** programme is open to students who have passed the third year of an undergraduate degree in the field of Human and Social Sciences (Sociology, Anthropology, Management, Law, etc.) in the areas of Catering, Nutrition, Dietetics, Food Processing or Economics and can provide proof of professional experience in said field (internships, temporary or seasonal employment, etc.).

Et après...

Insertion professionnelle

There is a wide range of job prospects as graduates of the Master of Food Studies and Gastronomy programme can

work on food-related issues for economic (food processing, catering, hospitality, etc.), political (Ministry of Health, Ministry of Education, etc.) and institutional stakeholders who work in the food industry.

Therefore, qualified students will be able to work in the following:

- Research and development
- Strategic research
- Consultancy offices specialising in catering
- Food critic roles
- Research roles for a ministry (nutrition education, health education, etc.)

Contact(s)


Autres contacts

Contact scolarité

See the page [Master of Food Studies](#)

Infos pratiques

Lieu(x)

 Hanoi (Viêt Nam)

En savoir plus

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<https://www.univ-tlse2.fr/accueil/formation-insertion/master-food-studies-and-gastronomy-fsg>

Programme

Organisation

This course will be taught solely at Taylor's University in Kuala Lumpur, Malaysia.

Unit 1. Research and applications

- Research methods
- Marketing applied to the food industry

Unit 2. Social sciences and food

- Anthropology and food sociology
- Food cultures
- Food and public health problems

Unit 3. Solutions

- Hospitality and catering: design and development

Unit 4. Dissertation and internship

- Dissertation (Global Field Research Programme – GRP)
- Internship (Global Immersion Programme in Food and Cultures – GIF)

Each unit is comprised of subject-based, technical and professional knowledge.