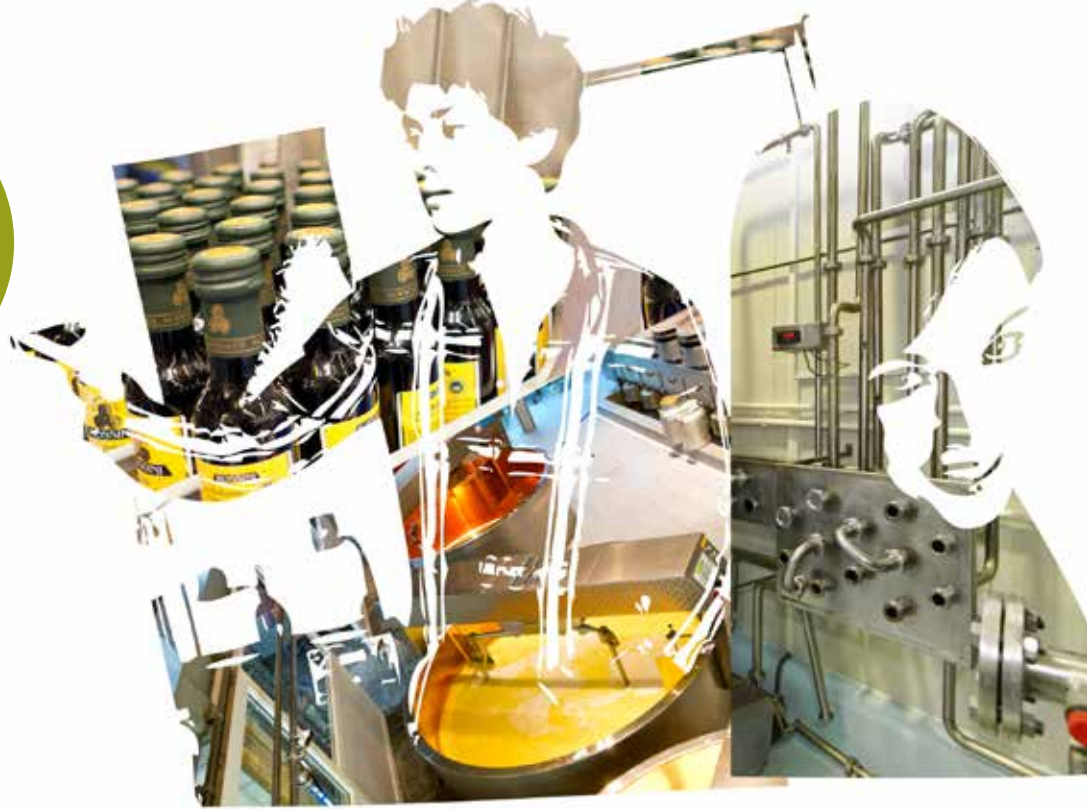




GBA



The Biological and Food Engineering specialization (now GBA, formerly STIA), is a Master's-level program that trains generalist engineers for professions in Food and biotechnology activities, with awareness on sustainable development issues and the ability to adapt to different corporate cultures.

KEYWORDS

BIOCHEMISTRY AND PHYSICO CHEMISTRY
BIOPROCESSES AND FOOD TECHNOLOGY
SUSTAINABLE DEVELOPMENT
FORMULATION – BIOLOGICAL ENGINEERING – AND BIOTECHNOLOGY
INNOVATION – NUTRITION – INDUSTRIAL
OPTIMIZATION – PRODUCTION
QUALITY – FOOD SAFETY

ALL POLYTECH PROGRAMS LEVERAGE A SOLID PARTNERSHIP NETWORK WITH:

- The industrial world (800 internships, 200 industry projects, and 50 apprenticeship contracts per year)
- Academic research (14 associated research laboratories)
- International partners (over 100 partner universities around the world)

5th YEAR SPECIALIZATION

GBA students may choose between technological innovation and industrial optimization, quality, safety and environment, or production management. They may also complete their 5th year abroad at European and international partner universities.

TARGET PROFESSIONS

When GBA engineering students graduate:

- they have acquired a solid foundation in biology, biochemistry, chemical physics, nutrition, biological engineering, and process engineering.
- they have strong knowledge of bio-processes and food technologies. They are capable of designing food and biological matrices taking into account sanitary, organoleptic, and nutritional aspects.
- they can manage the technical, human, and economic aspects of projects for biological and food-related products and processes. They also know how to optimize and innovate while respecting regulations and sustainable development.

Graduates are qualified for many jobs:

- Research and Development Engineer (R&D)
- Production Management Engineer
- Quality and Environmental Security Engineer (QSE)
- Sales and Technical Engineer
- Supply Chain Engineer
- Marketing Engineer

TARGET ACTIVITY SECTORS

- **Food and biological industries:** approximately 65% of jobs
- **Pharmaceutical industry and cosmetics sector:** approximately 15% of jobs
- **Commerce and distribution:** approximately 10% of jobs

MAIN PROGRAM TOPICS

- biology and microbiology
- biochemistry and chemical physics
- nutrition
- biological engineering
- process engineering
- food technologies
- decision-making tools and methods
- computer science
- human and social sciences
- modern languages

A complete list of courses offered at POLYTECH, and total hours, is available on www.polytech-montpellier.fr

PROJECTS AND INTERSHIPS

Engineering students participate in several internships with companies or research laboratories.

- 1 month internship at the end of the 3rd year
- 2-3 months internship at the end of the 4th year
- 5-6 months internship at the end of the 5th year

5th year students perform an industry project at the end of their studies (300 hours), which places them in a professional context and helps establish their independence.

"GBA" AND "STIA" GRADUATES

- Guilhem Carrier, Site Director, Kerry Foods Ravifruit (STIA 2006)
- Nelly Dumont, Industrial Director, Biomérieux (STIA 1997)
- Bruno François, CEO, Aseptic Process (STIA 1982)
- Lorence Jeantet, Vice President Global Medical and Quality Danone Nutricia (STIA 1991)

ADMISSION REQUIREMENTS

3rd year

→ For students in preparatory classes at higher education establishments: recruitment via Polytech competition.

→ For holders of L2, L3, DUT, BTS, or equivalent foreign diploma: competition via written application and interview.

→ For PeiP2 students (Polytech engineering schools program): after curriculum validation and national ranking.

4th year

For holders of an M1 degree or equivalent foreign degree: competition via written application and interview.

Vocational contracts

Students accepted to initial education may complete their 5th year with a vocational contract.

Continued education

The Biological and Food Engineering program is also available as certified continued education under some conditions, for employees who can demonstrate at least three years of professional experience related to this specialization.

STRONG PARTNERSHIPS WITH COMPANIES

Professionals in the food and biological sector play an important role in the GBA program:

- they help keep program content up-to-date.
- they lead classes and conferences.
- they participate in seminars and round tables organized by the school.
- they are also involved in guiding engineering students in their internships and industrial projects.

The school is an associate member of the Terralia and Qualiméditerranée competitiveness clusters. It has also signed agreements with LRIA and Ecotrophéla France.

Photos: Groupe Archimède - Camille Boulicault for Campus Communication; Shutterstock. Design and illustration: Atelier de signes.

TO FIND OUT MORE +

More information regarding the number of ECTS, course descriptions, research partnerships, and international opportunities on: www.polytech-montpellier.fr.



POLYTECH Montpellier - Spécialité GBA - Bâtiment 31 - CC419 - Université de Montpellier
 Place Eugène Bataillon - 34095 Montpellier cedex 5 - France
 +33 (0)4 67 14 35 37 / polytech-secretaire-gba@umontpellier.fr / www.polytech-montpellier.fr

