



FOOD DESIGN IN HIGHER EDUCATION

PROGRAMS

| POSTGRADUATE PROGRAMS | | | | | | | | | | |
|--|---|--|---|--|--------------------|---------------------|-----------------------------|--|--------------|--|
| NAME OF THE PROGRAM | LEVEL | FORMAT | INSTITUTION | WEBSITE | LOCATION | KEY PERSON | CONTACT | STUDENT PROFILE | DATE CREATED | COMMENTS |
| BELGIUM | | | | | | | | | | |
| Executive master food design | Executive master | 1-year Master | Académie royale des beaux-arts de Bruxelles | www.arba-esa.be/food-design/en/ | Bruxelles, Belgium | Jean-François DIORD | jf.diord@arba-esa.be | All students interested in culinary, art and design topics to increase and extend their knowledge. | | This Master will broach 4 fields of study : Art, Cooking & Gastronomy, Design and a variety of classes of general interest (history, anthropology, behavioral sciences, marketing, literature, communication, all of them in relation with food). |
| BRAZIL | | | | | | | | | | |
| Instituto Europeo de Design | One year program | 1-year | Instituto Europeo de Design de Sao Paulo | https://ied.edu.br/sao_paulo/cursos/oneyear/food-design/ | Sao Paulo, Brazil | Christian Ullman | assessoria@ied.edu.br | Passionate about food, Gastronomy professionals and students, Marketing, tourism, events, hospitality, architecture and design who wants to explore in the food design world | | Divided in 4 modules (3 in Sao Paulo and another one international module in Spain): Includes culture and food design, Technology and business, and food experience project. |
| FRANCE | | | | | | | | | | |
| International Master in food & cook design | International Master | 1 year-long program followed by internship experiences | École de Condé Lyon | www.ecoles-conde.com/en/formation/master-food-cook-design/ | Lyon, France | | | All students should be required to have, or to be in the process of acquiring, 180 ECTS credits in academic fields relating to design (space, graphic, product), culinary arts, hospitality management or food sciences. | 2014 | The course brings together designers, renowned chefs, sociologists and scientists in a unique classroom setting that focuses on production and planning. In addition to the design of food dishes, plates and eating places (restaurants, shops, etc.) the course goes into the relationship between the consumer and the product through historical, socio-cultural, marketing, but also nutritional and scientific analysis. |
| New Eating Habits / Food Design | Master In Design | 2-years Master in Design | L'École de Design Nantes Atlantique | en.lecolededesign.com/formations/postgraduate-studies/new-eating-habits-master-program/ | Nantes, France | Benoit Millet | b.millet@lecolededesign.com | These programs are open to all applicants who either: hold a Bachelor's Degree in design or equivalent, or have completed at least three years of undergraduate studies in design or equivalent, equating to at least 180 ECTS credits | 2010 | The New Eating Habits Design Lab is a project workshop and a research laboratory dedicated to food systems. The Design Lab team develops a design-based innovation process through an MDes program, experimental projects and partnerships. |
| Design Culinaire | Master in art and design | Master at the School of art and design | L'école d'art et design de Reims | www.esad-reims.fr/page/16.html | Reims, France | Marc Bretilot | marc.bretilot@bbox.fr | This program is oriented to young designers, artist, and researchers that wish to specialise or culinary professionals that want to have a design approach. | | The master works with the emerging eating habits rediscovering the form and function of food, the eating tools, and the environment of the "eater" while making a reflection about the way we will eat in the future. |
| ITALY | | | | | | | | | | |
| Master degree in Food Design | Master degree | Master in collaboration with IULM University and Pepsico | Scuola Politecnica de Milano | www.scuoladesign.com/master/food-design/ | Milán, Italy | Antonello Fusseti | info@masterfooddesign.com | The Master's is open to Italian and foreign graduates coming from various scientific disciplines, social sciences and liberal arts. | 2015 | Open to Italian and foreign graduates coming from various scientific disciplines, social sciences and liberal arts. |
| Master Course: Food Design | Master of design school | 1 year - full-time | IED - Instituto Europeo de Design | www.ied.it/wordpress/wp-content/uploads/2012/09/brochure-master-12-13-1.pdf | Rome, Italy | Francesco Subioli | +39 06 70612111 | Open to graduates in Architecture, Industrial Design, Interior Design and holders of IED diplomas in Interior and Industrial Design, as well as professionals with considerable working experience in these areas. | | Creates designers of innovative food processing products, from packaging to potential retail and consumption markets, interacting with new trends in consumption and capable of interpreting eating experiences in terms of principles. |
| SCOTLAND | | | | | | | | | | |
| Food & Drink Innovation (Packaging & Sustainability) | Postgraduate courses in Food & Consumer Sciences | 12 months full-time. 24 months part-time. MProf | Abertay University | www.abertay.ac.uk/courses/pgfdi/ | Dundee, Scotland | Leanne Gallagher | sro@abertay.ac.uk | Applicants must hold an honours degree at 2.2 (lower second class) or better in a suitable subject such as: biosciences, chemistry, science, product design, engineering, food, nutrition or consumer science degree, computing, marketing, or business. | | Offers a unique postgraduate experience, specifically designed in discussion with industry bodies working in mixed-discipline teams to develop innovative food and drink packaging and sustainable solutions. |
| SPAIN | | | | | | | | | | |
| Postgraduate specialisation course | Curso de Postgrado en Diseño de Producto para la Cocina y la Mesa | postgrado/ 5 months | ELISAVA | www.elisava.net/es/estudios/curso-de-postgrado-en-diseno-de-producto-para-la-cocina-y-la-mesa | Barcelone, Spain | Juli Capella | postgrado@elisava.net | Diseñadores. Diseñadores industriales o de producto. Ingenieros. Interioristas. Arquitectos y Arquitectos Técnicos. Licenciados en Bellas Artes. Perfiles profesionales o académicos con experiencia acreditada en los distintos campos de este estudio. | | Módulo 1. Historia y tipologías / Módulo 2. La cocina. El Laboratorio / Módulo 3. Aparatos e ingenios / Módulo 4. La mesa y el ritual / Módulo 5. Ayudas para el comer / Módulo 6. Un servicio de mesa |
| DESIGN FOR FOOD | postgrado en diseño de bares y restaurantes | Postgraduate/ 5 months | ELISAVA | www.elisava.net/es/estudios/postgrado-en-diseno-de-bares-y-restaurantes | Barcelone, Spain | Juli Capella | postgrado@elisava.net | Diseñadores de Interiores, Arquitectos y Arquitectos Técnicos. Licenciados en Bellas Artes con dominio de programas de diseño tridimensionales, perfiles profesionales o académicos con experiencia acreditada en los diferentes campos de estudio. | | El curso pretende formar a profesionales del diseño de interiores en relación a la gastronomía. Se pretende abordar en profundidad la especial casuística de este dinámico y creciente sector cambiando la dinámica formativa, añadiendo a la tradicional didáctica disciplinar del propio diseño, la del sector gastronómico. |

| UNDERGRADUATE PROGRAMS | | | | | | | | | | |
|--|-----------|--|--|--|------------------------|--------------------------------------|---------------------------|--|--------------|---|
| NAME OF THE PROGRAM | LEVEL | FORMAT | INSTITUTION | WEBSITE | LOCATION | KEY PERSON | CONTACT | STUDENT PROFILE | DATE CREATED | COMMENTS |
| MEXICO | | | | | | | | | | |
| Licenciatura en Diseño de alimentos y productos saludables | Bachelor | Licenciatura | ICON University | http://www.poligto.edu.mx/food-design | Guajuato, México | | admisiones@icon.edu.mx | Students interested in the understanding of eating behaviors, creating new relationships with food through spaces, utensils and products | | Program includes User-centered design, Sensorial analysis, Edible design, Creative process, Gastronomy culture, Ethnography, Industrial design for food and entrepreneurship courses. |
| NETHERLANDS | | | | | | | | | | |
| Food Non Food | Bachelor | Design department | Design Academy Eindhoven | www.foodnonfood.nl/http://www.designacademy.nl/Study/Bachelor/DesignDepartments.aspx | Eindhoven, Netherlands | Marlie Voelzelang | info@marlievoelzelang.nl | In order to be admitted you need a HAVO-, VWO- or MBO-4-diploma (senior general secondary education, pre-university education, or senior secondary vocational) | 2014 | A |
| NEW ZEALAND | | | | | | | | | | |
| Bachelor of Culinary Arts | Bachelors | 3 years full time or 1 year Assessment of Prior Learning (for those with more than 10 years of senior industry experience) | Food Design Institute at Otago Polytechnic | www.facebook.com/Food.Design.Institute | Dunedin, New Zealand | Associate Professor Richard Mitchell | richard.mitchell@op.ac.nz | The Bachelor of Culinary Arts provides students with practical cookery skills and food design methods and techniques. Students learn how to design everything from a single dish to an entire menu, an artisan product to a retail product range | 2013 | Food design education, research & development and experience design. |

COURSES

| C O U R S E S | | | | | | | | | | |
|---|------------------------------------|--|---|---|---------------------------|---|-------------------------------|--|--------------|--|
| NAME OF THE COURSE | LEVEL | FORMAT | INSTITUTION | WEBSITE | LOCATION | KEY PERSON | CONTACT | STUDENT PROFILE | DATE CREATED | COMMENTS |
| ARGENTINA | | | | | | | | | | |
| Diseño y Alimentos | Postgraduate | Seminar | Universidad de Buenos Aires | www.fadu.uba.ar/categoria/32-postgrado | Buenos Aires, Argentina | Pedro Reissig | preissig@fadu.uba.ar | | 2017 | This studio course works with food as a medium for integrating the basic components of design; material, form, technology and structure, from which function and meaning are given to edible products. This course is used as a research and development platform in the program curricula for design innovation. |
| Cocina Estructural | Graduate | Class of Diploma Degree | Universidad Torcuato Di Tella | www.utdt.edu/ver_contenido.php?id_contenido=641&id_item_menu=1727 | Buenos Aires, Argentina | Pedro Reissig | preissig@utdt.edu | | 2009 | This studio course works with food as a medium for integrating the basic components of design; material, form, technology and structure, from which function and meaning are given to edible products. This course is used as a research and development platform in the program curricula for structural design innovation for architects. |
| AUSTRALIA | | | | | | | | | | |
| Designing Food and Beverage Experiences | Postgraduate Coursework | 1 semester / 4 seminar hours School of Business | The University of Queensland | www.uq.edu.au/study/course.html?course_code=HOSP7050 | Brisbane, Australia | Dr R. Robinson | richard.robinson@uq.edu.au | Open to students of the school of business of the University of Queensland | | It invites students to embrace a multidisciplinary perspective to investigate the design of food and beverage experiences in various contexts, including tourism, festivals and events and the traditional hospitality sector. |
| AUSTRIA | | | | | | | | | | |
| Food design & Eat design | Summer school for higher education | multidisciplinary international Summer Schools (2 weeks) | International Network for education support in higher education | www.innesvienna.net/summer-schools.html?task=displaySummerSchoolDetails&programmId=60 | Vienna, Austria | Hablesreiter sonja stummerer & martin hablesreiter -Honey & boney | www.honeyandbunny.com | Open to designers, artists, creative people, historians, food scientists, nutritional scientists undergraduate,graduate,postgraduate or professional | | Eat Design explores the origins of table design objects, of behaviours and of taste. |
| COLOMBIA | | | | | | | | | | |
| Food Product Design | Diploma course | 120 hours / 45 sessions | Universidad Nacional de Colombia | http://facartes.unal.edu.co/diplodisenalimento/ | Bogota, Colombia | Alejandro Otalora Castillo | diplomados_farbog@unal.edu.co | Open to all professionals involved on nutrition, gastronomy, food engineer and industrial design. | 2016 | Explores the ideal answer of a food product taking into account the physiological aspect, the nutritional value, the organoleptic elements, but also social aspects, the consumption experience and the way food enters into the supply chain. |
| ITALY | | | | | | | | | | |
| Food Design | Graduate | Master's Seminar | University of Gastronomic Sciences | www.uniso.it | Pollenzo, Italy | Pedro Reissig | preissig@gmail.com | Students taking the Masters Programs | 2017 | This hybrid seminar / studio course is offered to graduate students from Master's Programs in: |
| GERMANY | | | | | | | | | | |
| Will Design for food: Food & Design | Summer course | Bauhaus Summer School | Bauhaus-Universität Weimar | www.uni-weimar.de/summerschool/de/wissenswertes/kursarchiv/will-design-for-food-food-design/ | Weimar, Germany | Matthew Burger | summerschool@uni-weimar.de | Design students or professionals | 2014 | This course will analyse the way food and product design related to food colours our everyday world. The workshop group will gather information and explore how food is being prepared, stored and finally being consumed / enjoyed in the differing environment of urban nomads. |
| UNITED STATES OF AMERICA | | | | | | | | | | |
| Introduction to Food Design | Undergraduate | Class of Bachelor's Degree (in process of becoming a Minor's degree program) | The New School | www.newschool.edu/ucc/courseDetail.aspx?id=NFD2008&CourseKey=NFD208&CourseOpenTo=NMO%2cNMR%2cNMNR&PageIndex=0 | NYC, USA | Pedro Reissig | reissigp@newschool.edu | Open to Degree Students | 2014 | This hybrid studio/seminar is offered to students from diverse backgrounds (mainly design, food studies and social sciences) as a credit course for a potential undergraduate minor in Food Design. The course works with identifying problems relevant to daily and real life situations that participants are motivated to transform by exploring alternative food views, strategies and |
| Food Design Studio | Undergraduate | Class of | Pratt Institute | www.facebook.com/prattfooddesign | NYC, USA | Emilie Baltz | embaltz@gmail.com | Open to Degree Students | 2014 | Through a series of exercises, case studies and |
| Food Experience Design: Turn a Food Idea into a Food Experience | Innovation intensives course | three to four day immersive programs / The Food Business School | The Culinary Institute of America (private) | foodbusinessschool.org/courses/food-experience-design/ | California, United States | Adia Benson | adia.benson@gravitytan.com | Best for Food business entrepreneurs (or those thinking about it), professionals and managers from food companies, and chefs looking to expand their creative and strategic chops. | 2015 | Answer questions like: How do we create the next wave of food leaders and rethink higher education? What skills, mindsets and methods do these new leaders need to succeed? How can we creatively combine the best practices of innovation, design thinking, lean launch pad and more to create real change in the world through food? |
| URUGUAY | | | | | | | | | | |
| Food Design | Graduate | Independant course | Universidad de la Republica | www.farq.edu.uy/sepep/educacion-permanente/food-design-en-latinoamerica-una-oportunidad | Montevideo, Uruguay | Pedro Reissig | preissig@gmail.com | This studio course is offered to graduate students from diverse backgrounds (mainly design | 2014 | This course will eventually become a graduate degree program. |

PLACES FOR RESEARCH AND ACTIVITIES RELATED TO FOOD DESIGN (NOT NECESSARILY DEDICATED)

| PLACES FOR RESEARCH AND ACTIVITIES RELATED TO FOOD DESIGN (NOT NECESSARILY DEDICATED) | | | | | | | | | | |
|---|--|--|---|--|----------------------------|---------------------|------------------------------|---|--------------|--|
| NAME OF THE CENTER | LEVEL | FORMAT | WEBSITE | INSTITUTION | LOCATION | KEY PERSON | CONTACT | STUDENT PROFILE | DATE CREATED | COMMENTS |
| SPAIN | | | | | | | | | | |
| Fundación Alicia | research centre devoted to technological innovation in cuisine | private, non-profit foundation | http://www.alicia.cat/en/alicia/fundacion | Fundación Alicia | Món Sant Benet, Spain | Ferran Adrià | info@alicia.cat | professionals from the food and catering sector and to families and schools, through training and workshops in which we learn and experiment on cuisine, healthy habits, and the food heritage, in an entertaining way. And we convey our message through all kinds of media: traditional, audio-visual and electronic. | 2013 | Carry out gastronomic and scientific research with the aim of generating knowledge in all of the technological aspects that form a part of cuisine. Improve the eating habits of society and to find culinary solutions to the specific food necessities caused by certain illnesses. Collaborate with social, hospital, school and nursing home canteens to adjust their catering to the needs and diversities that arise in each of these groups. Study gastronomy from a historical point of view, interpreting recipes and using them as a tool to provide added value to our territory and cultural heritage. |
| ITALY | | | | | | | | | | |
| Gusto Lab institute | Center of study and research in food studies | Programs and courses | www.gustolab.com/ | Gusto Lab International institute for food studies | Rome, Italy | Sonia Massari | sonia.massari@gustolab.com | Open to exchange students that want an experience at the center of study and research in Italy dedicated to academic programs on the theme of Food Studies. The program fosters the analysis, creative, intercultural communication capacity of Food studies. | 2007 | The first center of study and research in Italy dedicated to academic programs on the theme of Food Studies. GLI's programs and courses focus on food themes and promote critical thinking, trans-disciplinary and multicultural knowledge acquisition through field research that incorporates ethnographic analysis and interactions with communities and visits to territories that are vital for food production and food culture in Italy. |
| Future Food Institute | Global community | A global community of actors responsible for feeding and improving the world | www.futurefoodinstitute.org | Future Food Institute | Bologne, Italy | Sara Roversi | info@futurefoodinstitute.org | Global community of actors responsible for feeding and improving the world, who wants to express his positive impact, empowering local economic and cultural growth, creating job opportunities and making the world healthier. | | A nonprofit organisation born as a spin-off from You Can Group and together with distinguished international partners seeks to study, research and analyse new trends around the world while implementing and testing new solutions to help food system organisations plan and create a better long-term future for people and the planet. |
| NETHERLANDS | | | | | | | | | | |
| The Dutch Institute of Food & Design | Global platform for designers working with food and eating | The DIFD facilitates the exchange and development of new visions on food and design and creates a platform for these new ideas. We do this through publications, events, discussions and the annual Future Food Design Awards. | http://www.thedifd.nl/ | Dutch Institute of Food&Design | Dordrecht, The Netherlands | Marjje Voetzang | | The DIFD creates a global platform for designers working with food and eating. We explore how we create food and what, why and how we eat. We show the relevance of food connected to design and design connected to food. We ask critical questions about the discipline and link designers to each other and other sectors. The DIFD brings an emerging design discipline to the next level. With our final goal in mind: to enrich eating cultures and address the societal and environmental challenges around food using design as a tool to achieve this. | | The DIFD facilitates the exchange and development of new visions on food and design through publications, events, discussions and the Future Food Design Awards. |
| UNITED STATES OF AMERICA | | | | | | | | | | |
| Cornell University Food and Brand Lab | Research laboratory | Interdisciplinary group of graduate and undergraduate students from psychology, food science, marketing, agricultural economics, human nutrition, education, history, library science, and journalism along with a number of affiliated faculty. | www.foodpsychology.cornell.edu | Cornell University | Ithaca, United States | PH.D. Brian Wansink | foodandbrandlab@cornell.edu | This opportunity is open to Cornell and non-Cornell college students of all majors with interest in food and eating | 1997 | It focuses on better understanding consumers and how they relate to foods and packaged foods. |

RELATED ACADEMIC OFFER

| OTHER ACADEMIC OFFERS RELEVANT BUT NOT DIRECTLY FOOD DESIGN | | | | | | | | | | |
|---|--------------------------------|--|--|---|--------------------------------|---|--|--|--------------|--|
| NAME OF THE PROGRAM | LEVEL | FORMAT | INSTITUTION | WEBSITE | LOCATION | KEY PERSON | CONTACT | STUDENT PROFILE | DATE CREATED | COMMENTS |
| FRANCE | | | | | | | | | | |
| Food Innovation and Product Design | Erasmus Mundus Master | 2-year integrated programme. | The FIPDes programme is offered by a consortium of four European universities from France, Ireland, Italy and Sweden. AgroParisTech (France-public) University "Federico II" of Naples (Italy) Lund University (Sweden) Dublin Institute of Technology (Ireland) | www.fipdes.eu | France, Italy, Sweden, Ireland | Dr. Barbara Rega | fipdes@agroparistech.fr | BSc degree or equivalent degree of at least 180 higher education credits in food science and technology, biotechnology, process engineering, biochemistry or related fields | | Receive students from food science and technology, biotechnology, process engineering, biochemistry or related fields |
| Master in Culinary Leadership and Innovation | Master degree | 18 months post-graduation | Institut Paul Bocuse | http://www.institutpaulbocuse.com/en/culinary-management/master/masters-in-culinary-leadership-innovation-4439.kjsp | Lyon, France | Charlotte Pedersen - Alok Nandi | nandi@architempo.net | The program provides, in three semesters, a solid grounding in marketing, human resources management, operations management and accounting and finance and features cutting edge courses in culinary trends, service design, sensorial exploration, research and development, food science, food design, concept development, restaurant revenue management, e-marketing, and brand design. | 2014 | Food Design is covered from different angles in different courses |
| ITALY | | | | | | | | | | |
| Master in food culture and communication | Master degree | 14 months -1st level Master degree. | Università degli studi di scienze gastronomiche (private) | www.unisg.it/corsi-iscrizioni/master-in-food-culture-communications/ | Pollenzo, Italy | Simone Cinotto / Mirco Marconi / Andrea Pieroni | segreteria@unisg.it | Open to undergraduate or first-level degree and with proficiency in written and spoken English. The master students will acquire the tools for developing new conceptualisations, communications, and educational strategies within the realm of high-quality gastronomy. Graduates emerge ready for careers in community-based project management, education, marketing and public relations. | | Through an approach that merges anthropology, history, ecology, food policy, agronomy, economics, food and sensory sciences, tasting sessions, communications, and a wide range of other subjects, students acquire the tools for developing new conceptualisations, communications, and educational strategies within the realm of high-quality gastronomy. |
| Master in food innovation | Master degree | A full-time, advanced Master | The University of Reggio Emilia the Institute for the Future and the Future Food Institute have come together to create the Food Innovation Program | www.foodinnovationprogram.org | Reggio Emilia, Italy | Prof. Matteo Vignoli | matteo.vignoli@unimore.it info@foodinnovationprogram.org | | | The first part will impart new educative tools and methods for systematically thinking about the future of food. The second part will be intense laboratory training in the lead up and during EXPO, where students have the chance to become game changers, innovators and champions of sustainability. |
| NETHERLANDS | | | | | | | | | | |
| Food Quality and Design | Bachelor and master | Bachelor and Master Food Technology / Master Food Quality Management. | Wageningen UR (University & Research centre) | ssc.wur.nl/Handbook/Programme/MFO/Description | Wageningen, Netherlands | prof. Vincenzo Fogliano | office.fqd@wur.nl | Open to students with a background in Food Science, Safety, Management and Logistics. | 2013 | study and teach in an integrative way how technological factors as such, or in relation to socio-economic and managerial factors, can be used to optimize food quality throughout the food chain. |
| MEXICO | | | | | | | | | | |
| Food Design Thinking | 100 hours course | Diplomado | ISU - Instituto Suizo Universitario | https://isu.edu.mx/diplomado-food-design-thinking/ | Puebla, México | Nataly Restrepo | admisiones@isu.edu.mx | Open to students and professionals from gastronomic, food science, nutrition backgrounds, designers and restaurant entrepreneurs | 2018 | Learn the bases of Design Thinking and learn to apply this methodology to a food and beverage innovation and food service business. Through this methodology, the students will learn to design an innovation strategy starting from a general idea to be able to introduce it on the market. |
| SWEDEN | | | | | | | | | | |
| Food design - Sensory Analysis and Product Development | 36-44 weeks course | Second-cycle-course of Department of Food and Nutrition | Umeå University | www.umu.se/english/education/courses-and-programmes/course?code=2KN018 | Umeå, Sweden | Sofia Rapo | sofia.rapo@umu.se | Pass grades in at least 90 ECTS in Food and Nutrition, including 15 credits thesis or completed 150 ECTS in the food agronomic or food engineering or equivalent. | 2007 | The goal of the course is to provide basic knowledge about sensory analysis and product development and to increase the students ability to critically study and analyse scientific literature in the field. |
| UNITED STATES OF AMERICA | | | | | | | | | | |
| Designing Innovative Public Health Solutions: Eat. Think. Design. | School of Public Health course | Supported by the following: the Blum Center for Developing Economies, the Center for Teaching & Learning, and the School of Public Health. | Berkeley, University of California (private) | www.innovate.berkeley.edu | California, United States | Jaspal Sandh & Nap Hosang | jaspal@berkeley.edu hosang@berkeley.edu | This course has been fortunate to have access to the strongest innovators and systems thinkers at Berkeley. | 2011 | Is the only course in the country that teaches systematic innovation in a public health context. "Eat. Think. Design," will focus on the interplay between food, innovation, and health. |