



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
<b>BELGIUM</b>										
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	-f.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).
<b>FRANCE</b>										
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		(+33)04 78 42 92 39	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	Benoît 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.
<b>ITALY</b>										
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@masterfoodesign.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- Istituto 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.
<b>SCOTLAND</b>										
Food & Drink Innovation (Packaging & Sustainability)	Postgraduate courses in Food & Consumer Sciences	12 months full-time. 24 months part-time. MProf	Alberlay University	www.abertay.ac.uk/courses/pg/ldi/	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.
<b>SPAIN</b>										
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	Barcelona, 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	Barcelona, 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 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
<b>NETHERLANDS</b>										
Food Non Food	Bachelor	Design department	Design Academy Eindhoven	www.foodnonfood.nl/http://www.designacademy.nl/Study/Bachelor/DesignDepartment.s.aspx	Eindhoven, netherlands	Marije Vogelzang	info@marijevogelzang.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 education).	2014	Naturally food and eating will be a part of the work, but also the less obvious topics such as food production, city planning in relation to the flow of food, food and illness, science, waste and biology must be broadly addressed.
<b>NEW ZEALAND</b>										
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 and a one off event to fully	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
<b>ARGENTINA</b>										
Cocina Estructural	Master	Class of Master's Degree	Universidad de Buenos Aires	www.fadu.uba.ar	Buenos Aires, Argentina	Pedro Reissig	preissig@fadu.uba.ar		2007	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 design innovation.
<b>AUSTRALIA</b>										
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.
<b>AUSTRIA</b>										
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&programId=60	Vienna, Austria	Hablesreiter sonja stummere & 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.
<b>COLOMBIA</b>										
Food Product Design	Diploma course	120 hours / 45 sessions	Universidad Nacional de Colombia	http://facartes.unal.edu.co/diplodise-noalimento/	Bogota, Colombia	Alejandro Otolara Castillo	diplomados_farbog@unal.edu.co	Open to all professionals involved on nutrition, gastronomy, food ingeneer 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.
<b>GERMANY</b>										
Will Design for food: Food & Design	Summer course	Bauhaus Summer School	Bauhaus-Universität Weimar	www.uni-weimar.de/summerschool/de/wisseries/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.
<b>UNITED STATES OF AMERICA</b>										
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=NFD2080&CourseKey=NFD2080&CourseOpenTo=NM0%2cNMR%2cNMN&PageIndex=0	NYC, USA	Pedro Reissig	reissig@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 paradigms.
Food Design Studio	Undergraduate	Bachelor's	Pratt Institute	www.facebook.com/prattfooddesign	NYC, USA	Emilie Baltz	embaltz@gmail.com	Open to Degree Students	2014	practical applications, this class has as a goal to
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?
Food Design	Graduate	course	Universidad de la Republica	permanente/food-design-en-	Montevideo, Uruguay	Pedro Reissig	preissig@gmail.com		2014	from diverse backgrounds (mainly design,

## 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	<a href="http://www.alicia.cat/en/alicia/foundation">http://www.alicia.cat/en/alicia/foundation</a>	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	<a href="http://www.gustolab.com/">www.gustolab.com/</a>	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	<a href="http://www.futurefoodinstitute.org">www.futurefoodinstitute.org</a>	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 locals 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.
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.	<a href="http://www.foodpsychology.cornell.edu">www.foodpsychology.cornell.edu</a>	Cornell University	Ithaca, United States	PhD. 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
<b>FRANCE</b>										
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/master-s-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
<b>ITALY</b>										
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.
<b>NETHERLANDS</b>										
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/MFQ/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.
<b>SWEDEN</b>										
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.
<b>UNITED STATES OF AMERICA</b>										
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.