



PURPAN

ÉCOLE D'INGÉNIEURS

Life Sciences | Agriculture | Food Science
and Technology | Marketing | Management

New Option Proposal

By Marie-Odile BISCH

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Why a new option as an alternative
to the internship?



Doing an internship may be overwhelming for some students as it requires :

A minimum of conversation skills in French

Be open-minded

Ability to tolerate things that are different

Be open to any kind of situations

Patience to cope with any circumstances

Ability to go with the flow

Not to be afraid to get your hands dirty

Do physical work

Adaptability

Ability to be alone / Independence

Engagement

Interpersonnal qualities

Responsibility

Willingness to engage in conversation

Self-discipline and be able to wake up on time

Strong desire to learn

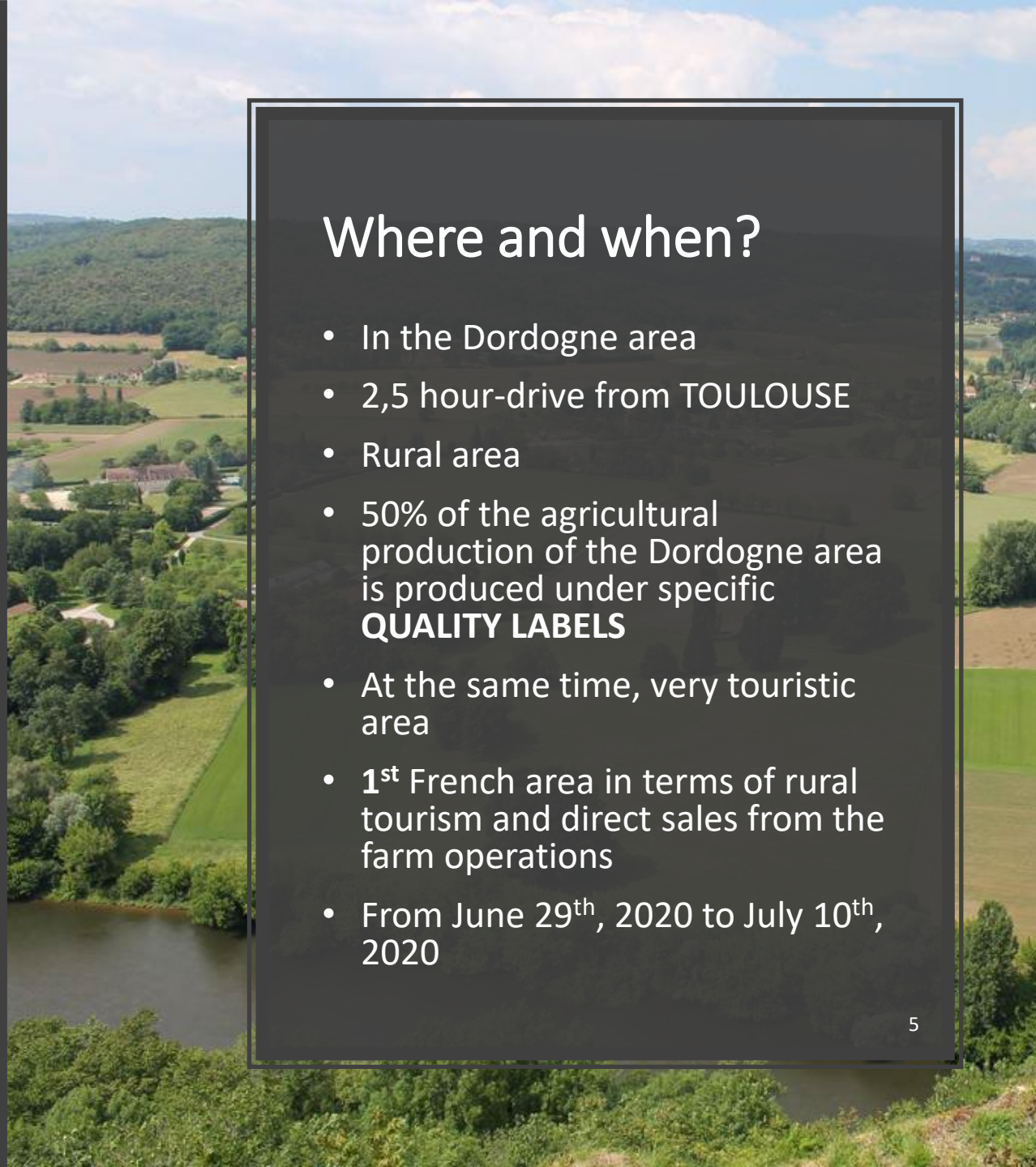
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Our Proposal:

**A two-week Study Tour in the
Dordogne area**

Offered as an alternative to the 4-week internship





Where and when?

- In the Dordogne area
- 2,5 hour-drive from TOULOUSE
- Rural area
- 50% of the agricultural production of the Dordogne area is produced under specific **QUALITY LABELS**
- At the same time, very touristic area
- **1st** French area in terms of rural tourism and direct sales from the farm operations
- From June 29th, 2020 to July 10th, 2020



Study-tour focused on Quality Labels

Companies and farm operations to be visited during the 1st week

Focus on PLANT PRODUCTION:

- Wine cooperative and vineyard under the appellation “Monbazillac”
<http://www.vins-bergeracduras.fr/en/discover/>
- Walnut operation and traditional walnut oil processing plant- “Noix du Périgord”
- CIREF (Experimental Center on strawberries) and a Strawberry farm – “Fraise du Périgord”
- Truffle farm <http://www.lascaux-dordogne.com/en/degustations-produits/la-truffiere-de-pechalifour>



Companies and farm operations to be visited during the 2nd week,

focus on ANIMAL PRODUCTION:

- Esturgeon farming at Domaine Huso where “Caviar de Neuvic” is produced
<https://www.tourisme-isleperigord.com/en/degustations-produits/caviar-de-neuvic>
- Geese and ducks traditional breeding farm to produce livers “Foie-gras du Périgord”
<https://domainedebarbe.com/le-domaine.html?lang=en>
- Lamb production farm “Agneau du Périgord”
- Milk-fed veal operation “Veau du Périgord”



Some details

- **Academic details:**
 - Each week will bring **4 visits** and **one day of feedback**.
 - Students will be asked to make group presentation of the visits (oral + powerpoint) and to deepen the subject through bibliographical researches under the **supervision of one faculty member of PURPAN**.
 - Evaluation : 20% participation in the visits, 80% final presentation.
 - Credits attached to the 2 week course: **4 ECTS** credits.
- **Weekend (July 4th -5th) is free** for students to visit the Dordogne area known as "*The land of 1001 castles*"
- **Additional cost** : Between \$1,200 and \$1,500 depending on the number of participants. The cost includes all meals during weekdays, local transportation, lodging, visits and insurance.



**Thanks for your
attention!**



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