Livret de formation

Master 2 - P2FOOD

Physiological and Psychological Food Choice Determinants

Programme 2024 - 2025

Programme

Semestre 3

Master 2 Physiological and Psychological Food Choice Determinants - M2 P²Food			
Unité d'enseignement	Module	Heures étudiant	Coefficient
M2P2FOOD-S3-AA-UE01 - PERCEPTION DES ALIMENTS EN BOUCHE ET INTEGRATION MULTI-SENSORIELLE	Perception des aliments en bouche et intégration multi-sensorielle	42	5
M2P2FOOD-S3-AA-UE02 - PROCESSUS COGNITIFS IMPLIQUES DANS LA PERCEPTION ET LA CONSOMMATION ALIMENTAIRES	Processus cognitifs impliqués dans la perception et la consommation alimentaires	40	5
M2P2FOOD-S3-AA-UE03 - BASES CEREBRALES DU COMPORTEMENT ALIMENTAIRE	Bases cérébrales du comportement alimentaire	40	5
M2P2FOOD-S3-AA-UE04 - CHOIX ALIMENTAIRES CHEZ DES POPULATIONS SPECIFIQUES	Choix alimentaires chez les populations spécifiques	40	5
M2P2FOOD-S3-AA-UE05 - METHODOLOGIE ET FORMATION A LA RECHERCHE	Outils méthodologiques	32	5
	Projet méthodologique	0	5
M2P2FOOD-S3-AA-UE11 - OPTIONS FACULTATIVES	LV2 (2)	-	0
	Total	**194**	

M2P2FOOD-S3-AA-UE01 : PERCEPTION DES ALIMENTS EN BOUCHE ET INTEGRATION MULTI-SENSORIELLE
Module Obligatoire

M2P2FOOD-S3-AA-UE01-M01

Perception des aliments en bouche et intégration multi-sensorielle

Nb heures / étudiant	42				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	24	10	8	-	-
Nb groupes	1	1	1	-	-

Enseignants responsables	Helene LABOURE, Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Intervenants Internes	Helene LABOURE, Gaelle ARVISENET

Objectifs du module	The global objective of this unit is to understand the sensory perception of food. To understand how food properties interact with the oral physiology of the consumer to induce texture and flavor perception, and to find out how to study food texture evolution and flavor release during food consumption To understand how the information coming from the senses are integrated in the brain to give birth to different perceptions, and how this information interacts between them.
Objectifs d'apprentissage	**Students will understand:** - the various oral operations involved during food oral processing: first bite, chewing and mastication, transportation, bolus formation, swallowing, etc; and the impact of these operations on texture and flavor perception - the brain processing of the peripheral sensory information and the interaction between the various senses **Students will know:** - how to study mastication properties of subjects and how to measure the evolution of the textural properties of the bolus and the flavor release. - how to study the sensory interaction **Students will be able to** -propose protocols and/or methodologies and/or techniques to study mastication, flavor release and texture properties of food and/or food bolus and the sensory properties associated

	- interpret the results of experiments performed in the field studied.
Pré-requis	Unit FCPC of Master 1 STAAE
Contenu	Part 1: Food Oral Processing Part1A: Bases and Perception Part1B: Process in mouth and perception Part 2: Multisensory integration

Évaluations	CC : oral en groupe	CT : écrit individuel
Coefficient	2	3

M2P2FOOD-S3-AA-UE02-M01

Processus cognitifs impliqués dans la perception et la consommation alimentaires

Nb heures / étudiant	40				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	22	18	-	-	-
Nb groupes	1	1	-	-	-

Enseignants responsables	Emmanuelle RICAUD ONETO, Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Objectifs du module	This course is divided into two parts: Anthropology of food Development psychology.
Objectifs d'apprentissage	
Pré-requis	
Contenu	<u>Introduction to the anthropology of food.</u> - explore the social and cultural dimensions of food choices and practices, - acquire a "distant view" on our daily food representations and practices, by putting them in perspective with the cultural diversity worldwide - identify the norms and values that govern our daily meals - become familiar with the concepts of identity and ethnocentrism. <u>Development psychology.</u> These courses will help you understand how cognitive processes in children differ from those in adults. The course will focus on: - Developmental cognition, representations and their development

- Food as an object of categorization and language

- Methodological adaptations related to the age of participants in developmental psychology studies: language acquisition, test comprehension (executive functions problem-solving situation), prolonged attention and control of information

- Psychological foundations of neophobia

Évaluations	CC : compte-rendu ou rapport écrit en groupe	CT : écrit individuel
Coefficient	2	3

M2P2FOOD-S3-AA-UE03 : BASES CEREBRALES DU COMPORTEMENT ALIMENTAIRE
Module Obligatoire

M2P2FOOD-S3-AA-UE03-M01

Bases cérébrales du comportement alimentaire

Nb heures / étudiant	40				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	32	8	-	-	-
Nb groupes	1	1	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Objectifs du module	To develop a broad understanding of basic tools used in Humans (fMRI, EEG..) ; to be aware of the limitations and advantages of these tools ; to understand that some questions can be addressed in non human models - To recognize the relationships between neuro- anatomy and function
Objectifs d'apprentissage	To develop a broad understanding of basic tools used in Humans (fMRI, EEG..) ; to be aware of the limitations and advantages of these tools ; to understand that some questions can be addressed in non human models - To recognize the relationships between neuro- anatomy and function
Pré-requis	Uits Chem1 and Chem 2 (Master 1 STAAE)
Contenu	- EEG markers of sensory perception in the human brain - Electro-encephalography and olfaction. - EEG signal post-acquisition analysis - How to investigate brain processes implied in food perception and consumption by Magnetic Resonance Imaging - fMRI and eating behavior - Context effects on food preference and choice Investigation in experimental psychology and fMRI neuroimaging - Transcranial direct current stimulation (tDCS) to treat addiction-related behaviors: Insights from animal model - The role of lipid sensing in the control of energy metabolism: physiological and pathophysiologic - Gustatory perception in obesity

-	The role of glucose-sensing in the hypothalamus

Évaluations	CT : écrit individuel	CC : oral individuel
Coefficient	3	2

M2P2FOOD-S3-AA-UE04 : CHOIX ALIMENTAIRES CHEZ DES POPULATIONS SPECIFIQUES
Module Obligatoire

M2P2FOOD-S3-AA-UE04-M01

Choix alimentaires chez les populations spécifiques

Nb heures / étudiant	40				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	25	15	-	-	-
Nb groupes	1	1	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Accès à la santé, Réduction des inégalités, Consommation et production responsables

Objectifs du module	The global objective of this unit is : -to provide insights into stakes, methods and results regarding food choices in specific populations, such as infants, children elderly, cancer patients; - to present methodology about research project development - to provide insight into application of skills to study eating behavior in food industries.
Objectifs d'apprentissage	Conduct research to study eating behavior Use adapted methodological tools to adapt eating behavior study to specific populations
Pré-requis	M1 P2FOOD
Contenu	Food choices from infancy to adolescence Eating behaviour in the elderly and in disease Social aspects of eating Studying eating behavior in industry

Évaluations	CT : écrit individuel	CC : oral en groupe
Coefficient	3	2

M2P2FOOD-S3-AA-UE05 : METHODOLOGIE ET FORMATION A LA RECHERCHE
Module Obligatoire

M2P2FOOD-S3-AA-UE05-M01

Outils méthodologiques

Nb heures / étudiant	32				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	2	30	-	-	-
Nb groupes	1	1	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Intervenants Internes	Pierre-Yves LOUIS

Objectifs du module	The unit will allow the students to discover tools and to develop softskills needed for their future carreer
Objectifs d'apprentissage	
Pré-requis	
Contenu	- Biostatistics: multivariate analysis - Research ethics - Discovering business and industry - Project management - Improvement of oral presentation skills

Évaluations	CC : écrit individuel
Coefficient	5

M2P2FOOD-S3-AA-UE05 : METHODOLOGIE ET FORMATION A LA RECHERCHE
Module Obligatoire

M2P2FOOD-S3-AA-UE05-M02

Projet méthodologique

Nb heures / étudiant	0				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	-	-	-	-	-
Nb groupes	-	-	-	-	-

Enseignants responsables	Gaelle ARVISENET, Frederique DATICHE
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	Gérer des projets
Objectifs Developpement Durable	Consommation et production responsables

Objectifs du module	
Objectifs d'apprentissage	
Pré-requis	
Contenu	

Évaluations	CC : écrit individuel	CC : oral individuel
Coefficient	2.5	2.5

M2P2FOOD-S3-AA-UE11 : OPTIONS FACULTATIVES
Module Facultatif

M2P2FOOD-S3-AA-UE11-M01

LV2 (2)

Nb heures / étudiant					
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	-	-	-	-	-
Nb groupes	-	-	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	
Objectifs Developpement Durable	Module ressource, non concerné

Objectifs du module	
Objectifs d'apprentissage	
Pré-requis	
Contenu	

Évaluations	-
Coefficient	-

Semestre 4

Master 2 Physiological and Psychological Food Choice Determinants - M2 P²Food			
Unité d'enseignement	Module	Heures étudiant	Coefficient
M2P2FOOD-S4-AA-UE06 - STAGE	Note stage	0	6
	Mémoire	0	12
	Oral	0	12
	Total	**0**	

M2P2FOOD-S4-AA-UE06 : STAGE
Module Obligatoire

M2P2FOOD-S4-AA-UE06-M01

Note stage

Nb heures / étudiant	0				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	-	-	-	-	-
Nb groupes	-	-	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	Gérer des projets, Réaliser un diagnostic, Conduire des projets innovants
Objectifs Developpement Durable	Module ressource, non concerné

Objectifs du module	Students are required to manage their own project under the supervision of a senior or junior scientist. They are independent in the implementation of a strategy to respond to a given problem. They choose a methodology, collect data, analyze and interpret it. Following this, they write their Master's thesis in English, in a format similar to that of a scientific paper, and they defend their work in front of a jury composed of two members of the pedagogical team and the internship supervisor.
Objectifs d'apprentissage	Students are required to manage their own project under the supervision of a senior or junior scientist. They are independent in the implementation of a strategy to respond to a given problem. They choose a methodology, collect data, analyze and interpret it. Following this, they write their Master's thesis in English, in a format similar to that of a scientific paper, and they defend their work in front of a jury composed of two members of the pedagogical team and the internship supervisor.
Pré-requis	Semesters 1, 2 & 3 of Master P2FOOD
Contenu	Internship in a research laboratory or a company

Évaluations	Stage
Coefficient	6

M2P2FOOD-S4-AA-UE06 : STAGE
Module Obligatoire

M2P2FOOD-S4-AA-UE06-M02

Mémoire

Nb heures / étudiant	0				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	-	-	-	-	-
Nb groupes	-	-	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Intervenants Internes	Monia SAIDI, Laurence DUJOURDY, Helene LABOURE, Catherine DACREMONT, Virginie DANTEN

Objectifs du module	
Objectifs d'apprentissage	Write a Master's thesis Apply the rules of scientific English
Pré-requis	Scientific writting (Unit Professionalisazation Master 1 P2FOOD)
Contenu	

Évaluations	CT : Rapport de stage
Coefficient	12

M2P2FOOD-S4-AA-UE06 : STAGE
Module Obligatoire

M2P2FOOD-S4-AA-UE06-M03

Oral

Nb heures / étudiant	0				
Formes Pédago.	CM	TD	TP	ST	Vis
Nb heures	-	-	-	-	-
Nb groupes	-	-	-	-	-

Enseignants responsables	Gaelle ARVISENET
Département/UPé	SCIENCES ALIMENTS-NUTRITION
Compétences	A venir pour les formations autres qu'ingénieurs
Objectifs Developpement Durable	Module ressource, non concerné

Intervenants Internes	Virginie DANTEN, Monia SAIDI, Laurence DUJOURDY, Helene LABOURE, Catherine DACREMONT

Objectifs du module	Oral Presentation of the work done during the 6-month internship
Objectifs d'apprentissage	Students are required to manage their own project under the supervision of a senior or junior scientist. They are independent in the implementation of a strategy to respond to a given problem. They choose a methodology, collect data, analyze and interpret it. Following this, they write their Master's thesis in English, in a format similar to that of a scientific paper, and they defend their work in front of a jury composed of two members of the pedagogical team and the internship supervisor.
Pré-requis	
Contenu	

Évaluations	CT : Soutenance de stage
Coefficient	12