

IDENTIFICATION

Course code : E3AG5PR3
ECTS : 1

DURATION

Lectures : 4
Tutorial classes : 4
Labs : 8
Total : 16

Project :
Personnal work :

ASSESSMENT

Continuous assessment, individual knowledge evaluation, oral presentations, report

TEACHING MATERIALS

Course materials provided

LANGUAGE

English

CONTACT

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UE : UE5-PROD

COURSE : Presentation of tropical sectors

SCOPE OF THE COURSE

OBJECTIVES

Course objectives To understand current and emerging tropical agri-food sectors and the tools for valorizing these sectors.

Targeted learning outcomes To know the main production and processing sectors for foods, both traditional and emerging, in tropical regions

To identify technological and biotechnological tools for valorizing tropical agro-resources, in line with agro-ecology and industrial performance objectives to support the competitiveness of agri-food companies.

COMPETENCE AND SKILLS

Select and size equipment based on the target finished product

PROGRAM

- Positioning of food production within sectors.
- Traditional and industrial processing in tropical environments.
- Current technological developments, including the valorization of co-products.
- Sectors, markets, valorization, stabilization, and control of variability in bio-molecules from fresh and processed tropical agroresources.
- Development potential of these resources with an impact on the local economy.

The sectors studied will relate to the development of high-value-added products (coffee, vanilla, cocoa, aromatic plants); the sugar industry; cereals, roots, tubers, and starchy fruits; meats; ranges of fruits and vegetables. Teaching and seminars are provided by professionals from the local agri-food sector, academic researchers, and researchers from CIRAD...

BIBLIOGRAPHY

REQUIREMENTS

Functional properties of foods; food safety; food engineering (unit operations, processes, and food preservation)