

IDENTIFICATION

Course code : E3AG6QH3
ECTS : 1

DURATION

Lectures : 4
Tutorial classes : 8
Labs : 0
Total : 12

Project :
Personnal work :

ASSESSMENT

Individual assessment Oral presentation
Report submission

TEACHING MATERIALS

Course materials

LANGUAGE

English

CONTACT

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UE : UE6-QHSE

COURSE : Environmental Management in the Food Industry

SCOPE OF THE COURSE

OBJECTIVES

This course aims to improve water, energy, and waste management to reduce the environmental impact of food industry operations. It provides an introduction to environmental management.

COMPETENCE AND SKILLS

— Understand the obligations of food industry operators regarding the environment — Analyze and reduce the environmental impact at the product and company levels — Integrate the challenges of a fair, equitable, and inclusive ecological transition

PROGRAM

— Environmental regulations applicable in the food industry (ICPE, Water Framework Directive, RSDE, etc.) — Optimization of water cycles in industrial processes — Energy performance of industrial processes — Industrial waste management — Environmental impact assessment methodology and life cycle analysis — Environmental performance management

BIBLIOGRAPHY

Environmental Code, AIDA INERIS NF EN ISO 14001 Environmental management systems 2015 NF EN ISO 14005 Phases of implementation of an EMS 2019 NF EN ISO 14031 Environmental performance 2021

REQUIREMENTS

TES 1 : Anthropocene, climate-energy, biodiversity, resources TES 2 : Life cycle analysis