

IDENTIFICATION

Course code : E5AG9PL1
ECTS : 6

DURATION

Lectures : 20
Tutorial classes : 18
Labs : 14
Total : 52

Project :
Personnal work :

ASSESSMENT

- Individual assessment - Oral presentation and/or group deliverables

TEACHING MATERIALS

See tutor guide and student guide, IDEONIS and HILL developed tools

LANGUAGE

English

CONTACT

Cyrielle GARCIA Joël GRILLASCA
cyrielle.garcia@univ-reunion.fr

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UE : UE

COURSE : Marine resources in an intertropical and insular context

SCOPE OF THE COURSE

OBJECTIVES

Project 7 is dedicated to marine food products and the exploitation of aquaculture resources in an insular context. It aims to develop new food products from local resources to ensure food security and nutritional security.

COMPETENCE AND SKILLS

- Be able to perform a functional analysis for innovative product development and eco-design ;
- Have a global view of economic and industrial issues and opportunities ;
- Be able to leverage tropical resources ;
- Be able to use assessment tools for environmental impacts / nutritional quality / sensory profile in the development of a product or process, to control them or bring them to an acceptable level ;
- Know how to carry out interdisciplinary projects and communicate their work effectively.

PROGRAM

Students will have to perform an analysis of the state of the art and a strategic analysis of the marine food sector, and use the competencies acquired in previous projects, to develop an innovative product while considering supply chain management constraints, food quality in terms of safety, nutrition and sensory aspects, the life cycle including food packaging, the environmental sustainability of the activity, regulations, and cultural context.

Students will benefit from tutoring and courses related to the theme, as well as site visits and access to agro-food technology labs, culinary labs, sensory analysis labs, and physico-chemistry labs for practical work.

BIBLIOGRAPHY

REQUIREMENTS

Knowledge in innovation and eco-design ; Formulation ; Food process engineering/technologies ; Nutrition ; Sensory evaluation ; Food analysis and microbiological safety ; Supply chain management ; Business model.