

# ISIPCA

P A R I S



## **MSc in Flavouring Expertise**

### **FORMULATION & APPLICATIONS**

(RNCP n°26 943 Title: Manager des process de création et de développement des produits Parfum, Cosmétique et Arômes alimentaires)

English-taught Postgraduate Program



# Reach your full potential at ISIPCA



Dear future Students,

ISIPCA is the first higher school of the Chamber of Commerce and Industry of Paris, dedicated to Perfumes, Cosmetics and Flavours. ISIPCA, located in Versailles, was created in 1990 by Jean-Jacques Guerlain, a descendant of the founder of the iconic Guerlain House.

ISIPCA offers undergraduate, graduate and postgraduate programs recognized by academics, professional bodies and companies. All our English-taught trainings will allow you to acquire the technical knowledge required by recruiters around the world.

Our cutting-edge professional equipment will allow you to reach your full potential and practice in the real lab environment. Our faculty is composed of professionals who will share their high-level expertise in olfaction, sensory evaluation, product formulation and technical analysis.

During your training, a work placement will complete your postgraduate program and be a chance to sharpen your talent and know-how.

Our training programs will help you to build your future professional network. You will meet students from many countries. You will live a multicultural experience and you will spend friendly moments together.

ISIPCA is a great place to study! Let yourself be drawn into the world of perfumes, cosmetics and flavours and keep in mind that it takes time to learn how to smell and how to create new products!

Whatever your program and project, I wish you all the best in your future!

Dr Lydie GUMERY  
Academic Director, ISIPCA

The MSc Flavouring Expertise\* aims to help you develop your olfactory memory, to taste flavours and raw materials used in food industry and to learn how to formulate flavouring for food products. This training will allow you to obtain the diploma of “Manager des process de creation et de développement des Produits Parfums, Cosmétiques et Arômes alimentaires”, registered as the RNCP#26943.



DURATION

1 year



PLACE

ISIPCA Campus Versailles



STATUS

September 26, 2022 to  
November 30, 2023



TRAINING MODALITIES

Full time



RYTHM

Full-time: Teaching is provided face-to-face and remotely. The program is taught in English.

Professional period:  
5 to 6-month internship or work placement worldwide (between March 2023 to September 2023)



FEES

Registration fees: 200€  
Tuition fees: 10 250€

# Program

## LEARNING GOALS

- Develop a current knowledge of global flavouring products markets, key players and consumer trends
- Develop olfaction and taste skills
- Acquire an expertise in olfaction and tasting, ingredients and raw materials, flavouring composition
- Understand and master flavour formulation process
- Uphold safety regulation and execute quality processes
- Develop your know-how in a company thanks to a 5 to 6-month internship/work placement

## LEARNING OUTCOMES

You will be able to:

- Set formula to ensure finished products expected by consumers
- Coordinate/manage flavor formulation and production
- Ensure compliance with health and safety regulations
- Conduct quality control tests

## EVALUATION METHODS DURING TRAINING

- Exam
- Oral presentation
- Practical work
- Group project
- Oral internship presentation

## ADMISSION REQUIREMENTS

Graduate level:

- Master's Degree in a scientific field (Chemistry, Chemical Engineering, Biochemistry, Food technology/Science and Nutrition, Agri-food or Agricultural Science)
- Professional experience in Flavours or Food technology/Science and Nutrition, Agri-food or Agricultural Science is not required but recommended.

Fluent in English : English proficiency test scores required for non-native speakers (IELTS: 6.5 or TOEFL iBT: 85 or TOEIC: 850)

## FUNDING

The registration fees are non-refundable and must be paid online when submitting you application. 30% to be paid upon acceptance

\*French & European Certification:

The MSc in flavouring Expertise is a Specialization Track of the “Titre Manager en Process de Développement et de Création des produits Parfum, Cosmétique et Arômes alimentaires – Certification professionnelle code NSF 222n. Titre enregistré, de niveaux I (Fr) et 7 (EU), au Répertoire National des Certifications Professionnelles par arrêté du 26 septembre 2016, publié au Journal Officiel du 4 octobre 2016. La certification est accessible par la VAE.”

## Admission Process

- Selection of Application file
- Online individual motivation Interview
- **Secure your spot (limited intake) by July 1<sup>st</sup> 2022**

## Contacts

Mrs. Sylvie TOULGOAT, Academic Manager  
stoulgoat@isipca-lafabrique.fr

Mrs. Colette CAZIER, Admission Officer  
ccazier@isipca-lafabrique.fr

- First campaign: March (closing of registration: February 26th)
  - Second campaign according to the seats available: June (Closing of registration: May 12th)
- For the dates of the recruitment session, see our website [www.isipca.fr](http://www.isipca.fr)

## Pre-Arrival Pack

- ISIPCA Welcome Book 'Starting Today'
- Address Book 'Where to get information in your country?'
- Off-Campus Housing Guide
- ISIPCA Buddy Program

## Contact

Ms. Sophie LATHUILLIERE  
Head of International Affairs  
slathuilliere@isipca-lafabrique.fr

# A 60-Credit Postgraduate Program

Once you have validated your 60-credit Postgraduate Program, you will earn your MSc in Flavouring Expertise, specialized in Formulation and Applications. ISIPCA will also provide you with a 60-credit Diploma Supplement.





## Course Details

1-year training at ISIPCA, Versailles, France: 450 hours of teaching

Courses	Hours (%)	ECTS
Olfaction/Gustation	25	9
Food flavouring (Flavouring Formulation for sweet or salty products, Food application)	30	13
Sciences (Advanced Chemistry, Food technology, Sensorial Analysis)	20	9
Product Safety evaluation (Regulation, Quality management, Hygiene and Food safety)	15	9
Food Flavouring project development	10	5
<b>Professional</b>		
PROFESSIONAL LECTURES	20 hours	/
Professional internship/work placement	5 to 6 months	15



### **INTERNSHIP / WORK PLACEMENT OR RESEARCH PROJECT**

As part of your Postgraduate Program, you will complete a 6-month internship / work placement or Research Project (April to September 2023) in a company worldwide.

### **CAREER OPPORTUNITIES**

Flavorist, Flavouring Product Development Manager, Food Project Development Manager, Quality Control Analyst, Quality Manager



### **PEDAGOGICAL METHODS**

Oct - Nov 15: 2-month distance learning courses

Nov 15 - Feb: Online and face-to-face courses, Flavouring practical works in the laboratory, team work and oral presentations

March - Oct: 5 to 6 months Flavouring internship in the world

### **PEDAGOGICAL ENVIRONMENT**

- Specific Laboratoires dedicated to formulation of flavours and food applications, sensory analysis and analytical chemistry
- Resource center specializing in perfumery, cosmetics and flavours, databases on ingredients
- Computer room, Blackboard for online courses, specialized MOOCs.



## Key Figures

**100** professional instructors

**+ 400** companies who trust us including l'Oréal, Chanel, Yves Rocher, Givaudan, IFF, Sephora, Firmenich etc.

**13** major academic partnerships: ESSEC, EBI, AgroParitech, CY Alliance, Université de Versailles-St-Quentin, Université de Padoue (Italie), Université, Côte d'Azur (UCA), ASFO, le GIP, IUT d'Orléans, CAFFCI, Shanghai institute of Technology

**14** laboratories

**1** research and development center

**1** alumni association

**1** student office

ISIPCA was created in 1970 by Jean-Jacques Guerlain, a descendant of Pierre François-Pascal Guerlain, the founder of the iconic Guerlain House.

ISIPCA is the world leading graduate school dedicated to Perfume, Cosmetics and Food Flavours, affiliated to the «Les Écoles des Métiers du Luxe» education group initiated by Paris Ile-de-France Chamber of Commerce and Industry. Its training programs are dedicated to all related scientific and commercial professions.

The quality of the ISIPCA undergraduate, graduate and postgraduate programs is highly recognized by academics, professional bodies and companies, around the world.

It offers an innovative pedagogy including a platform and training services on Blackboard, free MOOCs, etc.

ISIPCA is endowed with a renowned research and development center in physicochemical analysis and sensory analysis

Its Library offers first-rate resources: 2,000 books and 8,000 periodical articles and sectoral market studies and more than 20 subscriptions to general press and specialized journals.

### ACCESS FOR DISABLED PEOPLE

As part of its Equity and Inclusion policy, and in accordance with the provisions of Law No. 2005-102 of 11 February 2005 for equal rights and opportunities, participation and citizenship of people with disabilities, ISIPCA undertakes to respect the standards of physical and digital accessibility for people with disabilities. It also provides educational adaptations if necessary.

Contact: [slathuilliere@isipca-lafabrique.fr](mailto:slathuilliere@isipca-lafabrique.fr)

### BUSINESS SEARCH SUPPORT

- Our students benefit from support from all our teams in their professional insertion for their internship and after their studies for their job seeking.
- Upon registration, they have access to our Career Center including a job board advertising all offers from our business partners, and to workshops to support them in their search and help them discover the diversity and value of job positions for which they are prepared.
- They also take advantage from dedicated meetings with our corporate partners, key players of our business sectors throughout their training program from admission to graduation.

# The sense of excellence



Fragrance - Cosmetics - Flavours

**Open Day**  
February 5, 2022

**ISIPCA**  
P A R I S

Campus Versailles  
34-36 rue du Parc de Clagny - 78000 Versailles - France



School of

 CCI PARIS ILE-DE-FRANCE  
EDUCATION