

# MAN-IMAL Course Programme

Please note that the programme has been approved by the Training Organisational Committee.  
It may vary according to scientific knowledge and professional developments in the relevant fields.



## 2nd-year Master's: Transdisciplinary Management of Global Health and Nutritional Safety

Semester	Teaching Units and Course Titles
1 <sup>st</sup>	<p style="text-align: center;"><b>Epidemiology</b></p> <ul style="list-style-type: none"> <li>• Introduction to Epidemiology</li> <li>• Descriptive Epidemiology</li> <li>• Analytical Epidemiology</li> <li>• Critical Reading</li> <li>• Health indicators - Measures of disease frequency</li> <li>• Meta-analysis</li> <li>• Bias in Epidemiology/Propensity Score</li> <li>• Modelling the spread and control of infectious diseases</li> <li>• Introduction to survival analysis/ Quality of life measurement</li> </ul>
1 <sup>st</sup>	<p style="text-align: center;"><b>Health organisation and policies, Management and Communication</b></p> <ul style="list-style-type: none"> <li>• Transdisciplinary management of health and nutritional crises from an international perspective</li> <li>• Food Law</li> <li>• Health security: organisation in France</li> <li>• Ethylene oxide crisis</li> <li>• Crisis Management</li> </ul>
1 <sup>st</sup>	<p style="text-align: center;"><b>Production chains</b></p> <ul style="list-style-type: none"> <li>• Farm and slaughterhouse visits</li> <li>• Animal husbandry: structures, herds</li> <li>• Introduction to zootechnics</li> <li>• Production and use of livestock products</li> <li>• The contribution of a production chain method</li> </ul>

Semester	Teaching Units and Course Titles
1 <sup>st</sup>	<p style="text-align: center;"><b>Biological and chemical risks</b></p> <ul style="list-style-type: none"> <li>• Emerging infectious disease/ reservoirs</li> <li>• Molecular approaches to diagnosing and managing infectious diseases</li> <li>• Introduction to quantitative microbial risk assessment and risk-based food safety management</li> <li>• Food Safety effects, process and composition models</li> <li>• Risk quantification/Hazard vs. Risk</li> <li>• Public Health issues: Poultry production</li> <li>• Zoonoses</li> <li>• Antibiotics and the tryptich man-animal environment</li> <li>• Surveillance of antimicrobial usage and resistance</li> <li>• Infectious diseases</li> <li>• Food-borne diseases</li> <li>• Introduction to analytical chemistry</li> <li>• Introduction to risk analysis and chemical hazards</li> <li>• Principles of toxicology</li> <li>• Exposure assessment</li> </ul>
1 <sup>st</sup>	<p style="text-align: center;"><b>Risk and nutritional contaminations/transfers</b></p> <ul style="list-style-type: none"> <li>• Obesity and Diabetes</li> <li>• Lipoprotein metabolism, atherosclerosis</li> <li>• Malnutrition</li> <li>• “ Bleu, Blanc, Cœur “ Industry</li> </ul>

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Semester	Cross-disciplinary Units
1 <sup>st</sup>	Tutored project
	Case scenario
	Theme Days/Seminars <ul style="list-style-type: none"><li>• Vector-borne diseases</li><li>• Life cycle assessment</li><li>• Sustainable development</li><li>• Farming/Production comparison</li><li>• Rabbit production</li></ul>

TOTAL ETCT CREDITS **1<sup>st</sup>** Semester : **30**

2 <sup>nd</sup>	Research Internship (5-6 months) <ul style="list-style-type: none"><li>• Work performed during internship</li><li>• Research and Thesis</li><li>• Thesis defense</li></ul>
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TOTAL ETCT CREDITS **1<sup>st</sup>** + **2<sup>nd</sup>** Semester : **60**