Culinary Sciences and Health Benefits: From Field to Plate

An experiential learning approach to culinary arts and health

Summer School 2018 in France: 4 weeks of interactive workshops and lectures followed by an optional one-month work placement
The culinary workshops and lectures in this program are based on research conducted by LaSalle chefs and faculty engaged in research on nutrition and cancer. In 2017, the team received the Grand Prix Spécial 2017 du Salon International de l'Hôtellerie et de la Restauration (SIRHA) for their Internet site and mobile app Vite Fait Bienfaits! This culinary research in oncology is financed by the French Department of Agriculture and the Department of Health.

### Dates

**On Campus Program:** May 15 - June 13, 2018  
**Work placement Program:** June 14 - July 13, 2018

### Admission requirements

Juniors, Seniors or Master degree students in Food Sciences, Life Sciences, Nutrition, Dietetics, Public Health etc.  
For **non-native speakers of English**: 87 lbt TOEFL or 6.5 IELTS.  
**French** is not required, but basic French is recommended for the work placement option.

### Credits

**Up to 8 US Credits:**  
4 US Credits for the on-campus program and  
4 US Credits for the one-month work placement

### Costs

**PARTNER UNIVERSITIES:**  
**On Campus Program:**  
2000€  
**On Campus & work placement:**  
2400€

**NON-PARTNER UNIVERSITIES:**  
**On Campus Program only (no work placement):** 4800€

**INCLUDED:**  
- All field visits and excursions, incl. transportation + overnight accommodation  
- One Way transportation from CDG Airport to LaSalle  
- On campus housing  
- RT transportation from LaSalle to work placement  
- Work placement administration fee

**NOT INCLUDED:**  
- RT travel from country of origin & passport/visa fees  
- Mandatory health and liability insurance coverage  
- All meals (optional meal plan available at approx. 10€/day)  
- Personal expenses, incl. personal travel on long week-ends  
- Return transportation from LaSalle to airport at the end of the program

*All dishes in the photos were carried out by students participating in previous summer programs*
# 2018 CULINARY SCIENCES AND HEALTH BENEFITS

Please note that the final schedule may vary slightly.
2 parallel groups possible.
Study in France and participate in an intensive, interdisciplinary program that combines culinary arts, health sciences and their application for health benefits. The optional work placement provides you with an immersive experience in the French ways of living and working.

**ADMISSIONS:**
Application deadline: FEB 15, 2018


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