**TEACHING PROGRAM**

**MASTER 1** - **Semester 1**

**L : Lecture / Cours magistraux (CM)**

**T : Tutorials / Travaux dirigés (TD)**

**PL : Practical Labwork / Travaux pratiques (TP)**

**I-The non-specialized common core of the 3 MAS curricula**

**(140h, in French)**

**S-U02-3004 TRACEABILITY AND RISKS**

L 10h T 10h

**Teachers:** Michel DENGLOS (Eubage), Fabrice QUIOT (INERIS)

**Traceability: Security of personal and professional data**

The issue of security around data collected by companies or public institutions for strategic purposes is decisive: we speak of Data Governance. The European regulation on the protection of personal data (RGPD) implemented on May 25, 2018. New rules are thus imposed on operators collecting personal data and it is up to companies to assess the risks upstream and facilitate the traceability of the data path to ensure compliance with legislation. The course will specify what the notion of "data governance" in the company actually consists in, what are the roles and obligations of each, and will be illustrated by a case study as part of a tutorial.

**Risks**

This part will define the concept of risk, in particular the risks for humans and the risks for the environment: examples of natural and technological disasters; what is being done today to prevent and assess these risks (accidental risk and chronic risk, concept of danger); concrete cases, works and current issues.

**S-U02-3005 TOXICOLOGY**

L 10h T 15h

**Teachers:** Hazem DIB (INRAE), Christophe MAZZIA (AU), Magali RAULT-LEONARDON (AU), Séverine SUCHAI (AU)

**Lectures**: Definitions: ecotoxicology and toxicology, toxicity and intoxication, xenobiotic, ecosystem, pollutant and contaminant. Sources of pollution. Classification of pollutants. Physicochemical properties of pollutants. The fate of pollutants in the environment and in organisms. Concept of residues. Toxicity of pollutants. Interactions between pollutants. Lethal and sub-lethal effects and their nature. Population distribution of the sensitivity of individuals to toxicants. Impacts of pollutants on the agro-ecosystem and the hydrosystem (ecotoxicological qualities of aquatic and terrestrial environments). Action of pollutants in organisms and concept of bio-indication. Population effects of pollutants. Target and non-target species (for pesticides). Risk assessment. Assessment of the biological quality of the media (IBGN).

**Tutorials**: Analysis of concrete cases and articles. Risk assessment of substances with or without a toxicity threshold, determination of hazards, analysis of dose-response relationships, analysis of exposure to chemical substances in different environments. Deterministic and probabilistic approaches.

**S-U02-3006 MICROBIOLOGY**

L 10h T 10h PL 10h

**Teachers:** Pierre RENAULT (INRAE), Line CAPOWIEZ, Alice CHATEAU-HUYOT (AU), Thierry CLAVEL (AU), ATER

This 3-part course covers the diversity of the microbial world, soil microbial ecosystems and bio-transformations, and the fate of pathogens in the environment. The tutorials deal with the quantitative risk assessment (risk management tool) as well as, for the GQPV and IPA curricula, the microbiological hazards associated with a type of food and their control, or for the HSE curriculum, simulation of microbial activities, substrate consumption, biotransformation - carbon cycle coupling in soil (dynamic models). The labworks deal with enzymology and the microbiological study of a soil on the one hand, and the microbiological characterization of a food pathogen on the other.

**S-U02-3008 AGRONOMY, PLANT-environment INTERACTIONS**

L 18h T 12h

**Teachers**: Claude DOUSSAN (INRAE), Fabienne TROLARD (INRAE), M. André CHANZY (INRAE)

**Objective of the module**: to describe the soil and atmosphere compartments which allow exchanges between the plant and its environment. The module is separated into three parts: bioclimatology, soil physics, and biogeochemistry. The main physical, chemical and biological principles that govern the functioning of these compartments are presented and illustrated using contextualized examples. The modeling of certain processes is approached.

Prerequisites: function analysis, differential equations, notions of fluid dynamics, thermodynamics, conservation laws, solution chemistry, bases of organic chemistry

**Course content**

- Bioclimatology: Radiation, temperature, wind, water and water balance, carbon dioxide, energy balance. Impacts of climate change on agriculture. Spatial scales for taking climate into account

- Soil physics: Descriptive elements of the soil (volume, texture, structure), hydrostatic in soils (water properties, surface tension, capillarity, notion of water potential, retention curve), hydrodynamics (hydraulic conductivity, Darcy’s law, Richards’ equation), hydrology (calculation of stocks, infiltration, drainage, runoff, evapotranspiration). Associated instrumental techniques

- Biogeochemistry: the main types of soils and their formation, the organic constituents of soils, the main chemical reactions in soils, physicochemistry of liquid-solid interface, cycle of mineral elements. Establishment of root systems and their architecture, dynamics of mineral elements in solution, acquisition of mineral elements

4 hours of tutorials per subject are planned to apply the principles presented: simple numerical applications or modeling

Teaching aids: slides and courses in pdf format, paper supports, reference books.

**Assessment**: Personal work and exam at the end of the module (2h)

**S-U02-3011 : NUTRITION AND INTEGRATED METABOLISM**

L 5h T 20h PL 10h

**Teachers:** Huguette SALLANON (AU), Félicie LAURI (AU)

**Photosynthesis:** Interception of light energy, photochemical reactions, photosynthetic carbon fixation (C3, C4, CAM), photorespiration, distribution of assimilates, regulation of photosynthetic activity. Water supply (absorption, transport), water state, concept of stress. Interactions between water nutrition and carbon nutrition. Mineral food.

Slides available online.

**Practical work**: Influence of ferti-irrigation management on the growth of vegetable crops and associated physiological parameters: influence of the water status (water and osmotic potentials, water content, transpiration, stomatal conductance) on photosynthesis, respiration and nitrogenous nutrition. The objective is also to master the use of tools such as the pressure chamber (Scholander type), LICOR, nitracheck...

The lab report is produced in the form of a scientific article.

**Plant physiology labwork (10h)**

The aim is to make students familiar with the main concepts and common techniques in plant physiology. We will examine how plants survive under environmental stress by modifying their physiology (water and mineral acquisition, photosynthesis…).

**II-Specialized teachings (specific to IMAS, 150h in English)**

**S-U02-3361 FUNDAMENTALS OF ECOLOGY, EVOLUTION & GENETICS**

L 15h T 5h

**Teachers:** Morgane ROTH (INRAE), Benoit MOURY (INRAE), Cindy MORRIS (INRAE)

The objective of this course is to familiarize students with the nature and origin of biological diversity on Earth and, in particular, the processes of diversification on which plant breeding and emergence of plant diseases and pests are based. The course is divided into 4 parts: 1) the timeline and evolutionary origins of life on Earth with a focus on terrestrial plants, microorganisms and insects, 2) the fundamental forces of evolution that lead to diversification and speciation, 3) the specific processes of speciation in plants and 4) the ecological traits of cropping systems that foster the co-existence of species and the dynamics of their populations. This course will provide the basic knowledge that will facilitate understanding of courses in the M2 program.

**S-U02-3362 FUNDAMENTALS OF PLANT HEALTH**

L 16h T 4h

**Teachers:** Marc BARDIN (INRAE), Cindy MORRIS (INRAE)

The objective of this course is to provide students with an introduction to the basic concepts of Plant Pathology and plant health management. Students will learn 1) the definitions of plant disease/plant health and the principles of etiology, 2) concepts concerning disease epidemiology and 3) strategies of disease management. They will also become familiar with the full array of microorganisms that can cause harm to plants including bacteria, fungi, viruses and viroids. The course will include a series of lectures providing the basics of plant pathology and homework where the students will prepare and give a talk on the main phytosanitary problems encountered on cultivated plants.

**S-U02-3363 CHEMISTRY OF NATURAL PRODUCTS**

L 10h T 5h

**Teacher**: Gérald CULIOLI (AU)

This course is divided in 4 parts. The main definitions useful in the field of natural products chemistry (*e.g.* primary/central *vs* secondary/specialized metabolites) will be developed in a brief introduction. The second part will be devoted to the description of the main classes of natural products on the basis of the biosynthetic pathways (acetate, shikimate, mevalonate…) which allow the production of such chemical compounds. The principal chromatographic (GC & HPLC) and analytical (1D & 2D NMR, MS…) techniques used for the purification and the structural characterization of natural products will be presented with specific applications in the field of phytochemistry. This course will end with a brief inventory of the different ecological roles played by natural substances in the environment and their use by mankind.

**S-U02-3364 PRINCIPLES OF TRANSFORMATION**

L 10h T 5h

**Teachers:** Ingrid COLLOMBEL (Supagro), Nicolas BORDENAVE (CANADA), Manuel DORMIER (Supagro), Harish RAVI (PhD AU), Farid CHEMAT (AU)

This course is divided is 3 parts. It will address three fundamental principles of food processing (unit operations, mass balance and energy balance). These theoretical principles will be put into practice through simple problems and linked to actual situations of large-scale food production. It will introduce the different strategies that can be used to stabilize foods, focusing on heat treatments such as pasteurization and sterilization. It addresses also the notion of equivalent treatment, process control, the various possible technologies and the impact on food quality. Finally, an introduction to fermentation as an ancestral and cultural low-cost food preservation process, run by microbial enzymatic activities, that brings a certain stability and quality value to raw material such as veggies.

**S-U02-3365 BASES OF FOOD SCIENCES**

L 20h T 10h

**Teachers:** Nicolas BORDENAVE (CANADA), Maria-Cruz FIGUEROA (Supagro), Nawel ACHIR (Supagro), Alexandre LECA (INRAE), Isabelle SOUCHON (INRAE)

This course will address the basic principles of food science, covering the four core disciplines of food science: food chemistry, food processing, food microbiology, and sensory science. Food chemistry will be addressed through basic biochemistry of the main classes of nutrients and their analysis (lipids, proteins, carbohydrates, water and minor food constituents), and applied to common food groups (cereals, dairy products, fruits and vegetables, etc.). Food processing and microbiology will be addressed through their fundamental principles and their applications to food preservation. Finally, sensory science will be addressed through its two main components, texture and flavor, and connections will be established with concepts of food biochemistry, showing how structure and physical/chemical properties of food constituents affect texture and flavor. The overall approach of this course will be integrative and will strive to make links between molecular properties of food constituents and properties of food itself.

**S-U02-3366 BASES OF HUMAN NUTRITION**

L 15h T 5h

**Teachers:** Florence COSTE (AU), Sophie ANTOINE (AU), Catherine RIVA (AU), Grégory MEYER (AU), Guillaume WALTHER (AU)

The course will address the fundamental principles of human nutrition from basic energy metabolism to up-to-date nutritional recommendations. The metabolism of carbohydrates, proteins and lipids and its importance to human cellular homeostasis will be recalled. This will provide a basis for understanding how different foods (solids and liquids) affect human health, covering concepts of physiology from taste perception to the digestive process. This course will also address the most recent international recommendations for human nutrition (in healthy people or patients with chronic disease).

**S-U02-3367 SCIENTIFICS METHODS**

L 7h T 3h

**Teachers**: Philippe NICOT (INRAE), Cindy MORRIS (INRAE)

The objective of this course is to stimulate students to think and debate about how scientific discoveries are made and communicated. The course will cover 6 topics: 1) History of the scientific method, 2) How culture influences science, 3) Methods to generate ideas and scientific goals, 4) Defining and testing hypotheses, 5) Why and how scientific results are communicated and 6) Ethical issues in science. The course is expected to influence the students’ perspective on how they conduct their own research, especially in terms of defining objectives, testing hypotheses and assuring traceability.

**S-U02-3368 BASES OF STATISTICS AND PROBABILITY**

L 15h T 5h

**Teacher:** Florent BONNEU (AU)

This course introduces in a practical point of view the main mathematical concepts useful for statistical modeling. The first part is devoted to the definitions and rules of probability calculus, the presentation of the most useful random variables and their characteristics. The second part introduces the Central Limit Theorem, which plays an important role in the following parts on parameter estimation and hypothesis testing. The last part is dedicated to variance analysis, linear regression and an introduction toward the generalized linear models. Teaching focuses rigorously on mathematical application hypothesis and illustrates concepts on practical examples with the R software. The content of this course is fundamental for future courses on statistical modeling in numerous domains: environment, ecology, agronomy...