

FRANCE

COOKING FOR HEALTH: FROM FIELD TO PLATE



PROGRAM DESCRIPTION

This program, located in Beauvais, France, combines workshops, a language class, and an internship to offer a unique approach to culinary sciences. Students will combine culinary arts, food science, health sciences, and professional practice at the Institut Polytechnique LaSalle Beauvais. Students will take a one-week French language course and can choose to participate in an internship in a gourmet restaurant or in a small food processing facility after completing the workshops.

PROGRAM TYPE: EXCHANGE

PROGRAM DIRECTOR: DR. J.F. MEULLENET, JFMEULL@UARK.EDU

PROGRAM DATES: MAY 17 - JUNE 16* (OPTIONAL 4-WEEK INTERNSHIP)

PROGRAM COSTS: (ESTIMATED) \$2,300 + AIRFARE (EST.\$1,300) + UA TUITION

**Prices and travel dates to be confirmed by February 2017.*



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between food chain, dietary habits, and human health as a consumer and public health issue.

PURPOSE

This program offers an educational experience for food science students to access a European viewpoint on food, set in the comfort of a charming French town for the spring semester or summer, while keeping on track to graduate from the University of Arkansas. Students will better understand the complex relationships

OPPORTUNITY

Studying at the Institut Polytechnique LaSalle Beauvis will not only give you access to excellence in education; you will also have the opportunity to live in the country that invented “savoir-vivre”, the art of living well! By participating in this program, students will gain essential skills to apply to the workplace, experience in culinary art, and a European perspective on culinary science, giving them a competitive advantage when applying for jobs.

To learn more about this program, visit bumpersinternational.uark.edu or contact the program director.

