

### LOCALISATION



Chemin de la Passio Vella

## RECRUITMENT

### **ENTRY REQUIREMENTS**

- · Hold one of the following options:
- General Baccalaureate (recommended specialties: Life and Earth Sciences (SVT), Physics-Chemistry, Mathematics, or Biology-Ecology)
- Technological Baccalaureate (preferably Laboratory Science and Technology (STL) or Agronomy and Life Sciences and Technologies (STAV))
- University Entrance Diploma (Diploma of Access to Higher Education (DAEU))
- Any qualification deemed equivalent by the academic committee. Also accessible through VAP (Validation of Professional Experience) after review by the academic committee.

### ADMISSION PROCEDURES

Applications are selected based on a review of the applicant's file.

**BUT 1 via ParcourSup** https://www.parcoursup.fr

## BUT 2 and BUT 3 via eCandidat : https://candidatures.univ-perp.fr

An interview may be required by the academic committee.



**BACHELOR'S DEGREE ISCED LEVEL 6** 

**BUT : BACHELOR OF TECHNICAL AND APPLIED STUDIES** 

# **Biological Engineering - GB** Agronomy Course

#### **Program Accessibility Options:**

🗹 Initial Education 🛛 Work-Study Program (Alternance) 🗹 Continuing Education starting from year 3 (BUT 3)

# **OBJECTIVES**

This program aims to train versatile and autonomous technicians and assistant engineers who are equipped to sustainably manage food resource production and thrive in diverse agri-food sectors. These sectors include crop cultivation, livestock breeding, agronomy, food processing, plant pathology, sustainable development, environmental management, and research.

Graduates will play a key role in the research and development of innovative products and the design of new production techniques. They may contribute to enhancing the quality of raw materials for processing or participate in the development of rural and peri-urban areas. Additionally, they may pursue careers in technical advising, quality improvement, or technical sales.

# **PROGRAM OVERVIEW**



Complete program available here

# TARGETED SKILLS

### Core Curriculum of the Bachelor of Technology in Agronomy (BUT GB)

		KEY SKILLS	MAIN SUBJECTS
	2 FUNDAMENTAL SKILLS	Conduct Biological Analyses	<ul> <li>Chemistry /Biochemistry</li> <li>Microbiology</li> <li>Cell Biology</li> <li>Animal and Plant</li> <li>Biology and Physiology</li> <li>Mathematics / Physics</li> <li>Communication /English / Portfolio</li> </ul>
		Experiment in Biological Engineering	

#### **Specialization: Agronomy**

KEY SKILLS		MAIN SUBJECS
SPECIFIC COMPETENCIES	Comprendre, Conseiller et Innover dans les filières agrialimentaires	<ul> <li>Ecosystem and Functional Ecology</li> <li>Land Management</li> <li>Mapping / GIS (Geographic Information Systems)</li> <li>Molecular Engineering</li> <li>Genetic Improvement</li> <li>Animal and Plant Production</li> <li>Management</li> <li>Regulations, Quality, and Safety</li> <li>Phytosanitary Treatments</li> <li>Food Processing and Enhancement</li> <li>Oenology / Sensory Analysis</li> <li>Sustainable Development</li> </ul>

# **PROGRAM STRUCTURE**



**Duration:** Three years **Total hours**: 2600 hours

**Internships:** Year 1: 4 weeks; Year 2: 8 weeks (with the possibility of an international internship starting from BUT Year 2); Year 3: 14 weeks

**Language Instruction:** English (100 hours over 3 years)

Supervised Projects: 600 hours Credits : 180 ECTS

# WHAT'S NEXT?

### **Career Opportunities**

Graduates can pursue careers in various sectors, including:

 Local authorities and institutional organizations, Consulting firms, Agricultural and biotechnology companies, Seed companies, Research laboratories and Environmental protection associations.

Roles include:

• Managing experimental trials (in labs, greenhouses, or open fields), Developing new products (e.g., new plant varieties, phytosanitary, or veterinary products), Innovating with new production techniques (e.g., in vitro cultivation) and improving production care practices

### Further Studies

While the primary goal of the Bachelor's degree is professional integration (as outlined in the official guidelines), graduates can also pursue:

• Professional and academic Bachelor's degrees and Entry into engineering schools or veterinary schools



- Unique Facility: The only University Institute of Technology (IUT) with a 3-hectare agricultural site offering multiple certified organic productions (AB Label) including : *Rabbit farming, Poultry farming, Olive oil production, Almond farming and Viticulture and Winemaking*
- Student-Centered Production: Students produce and sell their own wine, olive oil, and almonds.
- Industry Collaboration: Practical projects closely linked with the professional environment.

### PRACTICAL INFORMATION

#### ACADEMIC CONTACTS

Carole BLANCHARD Head of the GB Department gb-iut@univ-perp.fr

Muriel DUVAL Head of Agronomy Program gb-agro-iut@univ-perp.fr

#### **ADMINISTRATIVE CONTACTS**

GB Administration Department 04 68 66 24 22

#### **IUT ACADEMIC SERVICES**

<u>sco-iut@univ-perp.fr</u>

#### **IUT PERPIGNAN**

https://iut.univ-perp.fr/

**CONTACT SFCA** (Continuous Education) sfc@univ-perp.fr



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