EU-GIFT

Blended Intensive Programme

Virtual part October 20th, 2026 | December 12th, 2026
In person part November 23rd – 27th, 2026

From quality to corporate social responsibility in the food chain: the implementation and promotion of geographical indications.

EUGIFT

ATTENDANCE	Virtual part:	October 20th, 2026 (1.5 h) December 12th, 2026 (1.5 h)
	In person part:	November 23rd – 27th, 2026
EVENT LOCATION	Bordeaux Sciences Agro	
FUNDING	Erasmus+	
TOPIC	Exploring the implementation and promotion of geographical indications	
TARGET GROUP	Students of the EU-GIFT alliance partner universities	
LANGUAGE	English	
ERASMUS+ COORDINATOR	Camille Cholet	
BIP ACADEMIC COORDINATOR	Benoît Grossiord, PhD, Associate Professor in Food Sciences	
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BORDEAUX SCIENCES AGRO

REGISTRATION LINK

UNIVERSIDAD DE LA RIOJA · UNIVERSITÀ di VERONA · utad UNIVERSIDADE DE TRÁS-OS-MONTES E ALTO DOURO · EGER 1774 ESZTERHÁZY KÁROLY CATHOLIC UNIVERSITY · USAMV · Hochschule Geisenheim University

FROM QUALITY TO CORPORATE SOCIAL RESPONSIBILITY IN THE FOOD CHAIN: THE IMPLEMENTATION AND PROMOTION OF GEOGRAPHICAL INDICATIONS

BIP Application

We plan to organize a Blended Intensive Programme (BIP) involving partners of the EU-GIFT Alliance. The BIP will take place at Bordeaux Sciences Agro and will last 5 days.

Virtual part: October 20th, 2026 (1.5 hours) and December 12th, 2026 (1.5 hours)
In Person part in Bordeaux: November 23rd – 27th, 2026
Total workload: 75 h = 3 CTS (virtual + face-to-face)

FUNDING

Erasmus+
Enriching lives, opening minds.

TOPICS

Exploring the implementation and promotion of geographical indications.

Blended Intensive Programmes (BIP)
+
Mobility grants for participating students and staff members

ERASMUS+ Coordinator	**Camille Cholet** **camille.cholet@agro-bordeaux.fr**
BIP academic coordinator	**Benoît Grossiord, PhD,** **Associate Professor in Food Sciences**
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DESCRIPTION

In this course, we will examine how food business operators (FBOs) address various issues throughout the food chain, from production to distribution.

Starting with a definition of food quality, we will explore how producers and processors manage the intrinsic properties of their products and their production practices.

The focus will be on food safety issues, and on how FBOs must implement good hygiene practices and risk analysis to achieve high-quality products. We will also explore how they produce goods in terms of their impact on health and safety in the workplace, as well as environmental and social issues, to ensure they fulfil their responsibilities with regard to the Sustainable Development Goals (SDGs).

Furthermore, we will study the relationship between consumer expectations (and those of all stakeholders) and the tools, methods, and standards that professionals can use to develop their own strategies and properly manage their activities, thereby giving them full control over their impact and overall performance.

Finally, we will focus specifically on products with geographical indications (GIs) and consider how these could contribute to more sustainable food and agri-food systems.

The week in Bordeaux will allow students to participate in:

- Short lectures on the characteristics and determination of the quality and coorporate social responsibility (CSR) standards in a foodstuff;
- Study trip (1.5-2 days), which will allow the discovery of typical products from the southwestern France with a geographical indication;
- Student team project entitled: Contribution of the GIs to more sustainable agri-food systems.

VIRTUAL PART

October 20th, 2026

17:30 - 19:00 h
ONLINE

Presentation of the BIP programme – Introduction and objectives

December 15th, 2026

17:30 - 19:00 h
ONLINE

Concluding remarks and perspectives

IN PERSON IN BORDEAUX

November 23rd, 2026

- MORNING
  - Welcome session
  - LECTURE 1: “Let’s talk about quality!” / Introduction to the student project
- AFTERNOON
  - LECTURE 2: “Good Agricultural Practices (GAP) make goods good”
  - WORKSHOP 1: Student project

November 24th, 2026

- MORNING
  - LECTURE 3: “Make it safe! From food safety to food safety culture”
  - WORKSHOP 2: Student project
- AFTERNOON
  - VISIT 1: “Producers, production and products with a geographical indication (GI) in Nouvelle-Aquitaine”
  - Presentation of the AANA (Agence de l’Alimentation de Nouvelle-Aquitaine / *Nouvelle-Aquitaine Food Agency)* and cocktail

November 25th, 2026

- MORNING
  - LECTURE 4: “Nutritional quality of the food products”
  - WORKSHOP 3: Student project
- AFTERNOON
  - WORKSHOP 4: Student project

November 26th, 2026

- ALL DAY
  - VISIT 2: “Producers, production and products with a geographical indication (GI)”

November 27th, 2026

- MORNING
  - LECTURE 5: “From quality to corporate social responsibility (CSR): a step-by-step process”
  - WORKSHOP 5: Student project
- AFTERNOON
  - WORKSHOP 6: Projects presentations
  - Closing session