

From Pantnagar to ENIL Aurillac

Bonjour and Namaste to all the lovely peoples who are going to read this blog and enjoy it as much as I did during this journey. I will try to summarize skills that I personally learned during my 29 days of internship in France under different headings for you to understand each part of my internship.

So, without further ado, let's begin the journey...

How Developing French Indian Exchanges in Agrofood and Agronomy (DEFIAA) happen to me ?

Under DEFIAA students from various colleges within G.B Pant University travel to a French vocational institution for a one-month professional training period. In return, French students participate in a one-month training program at G.B. Pant University. The internships aim to provide students with hands-on experience in food science, technology, and agricultural fields, particularly emphasizing food processing. This year GB Pant University released the application form in January 2024. After submitting the form in February, we were shortlisted based on our grades and then proceeded to an interview round. Just a day after the interview, we received an email of our selection from the Director of International Affairs, Prof. H.J. Shiva Prasad. In total, 20 Indian students were selected under the DEFIAA consortium for different Agri Campus in France. With joyful faces and enthusiasm, we embarked on our journey to France, starting from Indira Gandhi International Airport in New Delhi on March 8th 2024.

Bonjour in France !

It was time for us to switch from « namaste » to « bonjour. » We, all 20 of us, arrived at Perpignan Agri Campus Theza by bus from Barcelona Airport on March 8th, where DEFIAA coordinators Ms. Chantal and Mr. Christophe warmly welcomed us with smiling faces. During our one-week stay at Perpignan campus, we immersed ourselves in French cuisine, language, and culture, preparing ourselves for our upcoming experiences at different agri campuses. Throughout these seven days, I learned the basics of the French language, with my two favorite words being « bonjour » and « merci beaucoup » . Apart from language, we also experienced the food and culture of France by attending the Theza carnival. Now, on March 13th, 2024, it was time for us to head to our allotted agri campus.

George Pompidou – ENILV Lycee Agricole Aurillac

After completing a week-long orientation program in Perpignan Agri campus, I arrived at G. Pompidou Agri campus Aurillac to explore advancements in agro alimenta. I was astonished by the beauty of this agri campus, nestled amidst mountains and snow. During my stay here, I explored the meat lab, cheese lab, dairy farm, and microbiological culture lab. The most special experience for me was the opportunity to visit INRAE, where I had the chance to work with highly sophisticated instruments. Let's take a closer look at my experiences in the above-mentioned lab.

National Research institute for Agriculture, Food and Environment (INRAE)

Visiting INRAE was a long-held dream of mine, and DEFIAA made it possible. At INRAE, I delved into the realm of advanced microbiology and fermentation technologies. I was introduced to sophisticated instruments such as MALDI Biotyper Sirius, which play pivotal role in microbiological strain analysis. Additionally, I gained insights into cheese making techniques, exploring the intricate processes involved in creating this

beloved dairy product. Furthermore, I learned about innovative methods for inhibiting the growth of harmful microbes, particularly in ensuring food safety from farm to fork. Interacting with professors dedicated to inhibiting bad microbes was enlightening, as I delved into their research on combating pathogens and ensuring the integrity of our food supply. Overall, my experience at INRAE provided me with a comprehensive understanding of cutting-edge technologies and methodologies in microbiology and fermentation, leaving me inspired and eager to continue exploring this fascinating field.

Lallemand: The world of microorganisms and their derivatives

During my visit to Lallemand France, I was impressed by their expertise in the storage, processing, and packaging of various microbes, particularly yeast. I learned about their meticulous methods for handling yeast cultures and ensuring their quality before distribution worldwide. It was fascinating to see how they are one of the largest suppliers of yeast for wine production in France, underscoring their significant role in the industry. Overall, my experience at Lallemand France provided valuable insights into the intricacies of microbial technology and its applications in diverse markets, leaving me with a deeper appreciation for their contributions to the field.

G. Pompidou school farm

Visiting G. Pompidou school farm at the break of dawn proved to be incredibly rewarding for me. Witnessing the morning hustle and bustle, I gained valuable insights into dairy farming practices. I was particularly fascinated by the process of making Chantal cheese and was amazed by the efficiency of the automatic milking machine. Seeing the automatic calf feeder in action was also a highlight, providing a glimpse into modern farming technology. Moreover, encountering different breeds of cows, such as Salers, added

to the enriching experience. However, what truly stood out was the warmth and generosity of the people working at the farm, who welcomed me with open arms and willingly shared their knowledge. Overall, the early morning visit to G. Pompidou school farm was not only educational but also filled with moments of appreciation for the beauty and intricacies of dairy farming.

My experience in the G.Pompidou meat lab

Visiting the G. Pompidou meat lab was an eye-opening experience for me. As an Indian, witnessing the processing of a large number of pigs and their transformation into various products was truly remarkable. I observed the intricate ways in which the meat was cut and processed, gaining valuable insights into different techniques utilized in meat processing. Additionally, I learned about the technology involved in making different types of sausages, including the drying mechanism and the process of transforming meat into minced products. Beyond these aspects, visiting the meat lab also helped me to learn about quality control measures, food safety protocols, and the importance of hygiene in meat processing. I also understood various cuts of meat, the nutritional aspects of different meat products, and the role of meat in culinary traditions around the world. Overall, my experience at the G. Pompidou meat lab provided me with a comprehensive understanding of meat processing and its significance in the food industry.

Fruitful day at the Cheese technology laboratory

During my visit to the cheese technology lab, I delved into the intricate processes involved in the production and testing of blue cheese. I was fascinated to learn about the utilization of infrared technology for assessing milk quality and the techniques employed to determine the dry extract of cheese. The meticulous attention to detail in selecting and adding specific cultures for various cheese types, along with the precise control of pH and temperature during culture

addition, underscored the artistry and science behind cheese-making. Understanding the significance of culture selection, pH regulation, and temperature control deepened my appreciation for the craftsmanship inherent in cheese production. Additionally, discovering the magnitude of the cheese market in France provided valuable insights into the global impact of this beloved culinary tradition. Overall, my experience in the cheese lab was both enlightening and enriching, offering a glimpse into the complex world of cheese production and innovation.

Acknowledgements: Gratitude for Support and Guidance during my stay at G.Pompidou

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[Visit my blog \(2024 april\) Moveagri – Seema Singh, DEFIAA 2024 student. Food Technologist, focused on implementing technology in food production to sustainably feed the growing population.](#)

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