



BTSA - Analyses agricoles biologiques et biotechnologiques

BIOLOGICAL AND BIOTECHNOLOGICAL AGRICULTURAL ANALYSES

The diploma trains to the functions of laboratory technician. The student learns to prepare and implement essential analyses in biology, biochemistry, microbiology and chemistry as well as to carry out biotechnological processes. It is trained in the operation of different equipment and the taking of measurements. He knows how to organize his work in accordance with the appropriate health and safety recommendations, regulations and quality approach. He knows how to design a control plan and set up an analytical system. His training also covers the interpretation and restitution of results.

The technician works in the agri-food, chemical or pharmaceutical industries, in the environment, agriculture or research.

- Duration of training: 2 years
- 28 weeks of school education with a student schedule of 30 hours per week
- European Qualifications Framework : level 5
- The training includes 16 weeks of internship

Jobs prepared by the training / Sector of activity

Laboratory technician, laboratory manager for process industries, medical biologist technician





Skills acquired during training

- C1. Expressing, Communicating and Understanding the World
- C2. Communicating in a foreign language
- C3. Optimize your motor skills, manage your health and socialize
- C4. Implement a mathematical model and computer solution suitable for data processing
- C5. Organize the operation of the laboratory taking into account normative, qualitative, economic and environmental constraints
- C6. Design a control plan for the relevant sectors (food, agriculture, environment, human and animal health)
- C7. Reasoning for the choice and implementation of an analytical system
- C8. Conduct the analysis independently in compliance with regulations and health and safety rules
- C9. Participate in the implementation of biotechnology processes
- C10. Mobilize the expected achievements of the ANABIOTEC senior technician to face a professional situation