

Industrial Organization of the Food Industry

Course title - Intitulé du cours	Industrial Organization of the Food Industry
Level / Semester - Niveau /semestre	M2 / S2
School - Composante	Ecole d'Economie de Toulouse
Teacher - Enseignant responsable	MECHEMACHE - REQUILLART
Other teacher(s) - Autre(s) enseignant(s)	
Lecture Hours - Volume Horaire CM	30
TA Hours - Volume horaire TD	0
TP Hours - Volume horaire TP	0
Course Language - Langue du cours	Anglais
TA and/or TP Language - Langue des TD et/ou TP	

Teaching staff contacts - Coordonnées de l'équipe pédagogique :

Zohra Bouamra : zohra.bouamra@tse-fr.eu , MS 107. Office hours: Thursday, 9:00 - 10:30; Preferred options: email / after class

Vincent Réquillart vincent.requillart@tse-fr.eu, MS 105, Office hours: Thursday, 9:00 - 10:30; Preferred options: email / after class

Course's Objectives - Objectifs du cours :

This course focuses on the industrial organization of the food industry and its consequences. Students will learn how to use the theory of industrial organization in order to analyze specific questions of an industry. For each topic covered by the course, we will review first the stylized facts, then the standard models from the literature and finally discuss more specific models addressing the issues. It is assumed that students engage in independent reading around the topics listed. They are also invited to actively participate to the lectures. In particular, they will have the opportunity to make presentation during some lectures.

Students will learn how to use micro-economics tools and particularly industrial organization to address real world problems applied to the food industry. They will have to develop critical views when reading various studies and will have to develop their ability to provide written and oral ~~comments~~ contributionson an empirical analysis. This course is also a good introduction to a research activity.

Prerequisites - Pré requis :

Knowledge of industrial organization.

Practical information about the sessions - Modalités pratiques de gestion du cours :

Attendance to lectures is highly recommended. Experience shows that students who attend only a fraction of the lectures perform badly, as they are not involved in the course. Slides and references will be on the Moodle platform before the corresponding lectures so that students can browse and read recommended materials.

Laptops or tablets are accepted

Active participation is encouraged

Students ~~are required to~~ must arrive on time

For any specific problem, students are encouraged to inform the teachers as soon as possible

Grading system - Modalités d'évaluation :

Evaluation is based on continuous assessment. This assessment includes participation during the lectures (~~15~~10%), and personal work (see below) to be prepared by group of 2 to 3. Each group of students will present an intermediate report (40%) to the class, which will be discussed by another group (10%) a (short) presentation of a paper from the literature (25%) and provide a final written a report at the end of the semester (40%). on a specific question chosen by the students (60%).

~~With respect to the presentation of an academic paper, we will provide the list of papers to be presented. The papers deal with issues developed during the lectures. This will make the lectures more lively and more importantly this is a way to train students to summarize the main questions and conclusions of an academic paper. More details will be given during the first lecture.~~

~~With respect to the written report~~ The personal work is based on, a synthesis of few papers (both academic and non-academic) covering a given topic ~~is required~~. Students will be free to select the topic of their interest (obviously, providing it covers the general topic 'Industrial Organization of the food industry'). Students will receive advices for this personal work (topic, selection of papers, ...). To help students to structure their written report, a preliminary oral presentation of the synthesis is organized. At the end of presentations, another group will discuss all students are the presentation in order to help improving the personal work. All students are very welcome to ask questions and discuss the issues raised during the presentation. ~~A priori,~~ this work will be in group of 2 to 3 students (this will depend on the number of students attending the course). More details will be provided during the first lecture.

Bibliography/references - Bibliographie/références :

There is no textbook covering the whole domain. A first reading list is provided below. Additional references will be provided during the lectures.

Symeonidis, G. (2000). Price competition and market structure: The impact of cartel policy on concentration in the UK. *Journal of Industrial Economics*, XLVIII(1): 1-26.

Moschini, G., Menapace, L., & Pick, D. (2008). Geographical indications and the competitive provision of quality in agricultural markets. *American Journal of Agricultural Economics*, 90(3): 794-812.

Marette, S., Crespi, J. M., & Schiavina, A. (1999). The role of common labelling in a context of asymmetric information. *European Review of Agricultural Economics*, 26(2): 167-178.

Bottega, L., & De Freitas, J. (2009). Public, private and nonprofit regulation for environmental quality. *Journal of Economics & Management Strategy*, 18(1) : 105-123.

Von Schlippenbach, V., & Teichmann, I. (2012). The strategic use of private quality standards in food supply chains. *American Journal of Agricultural Economics*, 94(5): 1189-1201.

Brendstrup, B., Paarsch, H., Solow, J.L. (2006). Estimating Market Power in the Presence of Capacity Constraints: An Application to High-Fructose Corn Sweetener. *International Journal of Industrial Organization*, 24(2): 251-267.

Fischer, C., & Lyon, T. P. (2014). Competing environmental labels. *Journal of Economics & Management Strategy*, 23(3): 692-716.

Li, Y., & van't Veld, K. (2015). Green, greener, greenest: Eco-label gradation and competition. *Journal of Environmental Economics and Management*, 72: 164-176.

Dobson, P., & Chakraborty, R. (2014). How Do National Brands and Store Brands Compete?: Centre for Competition Policy, Working Paper 14-7.

Gabrielsen, Tommy Staahl and Lars Sjørgard (2007), "Private labels, price rivalry, and public policy," *European Economic Review*, 51 (2), 403-424.

Duvaléix-Treguer, S., Hammoudi, A., Rouached, L., Soler, L.-G., 2012. Firms' responses to nutritional policies. *European Review of Agricultural Economics*, 39 (5), 843-877.

Session planning - Planification des séances :

The course is organised in 10 sessions of three hours. Each of the first eight sessions will cover items described below. The last two sessions will be devoted to the presentations of the preliminary report and discussion with the whole class.

Structure of the Food Industry

1. Introduction to the course. Main characteristics of the food industry
2. Competition and structure of the industry

~~Product differentiation in the food industry~~

~~3. Vertical product differentiation and competition in the sweetener industry~~

Standards, Labels and collective arrangements

~~4~~3. Geographical indications and collective marketing arrangements

~~5~~4. Private versus public standards for food safety

Vertical relationships

~~6~~5. Bargaining in the dairy industry

~~7~~6. The role of private labels in the food chain

Food, nutrition and firm's strategy

7 and 8 . Nutritional policies and stStrategic reactions of firms ~~to nutritional policies~~

9 and 10 : Students' presentations