

Study Programme

Academic year 2020-2021

Global Campus South Korea, Faculty of Sciences, Faculty of Bioscience Engineering Bachelor of Science in Food Technology

Campus: Incheon

Language of instruction: English

Programme version 6

1	General	Courses	124 (credits
Nr 1	Course O000132	English for Academic Studies 1 5 1 Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotechnology	Session A:1	Study 150
2	O000133	General Biology 5 1 Hoo Sun Chung Department of Environmental Technology, Food Technology and Molecular Biotechnology	B:2, A:1	150
3	O000078	Inorganic Chemistry 1: Structure of Matter 5 1 Francis Verpoort Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:1	150
4	O000131	English for Academic Studies 2 5 1 Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotechnology	B:1, A:2	150
5	O000087	Inorganic Chemistry 2: Reactivity of Matter 5 1 Francis Verpoort Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:2	150
6	O000155	Introduction to Biochemistry: Biomolecules 5 1 Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotechnology	B:1, A:2	150
7	O000095	Mathematics 1: Engineering Mathematics 10 1 Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:J	300
8	O000134	Physics 1 and 2: Mechanics, Vibration, Waves and Thermodynamics 10 1 Soebiakto Loekman Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:J ogy	300
9	O000096	Informatics 10 1 Wesley De Neve Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:J	300
10	O000082	Organic Chemistry 1: Structure and Reactivity 5 2 Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:1 logy	150
11	O000136	Chemical Analytical Methods 4 2 Tanja Cirkovic Velickovic Department of Environmental Technology, Food Technology and Molecular Biotec	A:1 hnology	120
12	O000137	Plant Biology 3 2 Stephen Depuydt Department of Plant Biotechnology and Bioinformatics	A:1	90
13	O000138	Animal Biology 3 2 Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecular Biotech	A:1 nology	75
14	O000156	Biochemistry: Metabolism 4 2 Stefan Magez Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:1	120
15	O000083	Mathematics 2: Multivariable Calculus and Geometry 5 2 Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:1	150
16	O000091	Physics 3: Electricity and Magnetism 5 2 Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:1	150
17	O000157	Microbiology 4 2 Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecular Biotech	A:2 nology	120
18	O000092	Organic Chemistry 2: Advanced Reactivity 5 2 Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:2 logy	150
19	O000094	Physics 4: Optics and Physical and Chemical Thermodynamics 5 2 Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:2	150
20	O000088	Mathematics 3: Differential Equations 5 2 Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:2	150
21	O000158	Environmental Chemistry 4 2 Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular Biotechnology	A:2 logy	120
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22 0000159	Modern Aspects of Food	4	2	A:2	120	
	Sam Van Haute Department of Environmental Technology, Food Technolog	y and Molec	ular Biotechnolog	у		
23 0000160	Molecular Biology: Concepts and Methods	4	2	A:2	120	
	Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecular Biotechnology					
24 O000161	Environmental Chemistry and Technology: Concepts and Methods	4	2		120	

2 General Courses 120 credits

The courses programmed in the 1st semester of the 4th bachelor's year are to be taken at the home campus of Ghent University

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1 O00		Process Engineering	CRDT F	Ref MT1	Session A:1	Study 150
		Philippe Heynderickx Department of Environmental Technology, Food Technology	ology and N	~		
2 000	00141	Process Modelling and Control	5	3	A:1	150
		Shodhan Rao Department of Environmental Technology, Food Technology a	and Molecula	ar Biotechnology		
3 000	00100	Process Technology	5	3	A:1	150
	00400	Frederik Ronsse Department of Green Chemistry and Technology	_	•		450
4 000	00103	Food Chemistry Tanja Cirkovic Velickovic Department of Environmental Technology, Food Te	5 echnology a	3 nd Molecular Biote	A:1	150
5 000	00104	Food Technology	5	3	A:1	150
0 000	00101	Sam Van Haute Department of Environmental Technology, Food Technology	and Molec	-		100
6 000	00139	Probability and Statistics	10	3	A:J	250
		Arnout Van Messem Department of Environmental Technology, Food Technology	ology and M	lolecular Biotechn	ology	
7 000	00120	Company Visits and Scientific Seminars	10	3	A:J	250
		Michael Dunne Department of Environmental Technology, Food Technology				450
8 O00	00024	Economics and Marketing Christine Yung Hung Department of Agricultural Economics	5	3	A:2	150
9 000	00146	Technology of Non-Animal Products	5	3	A:2	150
		Sam Van Haute Department of Environmental Technology, Food Technology	and Molec	_		
10 O00	00152	Food Microbiology and Preservation	5	3	A:2	150
		Frank Devlieghere Department of Food Technology, Safety and Health				
11 1002	2412	Case Studies and Company Visits Erik Meers Department of Green Chemistry and Technology	5	4	A:1	125
12 1002	0777	Human Nutrition	5	4	A:1	150
12 1002	2111	John Van Camp Department of Food Technology, Safety and Health	5	4	A. I	150
13 1002	2758	Food Marketing and Consumer Behaviour	4	4	B:1	120
		Wim Verbeke Department of Agricultural Economics				
14 1002	2415	Food Safety and Risk Analysis	5	4	A:1	125
		Liesbeth Jacxsens Department of Food Technology, Safety and Health				
15 1002	2764	Milk and Dairy Technology Koen Dewettinck Department of Food Technology, Safety and Health	4	4	A:1	120
16 1002	2755	Meat Science and Technology	4	4	A:1	120
10 1002	2100	Stefaan De Smet Department of Animal Sciences and Aquatic Ecology	7	7	7.1	120
17 1001	1084	Technology of Fishery Products	3	4	A:1	75
		Frank Devlieghere Department of Food Technology, Safety and Health				
18 O00	00154	Research Methodology and Project	20	4	A:J	500
		Michael Dunne Department of Environmental Technology, Food Technology				
19 O00	00151	Project Management, Entrepreneurship and Intellectual Property Benedikt Sas Department of Food Technology, Safety and Health	4	4	A:2	108
20 000	00144	Food Legislation	3	4	A:2	75
20 000	55177	Yoonsung Park Department of Environmental Technology, Food Technology	_			7.0
21 000	00149	Quality Management Systems in Agro-food Chain	3	4	A:2	90
		Liesbeth Jacxsens Department of Food Technology, Safety and Health				

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Teaching

When a course is not taught (solely) in the programme's language of instruction, the effectively used languages are indicated in square brackets following the cours name, using the following ISO codes:

bg: Bulgarian de: German es: Spanish ja: Japanese pl: Polish sh: Kroatian/Serbian zh: Chinese cs: Czech el: Greek fr: French nl: Dutch pt: Portuguese sl: Slovene

da: Danish en: English it: Italian no: Norwegian ru: Russian sv: Swedish

Semester

Semesters are indicated by their number (1 or 2); semester 3 represents the summer period and J indicates a course spanning semesters 1 and 2. When a capital letter precedes a semester number, the course has multiple offerings. The letter indicates the offering concerned.

When a semester is shown in brackets, the course in not offered this year in the specific offering. The offering frequency and first year of offering are indicated by the following codes:

a: bi-annually c: annually, from 2021-2022 f: annually, from 2022-2023 i: annually, from 2023-2024 b: tri-annually d: bi-annually, from 2021-2022 g: bi-annually, from 2022-2023 j: bi-annually, from 2023-2024 h: tri-annually, from 2022-2023 k: tri-annually, from 2023-2024

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