

# 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	Course		CRDT Ref	MT1	Session	Study
1	O000132	English for Academic Studies 1  Michael Dunne Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	A:1	150
2	O000133	General Biology Hoo Sun Chung Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	B:2, A:1	150
3	O000078	Inorganic Chemistry 1: Structure of Matter Francis Verpoort Department of Environmental Technology, Food Technology and Molecula	5 or Biotechnology	1	A:1	150
4	O000131	English for Academic Studies 2  Michael Dunne Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	B:1, A:2	150
5	O000087	Inorganic Chemistry 2: Reactivity of Matter Francis Verpoort Department of Environmental Technology, Food Technology and Molecular	5 or Biotechnology	1	A:2	150
6	O000155	Introduction to Biochemistry: Biomolecules Sam Van Haute Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	B:1, A:2	150
7	O000095	Mathematics 1: Engineering Mathematics Shodhan Rao Department of Environmental Technology, Food Technology and Molecular B.	10 iotechnology	1	A:J	300
8	O000134	Physics 1 and 2: Mechanics, Vibration, Waves and Thermodynamics Soebiakto Loekman Department of Environmental Technology, Food Technology and Molec	10 Cular Biotechnology	1	A:J	300
9	O000096	Informatics Wesley De Neve Department of Environmental Technology, Food Technology and Molecula.	10 r Biotechnology	1	A:J	300
10	O000082	Organic Chemistry 1: Structure and Reactivity Philippe Heynderickx Department of Environmental Technology, Food Technology and Mol.	5 ecular Biotechnology	2	A:1	150
11	O000136	Chemical Analytical Methods Tanja Cirkovic Velickovic Department of Environmental Technology, Food Technology and N	4 Molecular Biotechnology	2	A:1	120
12	O000137	Plant Biology Stephen Depuydt Department of Plant Biotechnology and Bioinformatics	3	2	A:1	90
13	O000138	Animal Biology  Magdalena Radwanska Department of Environmental Technology, Food Technology and M.	3 olecular Biotechnology	2	A:1	75
14	O000156	Biochemistry: Metabolism Stefan Magez Department of Environmental Technology, Food Technology and Molecular B	4 Riotechnology	2	A:1	120
15	O000083	Mathematics 2: Multivariable Calculus and Geometry  Shodhan Rao Department of Environmental Technology, Food Technology and Molecular B.	5 iotechnology	2	A:1	150
16	O000091	Physics 3: Electricity and Magnetism Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	2	A:1	150
17	O000157	Microbiology  Magdalena Radwanska Department of Environmental Technology, Food Technology and M.	4	2	A:2	120
18	O000092	Organic Chemistry 2: Advanced Reactivity  Philippe Heynderickx Department of Environmental Technology, Food Technology and Mole	5 ecular Biotechnology	2	A:2	150
19	O000094	Physics 4: Optics and Physical and Chemical Thermodynamics Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular	5	2	A:2	150
20	O000088	Mathematics 3: Differential Equations  Shodhan Rao Department of Environmental Technology, Food Technology and Molecular B.	5	2	A:2	150
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21 0000158	Environmental Chemistry	4	2	A:2	120
	Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular B	Piotechnology			
22 0000159	Modern Aspects of Food  Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotech	4 Inology	2	A:2	120
23 0000160	· · · · · · · · · · · · · · · · · · ·	4	2	A:2	120
24 0000161	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

Nr Course

1	O000140	Process Engineering Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecula	5 or Biotechnology	3	A:1	150
2	O000141	Process Modelling and Control  Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotech	5 hnology	3	A:1	150
3	O000100	Process Technology Frederik Ronsse Department of Green Chemistry and Technology	5	3	A:1	150
4	O000103	Food Chemistry Tanja Cirkovic Velickovic Department of Environmental Technology, Food Technology and Molec	5 rular Biotechnology	3	A:1	150
5	O000104	Food Technology Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biote	5 echnology	3	A:1	150
6	O000139	Probability and Statistics  Arnout Van Messem Department of Environmental Technology, Food Technology and Molecular	10 Biotechnology	3	A:J	250
7	O000120	Company Visits and Scientific Seminars	10	3	A:J	250

		Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotech	nology			
3	O000100	Process Technology Frederik Ronsse Department of Green Chemistry and Technology	5	3	A:1	150
4	O000103	Food Chemistry Tanja Cirkovic Velickovic Department of Environmental Technology, Food Technology and Molecu	5 lar Biotechnology	3	A:1	150
5	O000104	Food Technology Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotec	5 chnology	3	A:1	150
6	O000139	Probability and Statistics  Arnout Van Messem Department of Environmental Technology, Food Technology and Molecular B	10 Piotechnology	3	A:J	250
7	O000120	Company Visits and Scientific Seminars  Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotec	10 hnology	3	A:J	250
8	O000024	Economics and Marketing Christine Yung Hung Department of Agricultural Economics	5	3	A:2	150
9	O000146	Technology of Non-Animal Products Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotec	5 chnology	3	A:2	150
10	O000152	Food Microbiology and Preservation Frank Devlieghere Department of Food Technology, Safety and Health	5	3	A:2	150
11	1002412	Case Studies and Company Visits  Erik Meers Department of Green Chemistry and Technology	5	4	A:1	125
12	1002777	Human Nutrition  John Van Camp Department of Food Technology, Safety and Health	5	4	A:1	150
13	1002758	Food Marketing and Consumer Behaviour Wim Verbeke Department of Agricultural Economics	4	4	B:1	120
14	1002415	Food Safety and Risk Analysis Liesbeth Jacksens Department of Food Technology, Safety and Health	5	4	A:1	125
15	1002764	Milk and Dairy Technology  Koen Dewettinck Department of Food Technology, Safety and Health	4	4	A:1	120
16	1002755	Meat Science and Technology Stefaan De Smet Department of Animal Sciences and Aquatic Ecology	4	4	A:1	120
17	1001084	Technology of Fishery Products Frank Devlieghere Department of Food Technology, Safety and Health	3	4	A:1	75
18	O000154	Research Methodology and Project  Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotec	20 hnology	4	A:J	500
19	O000151	Project Management, Entrepreneurship and Intellectual Property  Benedikt Sas Department of Food Technology, Safety and Health	4	4	A:2	108
20	O000144	Food Legislation Yoonsung Park Department of Environmental Technology, Food Technology and Molecular Biotec	3 hnology	4	A:2	75
21	O000149	Quality Management Systems in Agro-food Chain	3	4	A:2	90

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Liesbeth Jacksens -- Department of Food Technology, Safety and Health

#### 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

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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