

Study Programme

Academic year 2021-2022

Faculty of Bioscience Engineering

Master of Science in Bioscience Engineering Technology: Food Industry

Language of instruction: Dutch

Programme version 7

| 1 | 1 General Courses | | | | | |
|---------|-------------------|---|----------|----------|----------------|-------------|
| Nr 1 | Course 1700181 | Process Instrumentation and Quality Control Mia Eeckhout Department of Food Technology, Safety and Health | CRDT Ref | MT1 1 | Session A:1 | Study 90 |
| 2 | 1700245 | HACCP and Risk Management Liesbeth Jacxsens Department of Food Technology, Safety and Health | 5 | 1 | A:1 | 150 |
| 3 | 1700082 | Biochemical Applications in Food Industry Kathy Messens Department of Biotechnology | 4 | 1 | A:1 | 120 |
| 4 | 1700065 | Applied Management Joachim Schouteten Department of Agricultural Economics | 3 | 1 | A:1 | 90 |
| 5 | 1700248 | Internship Food Industry Ingrid De Leyn Department of Food Technology, Safety and Health | 6 | 1 | A:J | 180 |

2 Elective Courses 19 credits

Subscribe to 19 credit units from the modules from the following list. Obligatory to subscibe to 12 credit units from the specific elective list

2.1 Elective Courses: List

Subscribe to no less than 12 credit units from the following list.

| Nr | Course | | CRDT R | ef MT1 | Session | Study |
|----|---------|--|--------|--------|---------|-------|
| 1 | 1700083 | Cereal Technology Ingrid De Leyn Department of Food Technology, Safety and Health | 6 | 1 | A:1 | 180 |
| 2 | I700158 | Dairy Technology Tony Ruyssen Department of Food Technology, Safety and Health | 6 | 1 | A:2 | 180 |
| 3 | 1700249 | Feed and Petfood Technology Mia Eeckhout Department of Food Technology, Safety and Health | 4 | 1 | A:2 | 120 |
| 4 | 1002755 | Meat Science and Technology [en] Stefaan De Smet Department of Animal Sciences and Aquatic Ecology | 4 | 1 | A:1 | 120 |
| 5 | 1700250 | Applied Biotechnology Kathy Messens Department of Biotechnology | 4 | 1 | A:2 | 120 |
| 6 | 1002717 | Functional Foods [en] Carl Lachat Department of Food Technology, Safety and Health | 5 | 1 | A:2 | 150 |
| 7 | 1002673 | Packaging Technology [en] Peter Ragaert Department of Food Technology, Safety and Health | 5 | 1 | A:2 | 150 |

2.2 Course to be chosen from the study programmes of Ghent University

Subscribe to course units from Ghent University including the Ghent University Elective Courses. Subject to approval by the faculty. List of Ghent University Elective Courses

3 Master's Dissertation 20 credits Nr Course 1 1700246 Master's Dissertation 20 1 A:J 600 Mia Eeckhout -- Department of Food Technology, Safety and Health

03-05-2024 19:12 p 1

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 2022-2023 f: annually, from 2023-2024 i: annually, from 2024-2025 b: tri-annually d: bi-annually, from 2022-2023 g: bi-annually, from 2023-2024 j: bi-annually, from 2024-2025 e: tri-annually, from 2022-2023 h: tri-annually, from 2023-2024 k: tri-annually, from 2024-2025

03-05-2024 19:12 p 2