

Study Programme

58 credits

Academic year 2021-2022

Faculty of Bioscience Engineering

Master of Science in Bioscience Engineering: Chemistry and Bioprocess Technology

Language of instruction: Dutch

Programme version 13

General Courses

Nr Co	ourse		CRDT Ref	MT1	Session	Study
1 10	002675	Chemical Structure Determination Christian Stevens Department of Green Chemistry and Technology	4	1	A:1	120
2 10	002667	Colloid and Surface Chemistry Paul Van der Meeren Department of Green Chemistry and Technology	5	1	A:2	150
3 10	002612	Industrial Biotechnology [en] Wim Soetaert Department of Biotechnology	5	1	A:1	150
4 10	02668	Analytical Inorganic Chemistry: Instrumental Techniques Gijs Du Laing Department of Green Chemistry and Technology	3	1	A:1	90
5 10	002618	Process Engineering 2 [en, nl] Paul Van der Meeren Department of Green Chemistry and Technology	5	1	A:1	150
6 10	002677	Thermochemical Conversion of Biomass Frederik Ronsse Department of Green Chemistry and Technology	4	1	A:2	120
7 10	002678	Bio-organic Chemistry [en] Christian Stevens Department of Green Chemistry and Technology	4	1	A:1	120
8 10	002679	Green Chemistry of Renewable Resources [en] Sven Mangelinckx Department of Green Chemistry and Technology	4	1	A:1	120
9 10	002672	Process Control Kimberly Tumlos Solon Department of Data Analysis and Mathematical Modelling	5	1	A:2	150
10 10	002700	Clean Technology [en] Pieter Nachtergaele Department of Green Chemistry and Technology	5	1	A:1	150
11 10	002680	Integrated Practical Classes in Advanced Organic Chemistry Christian Stevens Department of Green Chemistry and Technology	5	1	A:2	150
12 10	002619	Management for Engineers [en, nl] Jeroen Buysse Department of Agricultural Economics	4	2	A:1	120
13 10	002652	Quality Management and Risk Analysis [en] Liesbeth Jacksens Department of Food Technology, Safety and Health	5	2	A:2	150

Full-time standard learning track:

Students can choose which of the elective course units are taken in the first respectively the second standard learning track year (unless otherwise specified); in combination with the general course units, students take a total of 54 to 66 credits per standard learning track year. The sum of the total number of credits taken up over the 2 standard learning track years must be 120 credits.

Subscribe to 32 credit units from no less than 1 and no more than 6 module(s) from the following list. Subject to approval by the faculty.

2.1 Product Development and Renewable Resources

Ni	Course		CRDT	Ref	MT1	Session	Study
1	1002753	Chemistry of Natural Products [en] Sven Mangelinckx Department of Green Chemistry and Technology	5			A:1	150
2	E071341	Molecular Modelling of Industrial Processes Veronique Van Speybroeck Department of Applied Physics	6			A:2	180

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3	1002734	Crop Protection Chemistry Pieter Spanoghe Department of Plants and Crops	5	A:2	150
4	C004125	Advanced Organic Chemistry [en] Annemieke Madder Department of Organic Chemistry	6	A:1	180
5	C004151	Heterogeneous Catalysis [en] Pascal Van Der Voort Department of Chemistry	4	A:2	120
2.2	2 Chemi	cal and/or Bioprocess Technology			
Nr	Course		CRDT Ref MT1	Session	Study
1	1002631	Industrial Fermentation Processes and Downstream Processing [en] Wim Soetaert Department of Biotechnology	5	A:2	150
2	1002673	Packaging Technology [en] Peter Ragaert Department of Food Technology, Safety and Health	5	A:2	150
3	1002719	Modelling and Simulation with Partial Differential Equations in Practice [en] Ingmar Nopens Department of Data Analysis and Mathematical Modelling	5	A:1	150
4	1002669	Food Technology [en] Koen Dewettinck Department of Food Technology, Safety and Health	5	A:1	150
5	E039060	Sustainable Energy and Rational Use of Energy [en] Jeroen Beeckman Department of Electronics and Information Systems	4	A:2	120
6	1700265	Malting and Brewing Technology Jessika De Clippeleer Department of Biotechnology	4	A:1	120
7	1002607	Resource Recovery Technology [en] Ramon Ganigué Department of Biotechnology	6	A:2	180
8	1001561	Industrial Chemistry Sven Mangelinckx Department of Green Chemistry and Technology	3	A:2	75
9	1002776	Processes in Practice [en] Eveline Volcke Department of Green Chemistry and Technology	3	A:1	90
2.3	3 Chemi	cal Analysis			
Mr	Course		CRDT Ref MT1	Session	Study
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1	1001398	Instrumental Organic Analysis [en] Sven Mangelinckx Department of Green Chemistry and Technology	3	A:2	75
1					
1	1001398	Sven Mangelinckx Department of Green Chemistry and Technology Environmental Chemistry: Organic Polluents	3	A:2	75
1 2 3	I001398 I002754	Sven Mangelinckx Department of Green Chemistry and Technology Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en]	3	A:2 A:1	75 90
2	1001398 1002754 1002750	Sven Mangelinckx Department of Green Chemistry and Technology Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods	3 3 5	A:2 A:1 A:1	75 90 150
1 2 3 4 5	1001398 1002754 1002750 1002670 1002728	Sven Mangelinckx Department of Green Chemistry and Technology Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety	3 3 5 5	A:2 A:1 A:1 A:1	75 90 150
1 2 3 4 5	1001398 1002754 1002750 1002670 1002728	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health	3 3 5 5	A:2 A:1 A:1 A:1	75 90 150
1 2 3 4 5	1001398 1002754 1002750 1002670 1002728 4 Entrep	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health	3 3 5 5 5	A:2 A:1 A:1 A:1 A:1 ^a	75 90 150 150
1 2 3 4 5 2.4 Nr 1	1001398 1002754 1002750 1002670 1002728 4 Entrep Course	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en]	3 3 5 5 5 CRDT Ref MT1	A:2 A:1 A:1 A:1 A:1a Session	75 90 150 150 150
1 2 3 4 5	1001398 1002754 1002750 1002670 1002728 4 Entrep Course 1001967	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en] Benedikt Sas Department of Food Technology, Safety and Health Entrepreneurship Petra Andries Department of Marketing, Innovation and Organisation	3 3 5 5 5 5 CRDT Ref MT1 3	A:2 A:1 A:1 A:1 A:1a Session A:2	75 90 150 150 150 Study 90
1 2 3 4 5 2.4 Nr 1	1001398 1002754 1002750 1002670 1002728 4 Entrep Course 1001967 1001949	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en] Benedikt Sas Department of Food Technology, Safety and Health Entrepreneurship Petra Andries Department of Marketing, Innovation and Organisation Dare to Venture [en]	3 3 5 5 5 5 CRDT Ref MT1 3 3	A:2 A:1 A:1 A:1 A:1a Session A:2 A:2	75 90 150 150 150 Study 90 75
1 2 3 4 5 2.4 Nr 1 2 3	1001398 1002754 1002750 1002670 1002728 4 Entrep Course 1001967 1001949 E076460 E076471	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en] Benedikt Sas Department of Food Technology, Safety and Health Entrepreneurship Petra Andries Department of Marketing, Innovation and Organisation Dare to Venture [en] Johan Verrue Department of Marketing, Innovation and Organisation Dare to Start [en]	3 3 5 5 5 5 CRDT Ref MT1 3 3 4	A:2 A:1 A:1 A:1 A:1a Session A:2 A:2 A:2	75 90 150 150 150 150 Study 90 75 120
1 2 3 4 5 2.4 Nrr 1 2 3 4	1001398 1002754 1002750 1002670 1002728 4 Entrep Course 1001967 1001949 E076460 E076471 C000833	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en] Benedikt Sas Department of Food Technology, Safety and Health Entrepreneurship Petra Andries Department of Marketing, Innovation and Organisation Dare to Venture [en] Johan Verrue Department of Marketing, Innovation and Organisation Dare to Start [en] Frank Gielen Department of Information Technology Project Management	3 3 5 5 5 5 CRDT Ref MT1 3 3 4 3	A:2 A:1 A:1 A:1 A:1a Session A:2 A:2 A:2 A:2	75 90 150 150 150 150 Study 90 75 120 90
1 2 3 4 5 2.4 5 5 5	1001398 1002754 1002750 1002670 1002728 4 Entrep Course 1001967 1001949 E076460 E076471 C000833	Environmental Chemistry: Organic Polluents Christophe Walgraeve Department of Green Chemistry and Technology Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology Biochemical and Functional Analysis of Foods Bruno De Meulenaer Department of Food Technology, Safety and Health Chemical Food Safety Bruno De Meulenaer Department of Food Technology, Safety and Health reneurship and Management Intellectual Property and Valorization [en] Benedikt Sas Department of Food Technology, Safety and Health Entrepreneurship Petra Andries Department of Marketing, Innovation and Organisation Dare to Venture [en] Johan Verrue Department of Marketing, Innovation and Organisation Dare to Start [en] Frank Gielen Department of Information Technology Project Management Mario Vanhoucke Department of Business Informatics and Operations Management Supply Chain Management [en]	3 3 5 5 5 5 3 4 3 4 6 6	A:2 A:1 A:1 A:1 A:1a Session A:2 A:2 A:2 A:2 A:2 A:2	

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2.5 Skills and Attitudes

Subscribe to course units from the following list, with no more than 10 credit units with reference a.

Nr	Course		CRDT	Ref MT1	Session	Study
1	1002637	Internship [en, nl] Tom Desmet Department of Biotechnology	5	a	A:J	150
2	1002638	International Internship [en, nl] Tom Desmet Department of Biotechnology	5	a	A:J	150
3	1002639	Extended Internship [en, nl] Tom Desmet Department of Biotechnology	10	a	A:J	300
4	1002640	Extended International Internship [en, nl] Tom Desmet Department of Biotechnology	10	a	A:J	300
5	I001944	Bio-ethics [en] Farah Focquaert Department of Philosophy and Moral Sciences	3		A:1	75
6	C002668	Scientific Communication in English [en] Geert Jacobs Department of Linguistics	5		A:2	150
7	1001784	Seminar [en, nl] Mieke Uyttendaele Department of Food Technology, Safety and Health	3		A:J	75

2.6 Open Choice

Subscribe to course units from courses offered at Ghent University and at the alliance partner VUB, including the Ghent University Elective Courses.

A maximum of 2 such courses is allowed.

Maximum 8 credit units language courses are allowed within this master programme.

Subject to approval by the Faculty.

3 Master's Dissertation 30 credits					
Nr Course	CRDT Re	ef MT1	Session	Study	
1 I001480 Master's Dissertation	30	2	A:J	900	
Fraderik Ponssa Nanartmant of Green Chemistry and Technology					

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.

h: tri-annually, from 2023-2024

k: tri-annually, from 2024-2025

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:

e: tri-annually, from 2022-2023

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

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