

Study Programme

Academic year 2022-2023

Faculty of Bioscience Engineering
Bachelor of Science in Bioindustrial Sciences

Campus: Courtray

Language of instruction: Dutch

Programme version 6

1	General	Courses			170	credits		
Nr	Course		CRDT	Ref MT1	Session	Study		
1	I610018	Mathematics I Jan Baetens Department of Data Analysis and Mathematical Modelling	6	1	A:1	180		
2	E610013	Mechanics Michael Monte Department of Electromechanical, Systems and Metal Engineer	6 ering	1	A:J	180		
3	E610019	Materials Geert De Clercq Department of Materials, Textiles and Chemical Engineering	3	1	A:1	90		
4	E610014	Electricity Kurt Stockman Department of Electromechanical, Systems and Metal Engineer	6 ering	1	A:1	180		
5	I610008	General Chemistry Christophe Wille Department of Food Technology, Safety and Health	6	1	A:1	180		
6	I610003	Biology of Micro-Organisms Christophe Wille Department of Food Technology, Safety and Health	6	1	A:1	180		
7	E610016	Physics Michael Monte Department of Electromechanical, Systems and Metal Engineer	5 ering	1	B:2	150		
8	E610055	Electronics Sam Lemey Department of Information Technology	3	1	A:2	90		
9	I610015	Introduction to the Circular Economy Diederik Rousseau Department of Green Chemistry and Technology	3	1	A:2	90		
10	I610016	Organic Chemistry I Christophe Wille Department of Food Technology, Safety and Health	4	1	A:2	120		
11	l610014	Analytical Chemistry Ann Dumoulin Department of Green Chemistry and Technology	3	1	A:2	90		
12	I610017	Microbial System and Virology Christophe Wille Department of Food Technology, Safety and Health	3	1	A:2	90		
13	l610019	Mathematics II Jan Baetens Department of Data Analysis and Mathematical Modelling	6	1	A:2	180		
14	l610012	Biochemistry Christophe Wille Department of Food Technology, Safety and Health	6	2	B:1	180		
15	I620015	Statistical Data Analysis and Experimental Design Stijn Van Hulle Department of Green Chemistry and Technology	6	2	A:1	180		
16	I620017	Spectroscopic Analysis Ann Dumoulin Department of Green Chemistry and Technology	3	2	A:1	90		
17	l620018	Physico-Chemistry Stijn Van Hulle Department of Green Chemistry and Technology	5	2	A:2	150		
18	l620019	Organic Chemistry II Christophe Wille Department of Food Technology, Safety and Health	4	2	A:1	120		
19	l620020	Environmental Microbiology Diederik Rousseau Department of Green Chemistry and Technology	3	2	A:2	90		
20	I630019	Biometrics Stijn Luca Department of Data Analysis and Mathematical Modelling	3	2	A:2	90		
21	I620023	Sensors and Data Acquisition Sergei Gusev Department of Green Chemistry and Technology	5	2	B:1	150		
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22	1620024	Chromatographic Techniques Ann Dumoulin Department of Green Chemistry and Technology	5	2	A:2	150				
23	1620025	Thermal and Mechanical Engineering Joël Hogie Department of Green Chemistry and Technology	5	2	A:2	150				
24	1620026	Quality Assurance in the (Food) Industry Imca Sampers Department of Food Technology, Safety and Health	6	2	A:2	180				
25	1620027	Structure of Plant and Animal Joris Michiels Department of Animal Sciences and Aquatic Ecology	3	2	A:2	90				
26	E620032	Applied Fluid Mechanics and Thermodynamics Martijn van den Broek Department of Electronics and Information Systems	6	2	A:1	180				
27	1630045	Chemical Engineering Steven De Meester Department of Green Chemistry and Technology	7	3	A:1	180				
28	1630046	Environmental Technology I Stijn Van Hulle Department of Green Chemistry and Technology	6	3	A:1	180				
29	1630047	Biocatalysis Tom Desmet Department of Biotechnology	3	3	A:1	90				
30	E620702	Business Administration Ludo Poelaert Department of Industrial Systems Engineering and Product Desi	3 ign	3	A:2	90				
31	1630057	Process Control Sergei Gusev Department of Green Chemistry and Technology	6	3	A:2	180				
32	1630051	Biochemical Engineering Katleen Raes Department of Food Technology, Safety and Health	6	3	A:2	180				
33	1630058	Bioprocess Simulations and Design Tools Stijn Van Hulle Department of Green Chemistry and Technology	5	3	A:1	150				
34	1630053	Sustainable Energy and Rational Use of Energy Jos Knockaert Department of Electromechanical, Systems and Metal Engineer	4 ing	3	A:2	120				
35	1630056	Bachelor Thesis Diederik Rousseau Department of Green Chemistry and Technology	6	3	B:J	180				
36	1630060	Risk Assesment of Chemicals Karel De Schamphelaere Department of Animal Sciences and Aquatic Ecology	4	3	A:2	120				
2	Minors				10	credits				
Sub 2.1		minor from the following list. Subject to approval by the faculty. Food Processing Technology			1(O credits				
		<u> </u>	NDDT Def	NATA						
1	Course 1630043	Chemical Conversions of Biological Raw Material Katleen Raes Department of Food Technology, Safety and Health	CRDT Ref 5	MT1 3	Session A:1	Study 150				
2	1630059	Hygienic Design and Cleaning & Disinfection Imca Sampers Department of Food Technology, Safety and Health	5	3	A:2	150				
2.2 Minor Green Technology 10 credits										
Nr	Course		CRDT Ref	MT1	Session	Study				
1	1630044	Environmental Technology II Ann Dumoulin Department of Green Chemistry and Technology	5	3	A:1	150				
2	1630050	Sustainable Materials And Dismostling Department of Green Chemistry and Technology	5	3	A:2	150				

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Ann Dumoulin -- Department 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.

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 2023-2024 f: annually, from 2024-2025 i: annually, from 2025-2026 b: tri-annually from 2023-2024 g: bi-annually, from 2024-2025 j: bi-annually, from 2025-2026 e: tri-annually, from 2023-2024 h: tri-annually, from 2024-2025 k: tri-annually, from 2025-2026

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