

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

G	ieneral	Courses	170 credits					
Ir C	ourse		CRDT R	lef MT1	Session	Study		
16	310018	Mathematics I Jan Baetens Department of Data Analysis and Mathematical Modelling	6	1	A:1	180		
: E6	610013	Mechanics Michael Monte Department of Electromechanical, Systems and Metal Engineering	6	1	A:J	180		
E6	610019	Materials Geert De Clercq Department of Materials, Textiles and Chemical Engineering	3	1	A:1	90		
- E6	610014	Electricity Kurt Stockman Department of Electromechanical, Systems and Metal Engineering	6	1	A:1	180		
16	610008	General Chemistry Christophe Wille Department of Food Technology, Safety and Health	6	1	A:1	180		
16	810003	Biology of Micro-Organisms Christophe Wille Department of Food Technology, Safety and Health	6	1	A:1	180		
Έ(610016	Physics Michael Monte Department of Electromechanical, Systems and Metal Engineering	5	1	B:2	150		
E6	610055	Electronics Sam Lemey Department of Information Technology	3	1	A:2	90		
16	310015	Introduction to the Circular Economy Diederik Rousseau Department of Green Chemistry and Technology	3	1	A:2	90		
0 16	310016	Organic Chemistry I Christophe Wille Department of Food Technology, Safety and Health	4	1	A:2	120		
1 16	310014	Analytical Chemistry Ann Dumoulin Department of Green Chemistry and Technology	3	1	A:2	90		
2 6	310017	Microbial System and Virology Christophe Wille Department of Food Technology, Safety and Health	3	1	A:2	90		
3 16	310019	Mathematics II Jan Baetens Department of Data Analysis and Mathematical Modelling	6	1	A:2	180		
4 16	310012	Biochemistry Christophe Wille Department of Food Technology, Safety and Health	6	2	B:1	180		
5 16	320015	Statistical Data Analysis and Experimental Design Stijn Van Hulle Department of Green Chemistry and Technology	6	2	A:1	180		
6 16	320017	Spectroscopic Analysis Ann Dumoulin Department of Green Chemistry and Technology	3	2	A:1	90		
7 16	320018	Physico-Chemistry Stijn Van Hulle Department of Green Chemistry and Technology	5	2	A:2	150		
8 16	520019	Organic Chemistry II Christophe Wille Department of Food Technology, Safety and Health	4	2	A:1	120		
9 16	520020	Environmental Microbiology Diederik Rousseau Department of Green Chemistry and Technology	3	2	A:2	90		
0 16	30019	Biometrics Stijn Luca Department of Data Analysis and Mathematical Modelling	3	2	A:2	90		
1 16	520023	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	2 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	2 Business Administration Ludo Poelaert Department of Industrial Systems Engineering and Product Design	3	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 Engineering	4	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
	I minor from the following list. Subject to approval by the faculty.				
	Food Processing Technology				credits
Nr Course 1 I630043	Chemical Conversions of Biological Raw Material Katleen Raes Department of Food Technology, Safety and Health	CRDT Re	8f 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 Re	ef 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	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

pt: Portuguese cs: Czech el: Greek fr: French nl: Dutch sl: Slovene ru: Russian da: Danish en: English it: Italian no: Norwegian 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:

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

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