

Study Programme

Academic year 2022-2023

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 8

		Courses			0 cred
r Cοι			CRDT Ref M		Stu
O00	00132	English for Academic Studies 1 Jonathan Ozelton Department of Environmental Technology, Food Te	5 echnology and Molecular Bi	1 A:1 otechnology	15
O00	00133	General Biology Hoo Sun Chung Department of Environmental Technology, Food Technology	•	1 A:1 echnology	15
000	00078	Inorganic Chemistry 1: Structure of Matter Philippe Heynderickx Department of Environmental Technology, Food	5 d Technology and Molecula	1 A:1 r Biotechnology	15
000	00185	Introduction to Engineering Mathematics Joris Vankerschaver Department of Environmental Technology, Food	5 Technology and Molecular	1 A:1 Biotechnology	15
000	00187	Physics 1: Mechanics, Motion, Energy and Momentum Soebiakto Loekman Department of Environmental Technology, Food	5 Technology and Molecular	1 A:1 Biotechnology	15
000	00131	English for Academic Studies 2 Michael Dunne Department of Environmental Technology, Food Tech	5 inology and Molecular Biote	1 A:2, B:1 echnology	15
000	00087	Inorganic Chemistry 2: Reactivity of Matter Philippe Heynderickx Department of Environmental Technology, Food	5 d Technology and Molecula	1 A:2 r Biotechnology	15
000	00155	Introduction to Biochemistry: Biomolecules Mahta Mirzaei Department of Environmental Technology, Food Technology	5 nology and Molecular Bioted	1 A:2 chnology	15
000	00186	Mathematics 1: One-variable calculus and algebra Shodhan Rao Department of Environmental Technology, Food Techn	5 nology and Molecular Bioted	1 A:2	1
000	00188	Physics 2: Vibration, Waves and Thermodynamics Soebiakto Loekman Department of Environmental Technology, Food	5 Technology and Molecular	1 A:2 Biotechnology	1
000	00096	Informatics Wesley De Neve Department of Environmental Technology, Food Te	10	1 A:J	30
2 000	00082	Organic Chemistry 1: Structure and Reactivity Di Wu Department of Environmental Technology, Food Technology a		2 A:1	15
000	00136	Chemical Analytical Methods Jihae Park Department of Environmental Technology, Food Technology		2 A:1 ology	1:
000	00137	Plant Biology Stephen Depuydt Department of Plant Biotechnology and Bioinforma	-	2 A:1	9
000	00138	Animal Biology Magdalena Radwanska Department of Environmental Technology, Fo	•	2 A:1 ular Biotechnology	7
000	00156	Biochemistry: Metabolism Stefan Magez Department of Environmental Technology, Food Technology		2 A:1	1:
O00	00083	Mathematics 2: Multivariable Calculus and Geometry Shodhan Rao Department of Environmental Technology, Food Techn		2 A:1	1
O00	00091	Physics 3: Electricity and Magnetism Serge Zhuiykov Department of Environmental Technology, Food Tec	5	2 A:1	1
O00	00157	Microbiology Magdalena Radwanska Department of Environmental Technology, Fe	4	2 A:2	1:
000	00092	Organic Chemistry 2: Advanced Reactivity Di Wu Department of Environmental Technology, Food Technology a	-	2 A:2	15
000	00094	Physics 4: Optics and Physical and Chemical Thermodynamics Serge Zhuiykov Department of Environmental Technology, Food Tec		2 A:2	1

22 0000088	Mathematics 3: Differential Equations Shodhan Rao Department of Environmental Technology, Food Technology	5 and Molecula	2 ar Biotechnology	A:2	150
23 0000161	Environmental Chemistry and Technology: Concepts and Methods Jihae Park Department of Environmental Technology, Food Technology and	4 Molecular E	2 Biotechnology	A:2	120
24 O000159	Modern Aspects of Food Sam Van Haute Department of Environmental Technology, Food Technolog	4 y and Molec	2 ular Biotechnolog	A:2 y	120
25 O000160	Molecular Biology: Concepts and Methods Magdalena Radwanska Department of Environmental Technology, Food Technology	4 chnology and	2 d Molecular Biote	A:2	120

2 General Courses 115 credits

Nle	Course		CDDT	Pof	MT1	Session	Study
1		Process Engineering	5	Kei	3	A:1	150
		Philippe Heynderickx Department of Environmental Technology, Food Techno	logy an	d Molec	ular Biotechi	nology	
2	O000141	Process Modelling and Control Shodhan Rao Department of Environmental Technology, Food Technology an	5 d Moled	cular Bio	3 technology	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 Tec	5 hnology	√ and Mo	3 olecular Biot	A:1	150
5	O000104	Food Technology Sam Van Haute Department of Environmental Technology, Food Technology	5		3	A:1	150
6	O000189	Probability and Statistics Joris Vankerschaver Department of Environmental Technology, Food Technology	5		3	A:1	150
7	O000162	Scientific Research Writing Jonathan Ozelton Department of Environmental Technology, Food Technology	5		3	A:J, B:2	150
8	O000024	Economics and Marketing Christine Yung Hung Department of Agricultural Economics	5		3	A:2	150
9	O000190	Introduction to Statistical Modelling Joris Vankerschaver Department of Environmental Technology, Food Technology	5 ogy and	d Molecu	3 ılar Biotechn	A:2 nology	150
10	O000168	Experimental Food Biochemistry Mahta Mirzaei Department of Environmental Technology, Food Technology an	5 nd Mole	cular Bic	3 otechnology	A:2	150
11	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology	5		3	A:2	150
12	O000169	Technology of Plant-Based Products Mahta Mirzaei Department of Environmental Technology, Food Technology an	5 nd Mole	cular Bic	3 otechnology	A:2	150
13	1002853	Research-to-Business Case Studies Erik Meers Department of Green Chemistry and Technology	5		4	A:1	125
14	1002777	Human Nutrition John Van Camp Department of Food Technology, Safety and Health	5		4	A:1	150
15	1002758	Food Marketing and Consumer Behaviour Wim Verbeke Department of Agricultural Economics	4		4	B:1	120
16	1002415	Food Safety and Risk Analysis Liesbeth Jacxsens Department of Food Technology, Safety and Health	5		4	A:1	125
17	1002764	Milk and Dairy Technology Koen Dewettinck Department of Food Technology, Safety and Health	4		4	A:1	120
18	1002755	Meat Science and Technology Stefaan De Smet Department of Animal Sciences and Aquatic Ecology	4		4	A:1	120
19	1001084	Technology of Fishery Products Frank Devlieghere Department of Food Technology, Safety and Health	3		4	A:1	75
20	O000163	Management, Entrepreneurship and Intellectual Property Benedikt Sas Department of Food Technology, Safety and Health	4		4	A:2	108
21	O000144	Food Legislation Yoonsung Park Department of Environmental Technology, Food Technology a	3 and Mol	ecular B	4 iotechnology	A:2	75
22	O000149	Quality Management Systems in Agro-food Chain Liesbeth Jacxsens Department of Food Technology, Safety and Health	3		4	A:2	90
23	O000164	Company Visits and Seminars Michael Dunne Department of Environmental Technology, Food Technology a	3 nd Mole	ecular Bi	4 otechnology	A:2	90

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Michael Dunne -- Department of Environmental Technology, Food Technology and Molecular Biotechnology

3 Elective Courses 5 credits

Subscribe to 5 credit units from one of the modules from the following list. Subject to approval by the Curriculum Committee.

3.1 Personal Professional Development

5.0 credits

Ν	Course		CRDT	Ref MT1	Session	Study
1	O000166	Personal Professional Development	5	4	A:2	135
		Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotechnology				

3.2 Course offer GUGC-UGent

5.0 credits

Subscribe to no more than 5 credit units from the following list.

The letter in the "Ref" column indicates in which programme the course can be taken as elective (E = Environmental Technology; F = Food Technology; M = Molecular Biotechnology; ALL = all programmes).

Nr	Course		CRDT	Ref	MT1	Session	Study
1	O000168	Experimental Food Biochemistry Mahta Mirzaei Department of Environmental Technology, Food Technology	5 and Moled	E,M cular Bi	4 otechnology	A:2	150
2	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology	5 y and Mol	E,M ecular l	4 Biotechnology	A:2	150
3	O000180	Bioinformatics 2 Zhen Li Department of Plant Biotechnology and Bioinformatics	5	E,F	4	A:2	150
4	O000167	Reflection on Sustainable Development	5	ALL	4	A:2	125
5	O000050	Immunology Stefan Magez Department of Environmental Technology, Food Technology a	5 and Moled	E,F cular Bio	4 otechnology	A:1	150
6	O000111	Plant Physiology Jonas De Saeger Department of Plant Biotechnology and Bioinformatics	5	E,F	4	A:2	125

3.3 Course offer Incheon Global Campus Universities

5.0 credits

Subscribe to 5 credit units from courses offered at the partner universities at Incheon Global Campus.

Subject to approval by the Curriculum Committee.

3.4 Course offer Korean Partner Universities

5.0 credits

Subscribe to 5 credit units from courses offered at Korean partner universities.

Subject to approval by the Curriculum Committee.

Teaching languages

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 b: tri-annually, from 2023-2024 h: tri-annually, from 2024-2025 k: tri-annually, from 2025-2026

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