

# 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

1	General	Courses			120	credits
Nr	Course		CRDT	Ref MT1	Session	Study
1		English for Academic Studies 1  Jonathan Ozelton Department of Environmental Technology, Food Technology and Molecular Bio	5 otechnology	1	A:1	150
2	O000133	General Biology Hoo Sun Chung Department of Environmental Technology, Food Technology and Molecular Biotec	5 chnology	1	A:1	150
3	O000078	Inorganic Chemistry 1: Structure of Matter Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	A:1	150
4	O000185	Introduction to Engineering Mathematics  **Joris Vankerschaver Department of Environmental Technology, Food Technology and Molecular B.**	5 Biotechnology	1	A:1	150
5	O000187	Physics 1: Mechanics, Motion, Energy and Momentum Soebiakto Loekman Department of Environmental Technology, Food Technology and Molecular B	5 Biotechnology	1	A:1	150
6	O000131	English for Academic Studies 2  Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotec	5 chnology	1	B:1, A:2	150
7	O000087	Inorganic Chemistry 2: Reactivity of Matter Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular	5 Biotechnology	1	A:2	150
8	O000155	Introduction to Biochemistry: Biomolecules  Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotec	5 hnology	1	A:2	150
9	O000186	Mathematics 1: One-variable calculus and algebra Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotech	5 nnology	1	A:2	150
10	O000188	Physics 2: Vibration, Waves and Thermodynamics Soebiakto Loekman Department of Environmental Technology, Food Technology and Molecular B	5 Biotechnology	1	A:2	150
11	O000096	Informatics Wesley De Neve Department of Environmental Technology, Food Technology and Molecular Biote	10 echnology	1	A:J	300
12	O000082	Organic Chemistry 1: Structure and Reactivity  Di Wu Department of Environmental Technology, Food Technology and Molecular Biotechnology	5	2	A:1	150
13	O000136	Chemical Analytical Methods  Jihae Park Department of Environmental Technology, Food Technology and Molecular Biotechno	4 logy	2	A:1	120
14	O000137	Plant Biology Stephen Depuydt Department of Plant Biotechnology and Bioinformatics	3	2	A:1	90
15	O000138	Animal Biology Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecul	3 ar Biotechnology	2	A:1	75
16	O000156	Biochemistry: Metabolism Stefan Magez Department of Environmental Technology, Food Technology and Molecular Biotech	4 hnology	2	A:1	120
17	O000083	Mathematics 2: Multivariable Calculus and Geometry  Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotech	5	2	A:1	150
18	O000091	Physics 3: Electricity and Magnetism Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular Biote.	5	2	A:1	150
19	O000157	Microbiology  Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecul	4	2	A:2	120
20	O000092	Organic Chemistry 2: Advanced Reactivity  Di Wu Department of Environmental Technology, Food Technology and Molecular Biotechnology	5	2	A:2	150

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21 0000094	Physics 4: Optics and Physical and Chemical Thermodynamics Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular Biotech	5 nnology	2	A:2	150
22 0000088	Mathematics 3: Differential Equations Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechnology.	5 ology	2	A:2	150
23 0000161	Environmental Chemistry and Technology: Concepts and Methods  Jihae Park Department of Environmental Technology, Food Technology and Molecular Biotechnology	<b>4</b> gy	2	A:2	120
24 O000159	Modern Aspects of Food Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotect	4 nnology	2	A:2	120
25 O000160	Molecular Biology: Concepts and Methods  Magdalena Radwanska Department of Environmental Technology, Food Technology and Molecular	4 Biotechnology	2	A:2	120

2	General	Courses			115	credits
Nr	Course	C	RDT I	Ref MT1	Session	Study
1	O000140	Process Engineering Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular Bio	5 technology	3	A:1	150
2	O000141	Process Modelling and Control Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechnology	5 ogy	3	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 Technology and Molecular A	5 Biotechnology	3	A:1	150
5	O000104	Food Technology Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotechnology	5 ology	3	A:1	150
6	O000189	Probability and Statistics  Joris Vankerschaver Department of Environmental Technology, Food Technology and Molecular Biote	5 echnology	3	A:1	150
7	O000162	Scientific Research Writing  Jonathan Ozelton Department of Environmental Technology, Food Technology and Molecular Biotect	5 hnology	3	B:2, A:J	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 and Molecular Biote	5 echnology	3	A:2	150
10	O000168	Experimental Food Biochemistry  Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotechno.	5 logy	3	A:2	150
11	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotechnology	5	3	A:2	150
12	O000169	Technology of Plant-Based Products  Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotechno.	5	3	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 Jacksens 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 and Molecular Biotechnology	3	4	A:2	75
22	O000149	Quality Management Systems in Agro-food Chain Liesbeth Jacksens Department of Food Technology, Safety and Health	3	4	A:2	90

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23 0000164	Company Visits and Seminars	3	4	A:2	90
	Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biotechnology				
24 0000165	Bachelor's Project	12	4	A:J	360
	Michael Dunna Danartment of Environmental Technology Food Technology and Mo	locular Piotochnology			

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 credits

Ν	r 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 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 and Molecular Biote	5 echnology	E,M	4	A:2	150
2	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biot	5 technology	E,M	4	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 and Molecular Biote	5 chnology	E,F	4	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 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 credits

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

Subject to approval by the Curriculum Committee.

#### 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 d: bi-annually, from 2023-2024 g: bi-annually, from 2024-2025 d: bi-annually, from 2025-2026 d: tri-annually, from 2023-2024 d: tri-annually, from 2023-2024 d: tri-annually, from 2024-2025 d: annually, from 2025-2026 d: bi-annually, from 2024-2025 d: annually, from 2025-2026 d: annually, from 2025-2026 d: annually, from 2025-2026 d: bi-annually, from 2025-2026 d: annually, from 2023-2024 d: annually, from 2024-2025 d: annually, from 2025-2026 d: annually, from 2025-2026

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