

Programme jointly offered by Ghent University, KU Leuven
Master of Science in Food Technology

Language of instruction: English

Programme version 10

1 General Courses 60 credits

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I002756 Applied Statistics <i>Louis Coussement -- Department of Data Analysis and Mathematical Modelling</i>	5		1	A:1	150
2	I002757 Food Chemistry and Analysis <i>Bruno De Meulenaer -- Department of Food Technology, Safety and Health</i>	7		1	A:1	210
3	I002758 Food Marketing and Consumer Behaviour <i>Wim Verbeke -- Department of Agricultural Economics</i>	4		1	B:1	120
4	I002759 Food Microbiology and Analysis <i>Andreja Rajkovic -- Department of Food Technology, Safety and Health</i>	7		1	A:1	210
5	I002760 Food Processing <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	7		1	A:1	210
6	I002201 Postharvest Physiology and Technology <i>KU Leuven, Bart Nicolai</i>	5		1	A:2	150
7	I002202 Engineering Properties of Biological Materials <i>KU Leuven, Wouter Saeys</i>	5		1	A:2	150
8	I002203 Human Nutrition <i>KU Leuven, Christophe Matthys</i>	5		1	A:2	125
9	I002204 Thermal Processing of Foods <i>KU Leuven, Ann Van Loey</i>	8		1	A:2	240
10	I002205 Transport Phenomena and Engineering Kinetics <i>KU Leuven, Deniz Gunes</i>	7		1	A:2	210

2 Majors

Subscribe to no less than 17 and no more than 19 credit units from 1 major from the following list. Subject to approval by the faculty.

2.1 Major Food Science and Technology

Subscribe to no less than 17 and no more than 19 credit units from the following list, with

- 14 credit units from the courses with reference FSTm,
- no less than 3 and no more than 5 credit units from the courses with reference FSTe.

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I002761 Statistical Topics in Food Technology <i>Tim De Meyer -- Department of Data Analysis and Mathematical Modelling</i>	4	FSTm	2	A:1	120
2	I002762 Food Colloids <i>Paul Van der Meeren -- Department of Green Chemistry and Technology</i>	5	FSTm	2	A:1	150
3	I002717 Functional Foods <i>John Van Camp -- Department of Food Technology, Safety and Health</i>	5	FSTm	2	A:2	150
4	I002764 Milk and Dairy Technology <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	4	FSTe	2	A:1	120
5	I001084 Technology of Fishery Products <i>Frank Devlieghere -- Department of Food Technology, Safety and Health</i>	3	FSTe	2	A:1	90
6	I002723 Formulation and Structuring of Foods <i>Filip Van Bockstaele -- Department of Food Technology, Safety and Health</i>	5	FSTe	2	A:1	150
7	I002755 Meat Science and Technology <i>Stefaan De Smet -- Department of Animal Sciences and Aquatic Ecology</i>	4	FSTe	2	A:1	120

2.2 Major Postharvest and Food Preservation Engineering

Subscribe to 17 credit units from the following list, with

- 13 credit units from the courses with reference PFPEm,

- 4 credit units from the courses with reference PFPEe.

"HACCP-Concepts and Quality Assurance: Workshop" cannot be selected if the elective course unit "Food safety" is taken and vice versa.

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I002206 Low Temperature Processing of Foods <i>KU Leuven, Marc Hendrickx</i>	5	PFPEm	2	A:1	135
2	I002533 Experimental Planning and Data Modelling <i>KU Leuven, Peter Goos</i>	4	PFPEm	2	A:1	120
3	I002208 HACCP-Concepts and Quality Assurance: Workshop <i>KU Leuven, Chris Michiels</i>	4	PFPEm	2	A:1	100
4	I002209 Postharvest Pest Management and Disease Control <i>KU Leuven, Dany Bylemans</i>	4	PFPEe	2	A:1	100
5	I002210 Fruit and Vegetable Technology <i>KU Leuven, Marc Hendrickx</i>	4	PFPEe	2	A:1	120
6	I002211 Cereal Science and Technology <i>KU Leuven, Christophe Courtin</i>	4	PFPEe	2	A:2	120

3 Elective Courses

Subscribe to no less than 11 and no more than 13 credit units from no less than 1 and no more than 2 module(s) from the following list.

Subject to approval by the faculty.

3.1 Food Technology

Subscribe to no more than 13 credit units from the following list.

The following combinations are not allowed (content overlap):

- o 'HACCP-concepts and quality assurance: workshop' and 'Food safety and risk analysis'
- o 'Agricultural economics and food policy in developing countries' and 'Advanced marketing and agribusiness management'
- o 'Sensory science' and 'Sensory analysis'

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I002415 Food Safety and Risk Analysis <i>Liesbeth Jaxsens -- Department of Food Technology, Safety and Health</i>	5		2	A:1	125
2	I002726 Food Fermentations <i>Katleen Raes -- Department of Food Technology, Safety and Health</i>	4		2	A:2	120
3	I002721 Food Regulation <i>Liesbeth Jaxsens -- Department of Food Technology, Safety and Health</i>	4		2	A:2	120
4	I001503 Workshop Food Technology <i>KU Leuven, Marc Hendrickx</i>	4		2	A:2	100
5	I002763 Advanced Marketing and Agribusiness Management <i>Wim Verbeke -- Department of Agricultural Economics</i>	5		2	A:2	150
6	I002947 Agricultural Economics and Development in an International Perspective <i>KU Leuven, Miet Maertens</i>	6		2	A:2	150
7	I002214 Current Topics in Food Technology and Nutrition Science <i>KU Leuven, Ann Van Loey</i>	4		2	A:2	100
8	I002215 Sensory Science <i>KU Leuven, Tara Grauwet</i>	4		2	A:2	120
9	I002212 Food Packaging and Transportation <i>KU Leuven, Mieke Buntinx</i>	4		2	A:2	100
10	I002216 Food Rheology <i>KU Leuven, Deniz Gunes</i>	4		2	A:2	120
11	I002722 Sensory Analysis <i>Xavier Gellynck -- Department of Agricultural Economics</i>	5		2	A:1	150
12	I002217 Internship <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	9		2	A:2	225

3.2 Courses from one of the Majors

Subscribe to no more than 13 credit units from the majors.

With the exception of the courses already taken within the chosen major.

'Mathematical planning and advanced statistics' cannot be selected when 'Statistical topics in food technology' was taken and vice versa (content overlap).

4 Master's Dissertation

30 credits

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I001506 Master's Dissertation <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	30		2	A:J	900

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 course name, using the following ISO codes:

bg: Bulgarian	de: German	es: Spanish	ja: Japanese	pl: Polish	sh: Croatian/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 is 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 2025-2026	f: annually, from 2026-2027	i: annually, from 2027-2028
b: tri-annually	d: bi-annually, from 2025-2026	g: bi-annually, from 2026-2027	j: bi-annually, from 2027-2028
	e: tri-annually, from 2025-2026	h: tri-annually, from 2026-2027	k: tri-annually, from 2027-2028