Study Programme

Academic year 2025-2026

Programme jointly offered by Ghent University,KU Leuven

Master of Science in Food Technology

Language of instruction: English

Programme version 11

1 General Courses — 60 credits

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

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	4	FSTm	2	A:1	120
		Tim De Meyer -- Department of Data Analysis and Mathematical Modelling					
2	I002762	Food Colloids	5	FSTm	2	A:1	150
		Paul Van der Meeren -- Department of Green Chemistry and Technology					
3	I002717	Functional Foods	5	FSTm	2	A:2	150
		John Van Camp -- Department of Food Technology, Safety and Health					
4	I002764	Milk and Dairy Technology	4	FSTe	2	A:1	120
		Koen Dewettinck -- Department of Food Technology, Safety and Health					
5	I001084	Technology of Fishery Products	3	FSTe	2	A:1	90
		Frank Devlieghere -- Department of Food Technology, Safety and Health					
6	I002723	Formulation and Structuring of Foods	5	FSTe	2	A:1	150
		Koen Dewettinck -- Department of Food Technology, Safety and Health					
7	I002755	Meat Science and Technology	4	FSTe	2	A:1	120
		Stefaan De Smet -- Department of Animal Sciences and Aquatic Ecology					

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 *Sarah Verkempinck -- KU Leuven*	5	PFPEm	2	A:1	135
2	I002533 Experimental Planning and Data Modelling *Peter Goos -- KU Leuven*	4	PFPEm	2	A:1	120
3	I002208 HACCP-Concepts and Quality Assurance: Workshop *Chris Michiels -- KU Leuven*	4	PFPEm	2	A:1	100
4	I002209 Postharvest Pest Management and Disease Control *Dany Bylemans -- KU Leuven*	4	PFPEe	2	A:1	100
5	I002210 Fruit and Vegetable Technology *Tara Grauwet -- KU Leuven*	4	PFPEe	2	A:1	120
6	I002211 Cereal Science and Technology *Christophe Courtin -- KU Leuven*	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 *Liesbeth Jacxsens -- Department of Food Technology, Safety and Health*	5		2	A:1	125
2	I002726 Food Fermentations *Katleen Raes -- Department of Food Technology, Safety and Health*	4		2	A:2	120
3	I001503 Workshop Food Technology *Ann Van Loey -- KU Leuven*	4		2	A:2	100
4	I002763 Advanced Marketing and Agribusiness Management *Hans De Steur -- Department of Agricultural Economics*	5		2	A:2	150
5	I002947 Agricultural Economics and Development in an International Perspective *Miet Maertens -- KU Leuven*	6		2	A:2	150
6	I002214 Current Topics in Food Technology and Nutrition Science *Ann Van Loey -- KU Leuven*	4		2	A:2	100
7	I002215 Sensory Science *Tara Grauwet -- KU Leuven*	4		2	A:2	120
8	I002212 Food Packaging and Transportation *Mieke Buntinx -- KU Leuven*	4		2	A:2	100
9	I002216 Food Rheology *Deniz Gunes -- KU Leuven*	4		2	A:2	120
10	I002722 Sensory Analysis *Joachim Schouteten -- Department of Agricultural Economics*	5		2	A:1	150
11	I002217 Internship *Ann Van Loey -- KU Leuven*	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 | | 30 | 2 | A:J | 900 |

Koen Dewettinck -- Department of Food Technology, Safety and Health

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 2026-2027	f: annually, from 2027-2028	i: annually, from 2028-2029
b: tri-annually	d: bi-annually, from 2026-2027	g: bi-annually, from 2027-2028	j: bi-annually, from 2028-2029
	e: tri-annually, from 2026-2027	h: tri-annually, from 2027-2028	k: tri-annually, from 2028-2029