

Study Programme

Academic year 2025-2026

Faculty of Bioscience Engineering

Master of Science in Bioscience Engineering: Food Science and Nutrition

Language of instruction: Dutch

Programme version 15

1 Genera	1 General Courses			60 credits		
Nr Course		CRDT Re	f MT1	Session	Study	
1 1003056	Human Nutrition and Health [en] John Van Camp Department of Food Technology, Safety and Health	5	1	A:1	150	
2 1003071	Process Engineering 2 [en] Paul Van der Meeren Department of Green Chemistry and Technology	5	1	A:1	150	
3 1003085	Food Technology Koen Dewettinck Department of Food Technology, Safety and Health	5	1	A:1	150	
4 1002667	Colloid and Surface Chemistry Paul Van der Meeren Department of Green Chemistry and Technology	5	1	A:2	150	
5 1003080	Process Control [en] Paul Van Liedekerke Department of Data Analysis and Mathematical Modelling	5	1	A:2	150	
6 1003081	Quality Management and Risk Analysis Liesbeth Jacksens Department of Food Technology, Safety and Health	5	1	A:2	150	
7 1003086	Packaging Technology Peter Ragaert Department of Food Technology, Safety and Health	5	1	A:2	150	
8 1002723	Formulation and Structuring of Foods [en] Koen Dewettinck Department of Food Technology, Safety and Health	5	2	A:1	150	
9 1003088	Food Biotechnology Katleen Raes Department of Food Technology, Safety and Health	5	2	A:1	150	
10 1003089	Food Safety Management Liesbeth Jacksens Department of Food Technology, Safety and Health	5	2	A:2	150	
11 1003087	Product Innovation in the Food Industry Mieke Uyttendaele Department of Food Technology, Safety and Health	5	2	A:J	150	
12 1003090	Global Perspectives of Food Science and Nutrition [en] Mieke Uyttendaele Department of Food Technology, Safety and Health	5		A:J	150	

2 Elective Courses 30 credits

Subscribe to 30 credit units from 2 modules from the following list, of which at least 15 credit units from module 2.1 and at least 5 credit units from module 2.2.

2.1 Discipline-Specific Courses

Subscribe to no less than 15 credit units from the following list.

Nr	Course	Ŭ	CRDT Ref MT1	Session	Study
1	1002722	Sensory Analysis [en] Joachim Schouteten Department of Agricultural Economics	5	A:1	150
2	1002724	Technology of Animal Products Frank Devlieghere Department of Food Technology, Safety and Health	5	A:2	150
3	1003091	Technology of Plant-based Foods Koen Dewettinck Department of Food Technology, Safety and Health	5	A:2	150
4	1002727	Nutrition Disorders [en] Carl Lachat Department of Food Technology, Safety and Health	5	A:1	150
5	1002730	Food and Nutrition Epidemiology [en] Carl Lachat Department of Food Technology, Safety and Health	5	A:2	150

19-06-2025 15:19 p 1

6	1700265	Malting and Brewing Technology Jessika De Clippeleer Department of Biotechnology	4	A:1	120
7	1003060	Sustainable Systems Engineering [en] Sophie Huysveld Department of Green Chemistry and Technology	5	A:1	150
8	1002717	Functional Foods [en] John Van Camp Department of Food Technology, Safety and Health	5	A:2	150
9	1002758	Food Marketing and Consumer Behaviour [en] Wim Verbeke Department of Agricultural Economics	5	A:1	150
10	1002765	Sustainable Food Systems [en] Marijke D'Haese Department of Agricultural Economics	5	A:2	150

2.2 Cross-Disciplinary Elective Courses

Subscribe to 1 module from the following list.

Courses for which the final competencies are already (largely) achieved by another course in the curriculum cannot be included as part of the elective set.

Subject to approval by the faculty.

2.2.1 Elective Set

2.2.1.1 Cross-Disciplinary Elective Set for Bioscience Engineers

Subscribe to 15 credit units from the following list, with no more than 10 credit units with reference A.

Nr Course	To credit units from the following list, with no more than To credit units	CRDT Ref N	MT1 Session	Study
1 100305	Machine Learning for Life Sciences [en] Willem Waegeman Department of Data Analysis and Mathematical Modelling	4	A:1	120
2 1003054	4 Computer Vision for Life Sciences [en] Jan Verwaeren Department of Data Analysis and Mathematical Modelling	5	A:2	150
3 100302	Advanced Biosystems Modelling [en] Paul Van Liedekerke Department of Data Analysis and Mathematical Modelling	5	A:2	150
4 1001280	O Experimental Design [en] Stijn Luca Department of Data Analysis and Mathematical Modelling	3	A:2	75
5 1003068	Management for Engineers [en] Jeroen Buysse Department of Agricultural Economics	4	A:1	120
6 1002718	8 Economics and Management of Natural Resources [en] Stijn Speelman Department of Agricultural Economics	4	A:2	120
7 1002750	Isotopes in Biosciences [en] Pascal Boeckx Department of Green Chemistry and Technology	5	A:1	150
8 100305	Biodiversity and Nature Conservation Lander Baeten Department of Environment	4	A:1	120
9 1002586	Multidisciplinary Analysis of Climate Change [en] Pascal Boeckx Department of Green Chemistry and Technology	3	A:2	90
10 1003056	Human Nutrition and Health [en] John Van Camp Department of Food Technology, Safety and Health	5	A:1	150
11 1002758	Food Marketing and Consumer Behaviour [en] Wim Verbeke Department of Agricultural Economics	5	A:1	150
12 100306	7 Bioethics [en] Michiel De Proost Department of Philosophy and Moral Sciences	3	A:1	75
13 100263	7 Internship [en, nl] Paul Van der Meeren Department of Green Chemistry and Technology	5 A	A:J	150
14 1002638	International Internship [en, nl] Paul Van der Meeren Department of Green Chemistry and Technology	5 A	A:J	150
15 1002639	9 Extended Internship [en, nl] Paul Van der Meeren Department of Green Chemistry and Technology	10 A	A:J	300
16 1002640	D Extended International Internship [en, nl] Paul Van der Meeren Department of Green Chemistry and Technology	10 A	A:J	300

2.2.2 Open Choice

Subscribe to course units from courses offered at Ghent University, including the <u>Ghent University Elective Courses</u>. A minimum of 5 credit units is required from module 2.2.1.1. "Cross-Disciplinary Elective Set for Bioscience Engineers". Maximum 8 credit units language courses are allowed within this master programme.

3 Master's Dissertation	30 credits
-------------------------	------------

19-06-2025 15:19 p 2

Nr	Course		CRDT	Ref	MT1	Session	Study
1	1001482	Master's Dissertation	30		2	A:J	900
		Liesbeth Jacxsens 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 es: Spanish sh: Kroatian/Serbian zh: Chinese de: German ja: Japanese pl: Polish pt: Portuguese cs: Czech el: Greek fr: French nl: Dutch 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

19-06-2025 15:19 p 3