

Study Programme

Academic year 2025-2026

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 11

1	General	Courses			120	credits
Nr	Course		CRDT	Ref MT1	Session	Study
1	O000132	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 Biote	5 echnology	1	A:1	150
3	O000078	Inorganic Chemistry 1: Structure of Matter Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular	5 r Biotechnology	1	A:1	150
4	O000185	Introduction to Engineering Mathematics **Joris Vankerschaver Department of Environmental Technology, Food Technology and Molecular**	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 I	5 Biotechnology	1	A:1	150
6	O000131	English for Academic Studies 2 Michael Dunne Department of Environmental Technology, Food Technology and Molecular Biote	5 echnology	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 r Biotechnology	1	A:2	150
8	O000155	Introduction to Biochemistry: Biomolecules Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotec	5 chnology	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 hnology	1	A:2	150
10	O000188	Physics 2: Vibration, Waves and Thermodynamics Soebiakto Loekman Department of Environmental Technology, Food Technology and Molecular I	5 Biotechnology	1	A:2	150
11	O000096	Informatics Wesley De Neve Department of Environmental Technology, Food Technology and Molecular Biot	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 Biotechnology.	4 ology	2	A:1	120
14	O000137	Plant Biology Dong Hye Seo Department of Environmental Technology, Food Technology and Molecular Biotec	3 chnology	2	A:1	90
15	O000138	Animal Biology Robin Guevarra Department of Environmental Technology, Food Technology and Molecular Biote	3 echnology	2	A:1	75
16	O000156	Biochemistry: Metabolism Dongik Park Department of Environmental Technology, Food Technology and Molecular Biotechn	4 nology	2	A:1	120
17	O000083	Mathematics 2: Multivariable Calculus and Geometry Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotech	5 hnology	2	A:1	150
18	O000091	Physics 3: Electricity and Magnetism Serge Zhuiykov Department of Environmental Technology, Food Technology and Molecular Biote	5 echnology	2	A:1	150
19	O000157	Microbiology	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	4 gy	2	A:2	120
24 O000159	Modern Aspects of Food Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotech	4 nnology	2	A:2	120
25 O000160	Molecular Biology: Concepts and Methods	4	2	A:2	120

2 General Courses 115 credits

		ogrammed in the 1st semester of the 4th bachelor's year are to be taken at the			Cassian	Chindra
Nr 1	Course	Droope Engineering	CRDT Ref 5		Session	Study
1	0000140	Process Engineering Philippe Heynderickx Department of Environmental Technology, Food Technology and Molecular	_	3	A:1	150
2	O000141	Process Modelling and Control Shodhan Rao Department of Environmental Technology, Food Technology and Molecular Biotechn	5 nology	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 Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotech	5 hnology	3	A:1	150
5	O000104	Food Technology Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotec	5 Chnology	3	A:1	150
6	O000189	Probability and Statistics Joris Vankerschaver Department of Environmental Technology, Food Technology and Molecular B	5 Riotechnology	3	A:1	150
7	O000162	Scientific Research Writing Jonathan Ozelton Department of Environmental Technology, Food Technology and Molecular Bion	5 technology	3	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 B	5 Riotechnology	3	A:2	150
10	O000168	Experimental Food Biochemistry Mahta Mirzaei Department of Food Technology, Safety and Health	5	3	A:2	150
11	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotec	5 Chnology	3	A:2	150
12	O000169	Technology of Plant-Based Products Mahta Mirzaei Department of Environmental Technology, Food Technology and Molecular Biotech	5 hnology	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	1003056	Human Nutrition and Health 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 Chang Won Park Department of Environmental Technology, Food Technology and Molecular Biote	3 echnology	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 O000164	Company Visits and Seminars Michael Dunne Department of Environmental Technology, Food Technology and Mole	3 cular Biotechnology	4	A:2	90
24 O000165	Bachelor's Project	12	4	A:J	360
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 credits

Subscribe to 5 credit units from the following list.

Nr			CRDT	Ref MT1	Session	Study
1	O000166	Personal Professional Development Michael Dunne Department of Environmental Technology, Food Technology and Molecular Bi	5 iotechnology	4	A:2	135
2	O000191	Intercultural Communication: Concepts and Skills Mara Santi Department of Literary Studies	3	4	A:2	90
3	O000192	Intercultural Communication: Leadership and Professional Competencies Mara Santi Department of Literary Studies	3	4	A:2	75

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 Food Technology, Safety and Health	5	E,M	4	A:2	150
2	O000152	Food Microbiology and Preservation Sam Van Haute Department of Environmental Technology, Food Technology and Molecular Biotec	5 hnology	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	O000050	Immunology Seyeon Park Department of Environmental Technology, Food Technology and Molecular Biotechnology	5 ology	E,F	4	A:1	150
5	O000111	Plant Physiology Dong Hye Seo Department of Environmental Technology, Food Technology and Molecular Biotech.	5 nology	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 2026-2027 f: annually, from 2027-2028 i: annually, from 2028-2029 g: bi-annually, from 2027-2028 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

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