

# Study Programme

Academic year 2026-2027

Faculty of Bioscience Engineering
Bachelor of Science in Bioscience Engineering Technology

Language of instruction: Dutch

Programme version 11

1	Genera	l Courses			129	credits
Nr	Course		CRDT	Ref MT1	Session	Study
1	1700266	Calculus I  Jan Baetens Department of Data Analysis and Mathematical Modelling	6	1	A:1	180
2	1700197	Programming I	4	1		120
3	1700198	Mechanics, Oscillations and Waves	6	1		180
4	I700199	General Chemistry I	6	1		180
5	1700200	Zoology: Morphology and Systematics  **Ilias Semmouri Department of Animal Sciences and Aquatic Ecology**	4	1	A:1	120
6	1700201	Botany: Morphology and Diversity Pieter De Frenne Department of Environment	4	1	A:1	120
7	1700267	Linear Algebra and Calculus II  Jan Baetens Department of Data Analysis and Mathematical Modelling	5	1	A:2	150
8	1700203	Programming II	3	1		90
9	1700204	Thermodynamics Frederik Ronsse Department of Green Chemistry and Technology	4	1	A:2	120
10	1700205	General Chemistry II Pieter Vermeir Department of Green Chemistry and Technology	4	1	A:2	120
11	1700206	Organic Chemistry Sven Mangelinckx Department of Green Chemistry and Technology	5	1	A:2	150
12	1700207	Biochemistry  Jessika De Clippeleer Department of Biotechnology	5	1	A:2	150
13	1700190	Cell Biology Kris Audenaert Department of Plants and Crops	4	1	A:2	120
14	1700208	Differential Equations	4	2		120
15	1700269	Applied Fluid Mechanics Niko Verhoest Department of Environment	5	2	A:1	150
16	1700209	Electricity and Magnetism Toon Verstraelen Department of Physics and Astronomy	4	2	A:1	120
17	1700216	Analytical Chemistry Pieter Vermeir Department of Green Chemistry and Technology	6	2	A:1	180
18	1700272	Probability Theory and Statistics Stijn Luca Department of Data Analysis and Mathematical Modelling	6	2	A:2	180
19	1700268	Optics and Sensors Philippe Smet Department of Solid State Sciences	3	2	A:2	90
20	1700211	Genetics Kris Audenaert Department of Plants and Crops	5	2	A:2	150
21	1700217	Microbiology Leen De Gelder Department of Biotechnology	5	2	A:2	150
22	1700218	Ecology Kim Calders Department of Environment	3	2	A:2	90
23	1700219	Process Technology I Mia Eeckhout Department of Food Technology, Safety and Health	5	3	A:1	150
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24 1700224	Quality Management Systems in the Food Chain  Liesbeth Jacxsens Department of Food Technology, Safety and Health	3	3	A:1	90
25 1700220	Environmental Sciences Leen De Gelder Department of Biotechnology	4	3	A:1	120
26 1700221	Entrepreneurship and Business Administration  Joachim Schouteten Department of Agricultural Economics	6	3	A:1	180
27 1700040	Human Nutrition Kathy Messens Department of Biotechnology	3	3	A:2	90
28 1700273	Bachelor Project Mia Eeckhout Department of Food Technology, Safety and Health	7	3	A:J	210

## 2 Elective Courses

Subscribe to 1 module from the following list.

### 2.1 Biotechnology

51 credits

Nr Course		CRDT	Ref MT1	Session	Study
1 1700228	Analysis and Separation of Biomolecules  Jessika De Clippeleer Department of Biotechnology	6	2	A:1	180
2 1700229	Supplementary Biochemistry Kathy Messens Department of Biotechnology	5	2	A:2	150
3 1700231	Balances of Biochemical and Chemical Processes  Leen De Gelder Department of Biotechnology	4	2	A:2	120
4 1700230	Biotechnological Project  Marjan De Mey Department of Biotechnology	6	2	A:J	180
5 1700233	Gene Technology [en] Tina Kyndt Department of Biotechnology	4	3	A:1	120
6 1700232	Enzyme Technology  Yves Briers Department of Biotechnology	5	3	A:1	150
7 1700225	Instrumental Analytical Chemistry Pieter Vermeir Department of Green Chemistry and Technology	5	3	A:2	150
8 1700152	Process Technology II  Mia Eeckhout Department of Food Technology, Safety and Health	4	3	A:2	120
9 1700234	Molecular Biotechnology  Yves Briers Department of Biotechnology	4	3	A:2	120
10 1700154	Industrial Microbiology  Leen De Gelder Department of Biotechnology	4	3	A:2	120
11 1700235	Bioinformatics Noémie De Zutter Department of Plants and Crops	4	3	A:2	120

### 2.2 Agriculture

51 credits

Nr	Course		CRDT	Ref MT1	Session	Study
1	1700212	Plant Physiology Kris Audenaert Department of Plants and Crops	5	2	A:1	150
2	1700213	Animal Physiology Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology	5	2	A:1	150
3	1700240	Soil Science Steven Sleutel Department of Environment	3	2	A:2	90
4	1700018	Plant Production and Ecophysiology Steven Maenhout Department of Plants and Crops	4	2	A:2	120
5	1700042	Reproductive Physiology of Animals  Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology	4	2	A:2	120
6	1700238	Agrobiotechnology Stefaan Werbrouck Department of Plants and Crops	4	3	A:1	120
7	I700174	Applied Plant Breeding Steven Maenhout Department of Plants and Crops	3	3	A:2	90
8	1700285	Animal Production Systems  Jeroen Degroote Department of Animal Sciences and Aquatic Ecology	5	3	A:1	150
9	1700279	Identification and Diagnosis of Plant Diseases, Pests and Weeds Kris Audenaert Department of Plants and Crops	6	3	A:2	180
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10 170003	4 Plant Nutrition and Soil Management Stefaan De Neve Department of Environment	4	3	A:2	120
11 170002	6 Livestock Housing and Agricultural Machinery	8	3		240
2.3 Hor	iculture			51	credits
Nr Cours	;	CRDT F	Ref MT1	Session	Study
1 I7002 <sup>2</sup>	2 Plant Physiology Kris Audenaert Department of Plants and Crops	5	2	A:1	150
2 I7002 <sup>2</sup>	3 Animal Physiology Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology	5	2	A:1	150
3 170024	O Soil Science Steven Sleutel Department of Environment	3	2	A:2	90
4 170012	0 Horticultural Crops	4	2		120
5 170012	1 Controlled Greenhouse Systems  Emmy Dhooghe Department of Plants and Crops	4	2	A:2	120
6 170023	8 Agrobiotechnology Stefaan Werbrouck Department of Plants and Crops	4	3	A:1	120
7 170003	5 Plant Tissue Culture	4	3		120
8 170023	7 Pomology	5	3		150
9 170017	4 Applied Plant Breeding Steven Maenhout Department of Plants and Crops	3	3	A:2	90
10 170027	9 Identification and Diagnosis of Plant Diseases, Pests and Weeds Kris Audenaert Department of Plants and Crops	6	3	A:2	180
11 170003	4 Plant Nutrition and Soil Management Stefaan De Neve Department of Environment	4	3	A:2	120
12 170023	9 Glasshouse Vegetable Production	4	3		120
2.4 Foo	d Industry			51	credits
Nr Cours		CRDT F	Ref MT1	0	Study
1 I70021		ORDI I		Session	Otday
		5	2	A:1	150
2 17002	2 Plant Physiology  Kris Audenaert Department of Plants and Crops	0.15			
	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops     </li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology     </li> </ul>	5	2	A:1	150
2 17002	<ul> <li>Plant Physiology         <i>Kris Audenaert Department of Plants and Crops</i></li> <li>Animal Physiology         <i>Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology</i></li> <li>Food Chemistry         <i>Mia Eeckhout Department of Food Technology, Safety and Health</i></li> </ul>	5 5	2	A:1 A:1	150 150
2 17002° 3 170002	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops     </li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology     </li> <li>Food Chemistry         Mia Eeckhout Department of Food Technology, Safety and Health     </li> <li>Processing Technology of Potatoes, Vegetables, and Fruit Imca Sampers Department of Food Technology, Safety and Health</li> </ul>	5 5 8	2 2 2	A:1 A:1 A:2	150 150 240
2   17002 <sup>2</sup> 3   170002 4   170027	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops</li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology</li> <li>Food Chemistry         Mia Eeckhout Department of Food Technology, Safety and Health</li> <li>Processing Technology of Potatoes, Vegetables, and Fruit         Imac Sampers Department of Food Technology, Safety and Health</li> <li>Molecular Analysis Techniques         Kathy Messens Department of Biotechnology</li> </ul>	5 5 8 3	2 2 2 2	A:1 A:1 A:2 A:2	150 150 240 90
2	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops</li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology</li> <li>Food Chemistry         Mia Eeckhout Department of Food Technology, Safety and Health</li> <li>Processing Technology of Potatoes, Vegetables, and Fruit Imca Sampers Department of Food Technology, Safety and Health</li> <li>Molecular Analysis Techniques         Kathy Messens Department of Biotechnology</li> <li>Food Microbiology         Frank Devlieghere Department of Food Technology, Safety and Health</li> </ul>	5 5 8 3 4	2 2 2 2 3	A:1 A:2 A:2 A:1	150 150 240 90 120
2 17002 3 170002 4 17002 5 170018 6 170022	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops</li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology</li> <li>Food Chemistry         Mia Eeckhout Department of Food Technology, Safety and Health</li> <li>Processing Technology of Potatoes, Vegetables, and Fruit         Imca Sampers Department of Food Technology, Safety and Health</li> <li>Molecular Analysis Techniques         Kathy Messens Department of Biotechnology</li> <li>Food Microbiology         Frank Devlieghere Department of Food Technology, Safety and Health</li> <li>Instrumental Analytical Chemistry         Pieter Vermeir Department of Green Chemistry and Technology</li> </ul>	5 5 8 3 4 5	2 2 2 2 3 3	A:1 A:2 A:2 A:1 A:1	150 150 240 90 120 150
2   17002 <sup>2</sup> 3   170002 4   17002 <sup>2</sup> 5   17001 <sup>8</sup> 6   17002 <sup>2</sup> 7   17002 <sup>2</sup>	<ul> <li>Plant Physiology         Kris Audenaert Department of Plants and Crops</li> <li>Animal Physiology         Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology</li> <li>Food Chemistry         Mia Eeckhout Department of Food Technology, Safety and Health</li> <li>Processing Technology of Potatoes, Vegetables, and Fruit         Imca Sampers Department of Food Technology, Safety and Health</li> <li>Molecular Analysis Techniques         Kathy Messens Department of Biotechnology</li> <li>Food Microbiology         Frank Devlieghere Department of Food Technology, Safety and Health</li> <li>Instrumental Analytical Chemistry         Pieter Vermeir Department of Green Chemistry and Technology</li> <li>Process Technology II         Mia Eeckhout Department of Food Technology, Safety and Health</li> </ul>	5 5 8 3 4 5	2 2 2 2 3 3	A:1 A:2 A:2 A:1 A:1 A:1 A:1	150 150 240 90 120 150
2 17002 <sup>2</sup> 3 170002 4 170022 5 170018 6 170022 7 170022 8 170018	Plant Physiology Kris Audenaert Department of Plants and Crops  Animal Physiology Thomas Van Hecke Department of Animal Sciences and Aquatic Ecology  Food Chemistry Mia Eeckhout Department of Food Technology, Safety and Health  Processing Technology of Potatoes, Vegetables, and Fruit Imca Sampers Department of Food Technology, Safety and Health  Molecular Analysis Techniques Kathy Messens Department of Biotechnology  Food Microbiology Frank Devlieghere Department of Food Technology, Safety and Health  Instrumental Analytical Chemistry Pieter Vermeir Department of Green Chemistry and Technology  Process Technology II Mia Eeckhout Department of Food Technology, Safety and Health  Technology and Functionality of Food Components Filip Van Bockstaele Department of Food Technology, Safety and Health	5 5 8 3 4 5 5	2 2 2 2 3 3 3	A:1 A:2 A:2 A:1 A:1 A:1 A:2 A:2 A:2	150 150 240 90 120 150 150

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#### 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

pt: Portuguese cs: Czech el: Greek fr: French nl: Dutch sl: Slovene ru: Russian da: Danish en: English it: Italian no: Norwegian 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:

c: annually, from 2027-2028 f: annually, from 2028-2029 i: annually, from 2029-2030 a: bi-annually g: bi-annually, from 2028-2029 j: bi-annually, from 2029-2030 d: bi-annually, from 2027-2028 b: tri-annually e: tri-annually, from 2027-2028 h: tri-annually, from 2028-2029 k: tri-annually, from 2029-2030

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