



## Faculty of Bioscience Engineering

### Master of Science in Bioscience Engineering: Food Science and Nutrition

Language of instruction: Dutch

Programme version 15

## 1 General Courses 60 credits

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I003056 Human Nutrition and Health [en] <i>John Van Camp -- Department of Food Technology, Safety and Health</i>	5		1	A:1	150
2	I003071 Process Engineering 2 [en] <i>Paul Van der Meeren -- Department of Green Chemistry and Technology</i>	5		1	A:1	150
3	I003085 Food Technology <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	5		1	A:1	150
4	I002667 Colloid and Surface Chemistry <i>Paul Van der Meeren -- Department of Green Chemistry and Technology</i>	5		1	A:2	150
5	I003080 Process Control [en] <i>Paul Van Liedekerke -- Department of Data Analysis and Mathematical Modelling</i>	5		1	A:2	150
6	I003081 Quality Management and Risk Analysis <i>Liesbeth Jacksens -- Department of Food Technology, Safety and Health</i>	5		1	A:2	150
7	I003086 Packaging Technology <i>Peter Ragaert -- Department of Food Technology, Safety and Health</i>	5		1	A:2	150
8	I002723 Formulation and Structuring of Foods [en] <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	5		2	A:1	150
9	I003088 Food Biotechnology <i>Katleen Raes -- Department of Food Technology, Safety and Health</i>	5		2	A:1	150
10	I003089 Food Safety Management <i>Liesbeth Jacksens -- Department of Food Technology, Safety and Health</i>	5		2	A:2	150
11	I003087 Product Innovation in the Food Industry <i>Mieke Uyttendaele -- Department of Food Technology, Safety and Health</i>	5		2	A:J	150
12	I003090 Global Perspectives of Food Science and Nutrition [en] <i>Mieke Uyttendaele -- Department of Food Technology, Safety and Health</i>	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	CRDT	Ref	MT1	Session	Study
1	I002722 Sensory Analysis [en] <i>Joachim Schouteten -- Department of Agricultural Economics</i>	5			A:1	150
2	I002724 Technology of Animal Products <i>Frank Devlieghere -- Department of Food Technology, Safety and Health</i>	5			A:2	150
3	I003091 Technology of Plant-based Foods <i>Koen Dewettinck -- Department of Food Technology, Safety and Health</i>	5			A:2	150
4	I002727 Nutrition Disorders [en] <i>Carl Lachat -- Department of Food Technology, Safety and Health</i>	5			A:1	150
5	I002730 Food and Nutrition Epidemiology [en] <i>Carl Lachat -- Department of Food Technology, Safety and Health</i>	5			A:2	150

6	I700265	Malting and Brewing Technology <i>Jessika De Clippeleer -- Department of Biotechnology</i>	4	A:1	120
7	I003060	Sustainable Systems Engineering [en] <i>Sophie Huysveld -- Department of Green Chemistry and Technology</i>	5	A:1	150
8	I002717	Functional Foods [en] <i>John Van Camp -- Department of Food Technology, Safety and Health</i>	5	A:2	150
9	I002758	Food Marketing and Consumer Behaviour [en] <i>Wim Verbeke -- Department of Agricultural Economics</i>	5	A:1	150
10	I002765	Sustainable Food Systems [en] <i>Marijke D'Haese -- Department of Agricultural Economics</i>	5	A:2	150

## 2.2 Cross-Disciplinary Elective Courses

Subscribe to no less than 5 and no more than 15 credit units from no less than 1 and no more than 2 module(s) from the following list.

A minimum of 5 credit units is required from module 2.1.1 "Cross-Disciplinary Elective Set for Bioscience Engineers"

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 course units from the following list, with no more than 10 credit units with reference A.

Nr	Course		CRDT	Ref	MT1	Session	Study
1	I003053	Machine Learning for Life Sciences [en] <i>Willem Waegeman -- Department of Data Analysis and Mathematical Modelling</i>	4			A:1	120
2	I003054	Computer Vision for Life Sciences [en] <i>Jan Verwaeren -- Department of Data Analysis and Mathematical Modelling</i>	5			A:2	150
3	I003021	Advanced Biosystems Modelling [en] <i>Paul Van Liedekerke -- Department of Data Analysis and Mathematical Modelling</i>	5			A:1	150
4	I001280	Experimental Design [en] <i>Stijn Luca -- Department of Data Analysis and Mathematical Modelling</i>	3			A:2	75
5	I003068	Management for Engineers [en] <i>Jeroen Buysse -- Department of Agricultural Economics</i>	4			A:1	120
6	I002718	Economics and Management of Natural Resources [en] <i>Stijn Speelman -- Department of Agricultural Economics</i>	4			A:2	120
7	I002750	Isotopes in Biosciences [en] <i>Pascal Boeckx -- Department of Green Chemistry and Technology</i>	5			A:1	150
8	I003055	Biodiversity and Nature Conservation <i>Lander Baeten -- Department of Environment</i>	4			A:1	120
9	I002586	Multidisciplinary Analysis of Climate Change [en] <i>Pascal Boeckx -- Department of Green Chemistry and Technology</i>	3			A:2	90
10	I003056	Human Nutrition and Health [en] <i>John Van Camp -- Department of Food Technology, Safety and Health</i>	5			A:1	150
11	I002758	Food Marketing and Consumer Behaviour [en] <i>Wim Verbeke -- Department of Agricultural Economics</i>	5			A:1	150
12	I003067	Bioethics [en] <i>Michiel De Proost -- Department of Philosophy and Moral Sciences</i>	3			A:1	75
13	I002637	Internship [en, nl] <i>Peter Ragaert -- Department of Food Technology, Safety and Health</i>	5	A		A:J	150
14	I002638	International Internship [en, nl] <i>Peter Ragaert -- Department of Food Technology, Safety and Health</i>	5	A		A:J	150
15	I002639	Extended Internship [en, nl] <i>Peter Ragaert -- Department of Food Technology, Safety and Health</i>	10	A		A:J	300
16	I002640	Extended International Internship [en, nl] <i>Peter Ragaert -- Department of Food Technology, Safety and Health</i>	10	A		A:J	300

### 2.2.2 Open Choice

Subscribe to course units from courses offered at Ghent University, including the [Ghent University Elective Courses](#).

Maximum 8 credit units language courses are allowed within this master programme.

## 3 Master's Dissertation

30 credits

Nr	Course	CRDT	Ref	MT1	Session	Study
1	I001482 Master's Dissertation <i>Liesbeth Jacksens -- 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 2027-2028	f: annually, from 2028-2029	i: annually, from 2029-2030
b: tri-annually	d: bi-annually, from 2027-2028	g: bi-annually, from 2028-2029	j: bi-annually, from 2029-2030
	e: tri-annually, from 2027-2028	h: tri-annually, from 2028-2029	k: tri-annually, from 2029-2030