

Faculty of Bioscience Engineering

Master of Science in Bioscience Engineering: Food Science and Nutrition

Campus: UGent

Language(s) of instruction: Dutch (Programme sheet as of: 2018)

Programme version 11 Valid as from the academic year 2020-2021 (VOORSTEL)

## IMLEMI11.1 General Courses - IMLEMIalg 68.0 credits

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002667 Colloid and Surface Chemistry [nl] Paul Van der Meeren -- Department of Green Chemistry and Technology	5.0		1		A:2	50.0	150
2	I002668 Analytical Inorganic Chemistry: Instrumental Techniques [nl] Gijs Du Laing -- Department of Green Chemistry and Technology	3.0		1		A:1	30.0	90
3	I002648 Human Nutrition [nl] John Van Camp -- Department of Food Technology, Safety and Health	5.0		1		A:1	50.0	150
4	I002618 Process Engineering 2 [nl, en] Paul Van der Meeren -- Department of Green Chemistry and Technology	5.0		1		A:1	50.0	150
5	I002669 Food Technology [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	5.0		1		A:1	50.0	150
6	I002720 Consumer Behaviour and Marketing of Bio-industrial products [nl] Wim Verbeke -- Department of Agricultural Economics	5.0		1		A:2	50.0	150
7	I002670 Biochemical and Functional Analysis of Foods [nl] Bruno De Meulenaer -- Department of Food Technology, Safety and Health	5.0		1		A:1	50.0	150
8	I002721 Food Regulation [en] Liesbeth Jacxsens -- Department of Food Technology, Safety and Health	4.0		1		A:2	40.0	120
9	I002672 Process Control [nl] Ingmar Nopens -- Department of Data Analysis and Mathematical Modelling	5.0		1		A:2	50.0	150
10	I002619 Management for Engineers [nl, en] Jeroen Buysse -- Department of Agricultural Economics	4.0		2		A:1	40.0	120
11	I002652 Quality Management and Risk Analysis [en] Liesbeth Jacxsens -- Department of Food Technology, Safety and Health	5.0		1		A:2	50.0	150
12	I002673 Packaging Technology [en] Peter Ragaert -- Department of Food Technology, Safety and Health	5.0		1		A:2	50.0	150
13	I002717 Functional Foods [en] Patrick Kolsteren -- Department of Food Technology, Safety and Health	5.0		2		A:2	50.0	150
14	I002674 Product Innovation in the Food Industry [nl] Mieke Uyttendaele -- Department of Food Technology, Safety and Health	7.0		2		A:J	70.0	210

## IMLEMI11.2 Elective Courses - IMLEMIkeuze 22.0 credits

Subscribe to 22 credit units from no less than 1 and no more than 5 from the following list. Subject to approval by the faculty.  
A complete major comprises 15 credit units.

Full-time standard learning track:

Students can choose which of the elective course units are taken in the first respectively the second standard learning track year (unless otherwise specified); in combination with the general course units, students take a total of 54 to 66 credits per standard learning track year. The sum of the total number of credits taken up over the 2 standard learning track years must be 120 credits.

### IMLEMI11.2.1 Master Specific Courses - IMLEMImastereigen

#### IMLEMI11.2.1.1 Food Technology - IMLEMIkeuzelevensmiddelen

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002722 Sensory Analysis [en] Xavier Gellynck -- Department of Agricultural Economics	5.0				A:1	50.0	150
2	I002723 Formulation and Structuring of Foods [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	5.0				A:1	50.0	150

3	I002724	Technology of Animal Products [nl] Frank Devlieghere -- Department of Food Technology, Safety and Health	5.0				A:2	50.0	150
4	I002725	Technology of Vegetable Products [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	5.0				A:2	50.0	150
5	I002726	Food Fermentations [en] Katieleen Raes -- Department of Food Technology, Safety and Health	4.0				A:2	40.0	120

#### IMLEMI11.2.1.2 Food Safety and Health - IMLEMIkeuzeveiligheid

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002727	Nutrition Disorders [en] Patrick Kolsteren -- Department of Food Technology, Safety and Health	5.0			A:1	50.0	150
2	I002728	Chemical Food Safety [nl] Bruno De Meulenaer -- Department of Food Technology, Safety and Health	5.0			A:1(2021)	50.0	150
3	I002729	Microbiological Food Safety [nl] Mieke Uyttendaele -- Department of Food Technology, Safety and Health	5.0			A:1	50.0	150
4	I002730	Food and Nutrition Epidemiology [en] Patrick Kolsteren -- Department of Food Technology, Safety and Health	5.0			A:2	50.0	150
5	I002596	Environmental Fate and Management of Pesticides [en] Pieter Spanoghe -- Department of Plants and Crops	6.0			A:1	60.0	180

#### IMLEMI11.2.2 Elective Courses from Related Fields of Study - IMLEMIkeuzealgemeen

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002612	Industrial Biotechnology [en] Wim Soetaert -- Department of Biotechnology	5.0			A:1	50.0	150
2	I700241	Brewing Technology [nl] Jessika De Clippeleer -- Department of Biotechnology	4.0			A:1	40.0	120
3	I002623	Interphase Processes of Host-associated Micro-organisms [en] Tom Van de Wiele -- Department of Biotechnology	5.0			A:1	50.0	150
4	I002617	Bio-imaging and Image Informatics [en] Andre Skirtach -- Department of Biotechnology	4.0			A:1	40.0	120
5	I002675	Chemical Structure Determination [nl] Christian Stevens -- Department of Green Chemistry and Technology	4.0			A:1	40.0	120
6	I001280	Experimental Design [en] Karel Vermeulen -- Department of Data Analysis and Mathematical Modelling	3.0			A:2	30.0	75
7	I002701	Clean Technology: Theory and Concepts [en] Sophie Huysveld -- Department of Green Chemistry and Technology	3.0			A:1	30.0	90
8	I002719	Modelling and Simulation with Partial Differential Equations in Practice [en] Ingmar Nopens -- Department of Data Analysis and Mathematical Modelling	5.0			A:1	50.0	150

#### IMLEMI11.2.3 Entrepreneurship and Management - IMLEMIkeuzeondernemersch.

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I001967	Intellectual Property and Valorization [en] Benedikt Sas -- Department of Food Technology, Safety and Health	3.0			A:2	30.0	90
2	I001949	Entrepreneurship [nl] Maikel Pellens -- Department of Marketing, Innovation and Organisation	3.0			A:2	30.0	75
3	E076460	Dare to Venture [en] Johan Verrue -- Department of Marketing, Innovation and Organisation	4.0			A:2	30.0	120
4	E076471	Dare to Start [en] Frank Gielen -- Department of Information Technology	3.0			A:2	36.0	90
5	C000833	Project Management [nl] Mario Vanhoucke -- Department of Business Informatics and Operations Management	4.0			A:2	45.0	120
6	F000710	Supply Chain Management [en] Tarik Aouam -- Department of Business Informatics and Operations Management	6.0			A:2	45.0	180

#### IMLEMI11.2.4 Skills and Attitudes - IMBIIR\_VA

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

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002637	Internship [nl, en] Tom Desmet -- Department of Biotechnology	5.0	a		A:J	30.0	150
2	I002638	International Internship [nl, en] Tom Desmet -- Department of Biotechnology	5.0	a		A:J	30.0	150
3	I002639	Extended Internship [nl, en] Tom Desmet -- Department of Biotechnology	10.0	a		A:J	60.0	300

4	I002640	Extended International Internship [nl, en] Tom Desmet -- Department of Biotechnology	10.0	a		A:J	60.0	300
5	I001944	Bio-ethics [en] Heidi Mertes -- Department of Philosophy and moral sciences	3.0			A:1	30.0	75
6	C002668	Scientific Communication in English [en] Geert Jacobs -- Department of Linguistics	5.0			A:2	45.0	150
7	I001784	Seminar [nl, en] Luc Tirry -- Department of Plants and Crops	3.0			A:J	30.0	75

### IMLEMI11.2.5 Open choice - IHAUGent&VUBkeuze

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

A maximum of 2 such courses is allowed.

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

Subject to approval by the Faculty.

### IMLEMI11.3 Master's Dissertation - IMLEMI masterproef 30.0 credits

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I001482 Master's Dissertation [nl]	30.0		2	4	A:J	300.0	900