

Block view of the study programme

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Block 1

Cours obligatoires de la finalité

"Basic foundations" module

VETE0493-1	<i>Animal production</i>	Q2	24	8	-	3
PAYS0015-1	<i>Urban farming basis</i> - Haissam JIJAKLI	Q2	24	-	-	2
MICA0001-1	<i>Unit operations and processes in the food industry</i> - Christophe BLECKER, Sabine DANTHINE	Q1	24	12	-	3
MICA0002-1	<i>Preparation and preservation techniques</i> - Christophe BLECKER	Q1	24	-	-	2
MICA0015-1	<i>Basic food training</i> - Mohamed AYADI, Christophe BLECKER	Q1	8	16	-	2
MICA0004-1	<i>Main food chains</i> - Mohamed AYADI	Q1	24	-	-	2
HULG9621-1	<i>The fermentation industry</i>	Q1	-	-	-	2
GBLX0059-2	<i>Logistics in food industry</i> - Mohamed AYADI - [3h FT, 4h SEM]	Q1	9	6	[+]	2
VETE0494-1	<i>Food law</i>	Q1	4	4	-	1
MICA0005-1	<i>Topical seminar</i> - Christophe BLECKER - [36h AUTR]	Q2	-	-	[+]	3
MICA0006-1	<i>Preparation of transversal project</i> - Dorothée GOFFIN - [12h AUTR]	Q2	-	-	[+]	1
HULG9622-1	<i>Multivariate statistics</i>	Q1	-	-	-	2
ECON2248-1	<i>Environmental economy</i> - Kevin MARÉCHAL	Q1	18	-	-	2

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MICA0010-1	<i>Creativity initiation</i> - Dorothée GOFFIN	Q2	8	4	-	1
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Cours obligatoires du tronc commun

"Basic foundations" module

ANIM0005-1	<i>Functional biochemistry in health and disease</i> (english language) - Martine SCHROYEN	Q2	9	9	-	2
AGRO0001-1	<i>Basic principles of agriculture and agroecology</i> - Pierre DELAPLACE, Benjamin DUMONT - [4h FT]	Q2	20	-	[+]	2
BIOL2018-1	<i>Animal nutrition</i> - Yves BECKERS	Q2	24	-	-	2

"Safety" module

VETE0495-1	<i>Food microbiological quality management</i> - [8h AUTR]	Q2	12	-	[+]	2
VETE0496-1	<i>Chemical risk management related to food</i> - [8h AUTR]	Q2	12	-	[+]	2
VETE0497-1	<i>Self-control and control of the food chain</i> - Mohamed AYADI - [16h AUTR]	Q2	24	5	[+]	4

"Satisfaction" module

MICA0007-1	<i>Feeding behaviours and food sensory evaluation</i> - Dorothée GOFFIN	Q2	24	12	-	3
MICA0008-1	<i>Aromas analysis</i> - MarieLaure FAUCONNIER	Q2	8	16	-	2
ECON2252-2	<i>Marketing and consumer market research</i> - Alain DECROP	Q1	36	-	-	4

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HULG9407-1	<i>Communication techniques</i> - Pascal LÉONARD	Q1	-	12	-	1
MICA0009-1	<i>Innovation management</i> - Dorothée GOFFIN	Q2	36	-	-	3
ENVT2049-2	<i>Assessing sustainability</i> - Andrea DI MARIA, Angélique LÉONARD - [9h AUTR]	Q1	9	-	[+]	2
ENVT3132-1	<i>Aquatic ecotoxicology and the production of macroinvertebrates</i> -	Q1	6	12	[+]	3

APARROS MEGIDO, Frédéric FRANCIS - [4h AUTR]

Block 2

Cours obligatoires du tronc commun

"Health" module

MICA0014-1	<i>Human nutrition, normal and diseases</i> - <i>Nutrition, éléments de diététique et pathologies, Nutrition and diseases</i> - Nathalie ESSER, Nicolas PAQUOT - <i>Allergies et intolérances alimentaires</i> - Catherine REENAERS	Q1	10	-	-		4
VETE0499-1	<i>Nutrition and health</i> - [4h AUTR]	Q1	15	8	[+]		2
VETE0498-1	<i>Complements of domestic animals clinical nutrition</i>	Q2	20	-	-		2

"Service" module

HULG0468-1	<i>Means for producing and implementing a package</i>	Q1	12	-	-		1
HULG0469-1	<i>Packaging and advanced technologies</i>	Q1	18	6	-		2
HULG0470-1	<i>Design and safety of packaged products</i>	Q1	18	6	-		2
HULG0471-1	<i>Packaging development</i> - Louise CHARLIER	Q1	12	-	-		1
HULG0472-1	<i>Marketing and design</i>	Q1	18	6	-		2

Cross-cutting project

MICA0013-1	<i>Transversal project</i> - Dorothée GOFFIN	Q1	-	-	-		14
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Dissertation

RTFE0015-1	<i>Final thesis</i> - Dorothée GOFFIN	Q2	-	-	-		30
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Bloc d'aménagement du programme de l'année

Additional ECTS (max 15) Master in innovation and food design management (120 ECTS)

Compulsory courses

Common core courses

MANA0008-1	<i>Bibliographic synthesis work</i> - Christophe BLECKER - [180h AUTR]	TA	-	-	[+]		14
DOCU0449-3	<i>Scientific literature and information literacy</i> - Jacques MIGNON - [14h AUTR]	Q1	4	6	[+]		2
INFO2037-1	<i>Introduction to computer science</i> - Hélène SOYEURT	Q1	6	18	-		2
BIOL2013-3	<i>General microbiology</i> - <i>Introduction</i> - Patrick FICKERS, Philippe JACQUES - <i>Depth notions</i> - Patrick FICKERS, Philippe JACQUES	TA	16	8	-		4

[...] Choose 2 courses of foreign language from:

[...] The jury reserves the right to add to the 30 credit core curriculum, depending on students' profiles.

[...] Standard course suggestion

Language course (extra credits)

LANG2950-1	<i>English language: level 1</i> - Estelle MAYARD - [48h E-Lrng]	TA	-	24	[+]		4
LANG2962-1	<i>English language: level 2</i> - Sophie DEPOTERRE - [48h E-Lrng]	TA	-	24	[+]		4
LANG2966-2	<i>English language: level 3</i> - Sophie DEPOTERRE, Estelle MAYARD,	TA	-	24	[+]		4

Fiona THEWISSEN - [48h E-Lrng]

Typical course

PSYC5897-3	<i>Team, organization and change</i> - Daniel FAULX, Véronique JANS, Tiber MANFREDINI - [44h SEM]	TA	4	-	[+]	2
GBLX2131-2	<i>Biosphere, agriculture and society</i> - Benjamin DUMONT , Grégory MAHY, Sybille MERTENS DE WILMARS - [2h SEM]	Q2	42	-	[+]	4
CHIM9267-1	<i>Chemistry of equilibria</i> - Aurore RICHEL - [8h REM]	Q2	20	21	[+]	4
CHIM9268-1	<i>Chemistry: from the atom to the molecule</i> - MarieLaure FAUCONNIER - [10h REM, 8h AUTR]	Q1	31	36	[+]	7
CHIM9255-3	<i>Organic Chemistry</i> - MarieLaure FAUCONNIER	Q1	21	27	-	4
MANA0003-1	<i>Portfolio (Bachelor)</i> - Yves BECKERS, Hugues CLAESSENS, Gilles COLINET, Aurore DEGRÉ, Dorothée GOFFIN - [24h AUTR]	TA	-	-	[+]	2
BIOL2045-1	<i>Biology basis</i> - Patrick DU JARDIN, Ludivine LASSOIS	Q1	18	6	-	3