

#### Cycle view of the study programme

		Bl	Or	Th	Pr	Au	Cr
<b>Compulsory courses (B1 : 56Cr)</b>							
VETE3006-1	<i>Biological risks in the food chain: identification, control and monitoring methods</i> - Philippe JACQUES - [8h Mon. WS, 16h E-Lrng]	B1	Q1	16	16	[+]	5
VETE3007-1	<i>Chemical and physical risks in the food chain: identification, control and monitoring methods</i> - [10h Mon. WS, 16h E-Lrng]	B1	Q1	16	14	[+]	5
VETE3008-1	<i>Food technology and process management</i> - Christophe BLECKER - [24h E-Lrng]	B1	Q1	16	8	[+]	5
VETE3009-1	<i>Food, nutrition and public health</i> - [4h Mon. WS, 12h E-Lrng]	B1	Q1	12	8	[+]	3
VETE3010-1	<i>Systems to manage health security and the longevity of foodstuffs</i> - Mohamed AYADI - [16h Mon. WS, 20h E-Lrng]	B1	Q1	24	-	[+]	5
VETE3011-1	<i>Elements which are specific to sectoral, institutional and legal aspects of managing food-related risks</i> - [8h Mon. WS, 12h E-Lrng]	B1	Q1	4	-	[+]	2
VETE3012-1	<i>Prevention and integrated management of food safety, including communication: case reviews and integrative exercises</i> - [32h Mon. WS, 32h TAE, 18h Vis. Ind. Pl. , 24h Peda. Tr.]	B1	TA	-	-	[+]	7
VETE3013-1	<i>Prevention and management of health crises in the food sector, including communication; case review and integrative exercises</i> - [16h Mon. WS, 28h TAE]	B1	Q1	4	-	[+]	4
VTFE0008-1	<i>Internship and final work</i> - [520h Internship]	B1	Q2	-	-	[+]	20
<b>Optional courses (B1 : 4Cr)</b>							
Choose one or several courses for a total of 4 credits from: (B1 : 4Cr)							
MICA0007-1	<i>Feeding behaviours and food sensory evaluation</i> - Dorothee GOFFIN	B1	Q2	24	12	-	3
ECON2252-2	<i>Marketing and consumer market research</i> - Alain DECROP	B1	Q1	36	-	-	4
HULG9407-1	<i>Communication techniques</i> - Pascal LÉONARD	B1	Q1	-	12	-	1
CHIM0699-2	<i>Life cycle assessment - Ecodesign (english language)</i> - Angélique LÉONARD	B1	Q1	10	30	-	2
HULG0468-1	<i>Means for producing and implementing a package</i>	B1	Q1	12	-	-	1
HULG0469-1	<i>Packaging and advanced technologies</i>	B1	Q1	18	6	-	2
HULG0470-1	<i>Design and safety of packaged products</i>	B1	Q1	18	6	-	2
HULG0471-1	<i>Packaging development</i> - Louise CHARLIER	B1	Q1	12	-	-	1
MICA0004-1	<i>Main food chains</i> - Mohamed AYADI	B1	Q1	24	-	-	2
ALIM0017-1	<i>Agro-food engineering procedures</i> - Sabine DANTHINE, Nicolas JACQUET	B1	Q1	24	24	-	4
GBLX0060-2	<i>Microbial ecology of water and wastewater (english language)</i> - Frank DELVIGNE - [2h SEM]	B1	Q1	7	9	[+]	2
ENVT2049-2	<i>Assessing sustainability</i> - Andrea DI MARIA, Angélique LÉONARD - [9h AUTR]	B1	Q1	9	-	[+]	2
GEST3028-2	<i>Accounting and management</i> - Thomas DOGOT	B1	Q1	22	26	-	4
HULG9709-1	<i>Nutrition, an approach through sustainable food systems</i> - Philippe DONNEN, JeanLuc HORNICK, Jeroen MEERSMANS, Nassim MOULA - [6h Vis.]	B1	Q1	36	-	[+]	3
GIRS0004-1	<i>The health of ecosystems</i> - Simon LHOEST, Annick LINDEN - [6h Vis.]	B1	Q2	36	6	[+]	4