

Block view of the study programme

Or Th Pr Au Cr

Block 1

Compulsory courses

VCER2095-1	<i>Foundations of food hygiene</i>	TA				5
	- <i>Biological risks associated with the food chain</i> - Christophe BLECKER - [8h Mon. WS]		24	-	[+]	
	- <i>Chemical risks associated with the food chain</i> - Christophe BLECKER - [5h Mon. WS]		27	-	[+]	
	- <i>Food industry procedures and technologies</i> - Christophe BLECKER		28	12	-	
VCER2096-1	<i>Managing food hygiene, Theoretical and practical approaches to managing hygiene in the food chain</i> - [36h Mon. WS]	TA	12	-	[+]	3
VCER2097-1	<i>Portfolio I, Student work in connection with risk management part</i> - [24h Mon. WS]		4	-	[+]	4

Block 2

Compulsory courses

VCER2098-1	<i>Controls in the food chain</i>	TA				4
	- <i>Methods for controlling for biological risks</i>		16	16	-	
	- <i>Methods for controlling for chemical risks</i>		16	20	-	
	- <i>Theoretical and practical approaches to controls in the food chain</i>		24	8	-	
VCER2099-1	<i>Portfolio II, Student work in connection with the food chain part</i> - [24h Mon. WS]	TA	4	-	[+]	4