

Cycle view of the study programme

B1 Or Th Pr Au Cr

Compulsory courses (B1 : 12Cr, B2 : 8Cr)

VCER2095-1	<i>Foundations of food hygiene</i> - <i>Biological risks associated with the food chain</i> - Christophe BLECKER - [8h Mon. WS] - <i>Chemical risks associated with the food chain</i> - Christophe BLECKER - [5h Mon. WS] - <i>Food industry procedures and technologies</i> - Christophe BLECKER	B1	TA						5
			24	-	[+]				
			27	-	[+]				
			28	12	-				
VCER2096-1	<i>Managing food hygiene, Theoretical and practical approaches to managing hygiene in the food chain</i> - [36h Mon. WS]	B1	TA	12	-	[+]			3
VCER2097-1	<i>Portfolio I, Student work in connection with risk management part</i> - [24h Mon. WS]	B1		4	-	[+]			4
VCER2098-1	<i>Controls in the food chain</i> - <i>Methods for controlling for biological risks</i> - <i>Methods for controlling for chemical risks</i> - <i>Theoretical and practical approaches to controls in the food chain</i>	B2	TA						4
			16	16	-				
			16	20	-				
			24	8	-				
VCER2099-1	<i>Portfolio II, Student work in connection with the food chain part</i> - [24h Mon. WS]	B2	TA	4	-	[+]			4