

## A single year

Interuniversity programme in collaboration with the UCL.

### Compulsory courses

STAL0001-1	<i>Methods of molecular biology in food sciences and technology</i> - Daniel PORTETELLE	22	8	-	<b>3</b>
STAL0002-1	<i>Mastery of the processes in the food industries</i> - François BERA	27	9	-	<b>4</b>
HULG4006-1	<i>Nutritional biochemistry and human nutrients requirements</i> - Yvan LARONDELLE	52	-	-	<b>5</b>
HULG4007-1	<i>Chemistry of foodstuffs: minor food components</i> - Sonia COLLIN	18	-	-	<b>3</b>
HULG4008-1	<i>Food Microbiology</i> - Jacques MAHILLON	52	-	-	<b>5</b>
HULG4009-1	<i>Technological control and quality statistics</i> - Marc MEURENS	18	-	-	<b>2</b>
STAL0003-1	<i>Statistical process control</i> - Rodolphe PALM	15	15	-	<b>4</b>
STAL0004-1	<i>Food safety and quality management</i> - Marianne SINDIC - [18h FT]	18	-	[+]	<b>4</b>
STAL0005-1	<i>Food formulation and sensory analysis concepts</i> - Christophe BLECKER	12	12	-	<b>3</b>
STAL0006-1	<i>Additives and processing auxiliaries</i> - Marianne SINDIC - [6h SEM]	3	9	[+]	<b>3</b>
RTFE0005-1	<i>Final dissertation</i> - N...	-	-	-	<b>24</b>