

First Year

Period 1

Compulsory courses

Chemical engineering, molecular genetics and nutrition

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|------------|--|----|----|-----|---|
| GENE0002-2 | <i>Molecular genetics of microorganisms</i> - Micheline VANDENBOL - [2h SEM] | 14 | 8 | [+] | 2 |
| CHIM9247-1 | <i>Industrial chemical processes engineering</i> - Michel PAQUOT | 12 | 12 | - | 2 |
| ALIM0010-2 | <i>Food, human nutrition and dietetics</i> - André THEWIS | 24 | - | - | 2 |

Management techniques

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|------------|--|----|----|-----|---|
| GEST3028-2 | <i>Accounting and management</i> - Philippe LEBAILLY | 24 | 24 | - | 4 |
| GEST3015-1 | <i>Quality management</i> - Marianne SINDIC - [6h SEM] | 18 | - | [+] | 2 |

Period 2

Compulsory courses

Instrumental analysis (electrochemistry and spectrometry)

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|------------|--|----|----|-----|---|
| CHIM9246-2 | <i>Instrumental analysis (electrochemistry and spectrometry)</i> - Georges LOGNAY - [8h SEM] | 20 | 44 | [+] | 6 |
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Food sciences and technologies

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|------------|---|----|----|---|---|
| BIAA0003-2 | <i>Food and agro-food engineering, 2nd part</i> - François BERA | 12 | 12 | - | 2 |
| ALIM0005-1 | <i>Food Formulations Engineering</i> - Christophe BLECKER | 16 | 8 | - | 2 |
| ALIM0007-2 | <i>Physical chemistry of formulations</i> - Christophe BLECKER | 15 | 9 | - | 2 |

Chemistry of biological systems

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|------------|---|----|----|---|---|
| BIOL2017-4 | <i>Biological chemistry, 3rd part</i> - Michel PAQUOT | 12 | 24 | - | 3 |
| BIOL2024-3 | <i>Applied molecular biology</i> - Franck DEQUIEDT | 24 | 12 | - | 3 |

Period 3

Compulsory courses

Biological Process Engineering

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|------------|---|----|----|---|---|
| GERE0007-3 | <i>Digital electronics, first part</i> - Bernard HEINESCH | 16 | 8 | - | 2 |
| BIOI0002-1 | <i>Fermentation and extraction factories, 1st part</i> - Philippe THONART | 24 | 24 | - | 4 |

Chemistry of natural compounds

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|------------|--|----|----|-----|---|
| CHIM9245-1 | <i>Chromatographic analysis</i> - Georges LOGNAY - [6h SEM] | 18 | - | [+] | 2 |
| CHIM9254-1 | <i>Practice chemistry of natural compounds</i> - Aurore RICHEL | 4 | 44 | - | 4 |

Period 4

Compulsory courses

Placement

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|------------|--|---|---|-----|---|
| MANA0001-1 | <i>Human resources and industrial relations management</i> - Philippe LEPOIVRE - [8h AUTR] | - | - | [+] | 2 |
| RSTG0002-1 | <i>Training</i> - Marianne SINDIC | - | - | - | 4 |

Period 5

Compulsory courses

Technology of food industries

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|------------|---|----|----|---|---|
| BIAA0003-4 | <i>Food and agro-food engineering, 3rd part</i> - François BERA | - | 24 | - | 2 |
| ALIM0008-2 | <i>Technology of food industries</i> - Sabine DANTHINE | 24 | 24 | - | 4 |

Microbial biochemistry and immunology

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|------------|--|----|----|-----|---|
| ALIM0001-1 | <i>Food hygiene</i> - Daniel PORTETELLE, Marianne SINDIC | 18 | 6 | - | 2 |
| ANIM0003-1 | <i>Immunology, immunochemistry</i> - Daniel PORTETELLE | 12 | 12 | - | 2 |
| ANIM0004-2 | <i>Microbial biochemistry and physiology</i> - Micheline VANDENBOL - [2h AUTR] | 12 | 10 | [+] | 2 |

Second Year

Period 1

Compulsory courses

Industrial bioprocesses engineering

| | | | | | |
|------------|---|----|----|---|---|
| BIOI0002-2 | <i>Fermentation and extraction factories, 2nd part</i> - Philippe THONART | 24 | 24 | - | 4 |
| CHIM9248-1 | <i>Basic principles of wastewater treatments</i> - Frank DELVIGNE | 24 | - | - | 2 |

Food science

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|------------|--|----|----|---|---|
| ALIM0006-1 | <i>Food science</i> - Christophe BLECKER | 30 | 30 | - | 5 |
| GBLX0155-1 | <i>Food chemistry</i> - Georges LOGNAY | - | 12 | - | 1 |

Period 2

Compulsory courses

Current questions in chemistry and phytopharmacology

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|------------|---|---|----|-----|---|
| CHIM9250-1 | <i>Advanced analytical chemistry</i> - Georges LOGNAY - [6h SEM] | - | 18 | [+] | 2 |
| CHIM9251-1 | <i>Current questions in organic and biological chemistry</i> - Jean-Paul WATHELET - [14h SEM] | - | 10 | [+] | 2 |

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| VEGE0001-1 | <i>Plant protection products bases</i> - Bruno SCHIFFERS | 24 | - | - | 2 |
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Complementary studies in engineering techniques

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|------------|--|----|---|-----|---|
| ANIM0008-2 | <i>Animal cell culture</i> - Daniel PORTETELLE - [4h FT] | 12 | 4 | [+] | 2 |
| GEST3067-1 | <i>Topical seminars</i> - Marianne SINDIC - [20h AUTR] | 4 | - | [+] | 2 |
| BIOI0001-1 | <i>Industrial microbiology</i> - Philippe THONART | 24 | - | - | 2 |

Optional courses

Choose three of the following courses :

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|------------|--|----|----|-----|---|
| BIOL2021-2 | <i>Theory of the molecular structure-function relations</i> - Robert BRASSEUR | 16 | - | - | 2 |
| GERE0013-1 | <i>Metrology</i> - Marie-France DESTAIN | 14 | 10 | - | 2 |
| GBLX0059-2 | <i>Logistics in food industry</i> - Marianne SINDIC - [16h AUTR] | 8 | - | [+] | 2 |
| GBLX0004-1 | <i>Applied analytical chemistry</i> - Georges LOGNAY | - | 24 | - | 2 |
| BIOL2023-1 | <i>Bio-informatics , Methods for the analysis of genomic sequences</i> - Laurence LINS | 24 | - | - | 2 |
| GBLX0054-1 | <i>Processes of biorefinery and white biotechnology</i> - Michel PAQUOT - [6h SEM, 8h FT] | 4 | 6 | [+] | 2 |
| GBLX0058-1 | <i>Complements of food formulations engineering and sensory analysis</i> - Christophe BLECKER - [4h SEM] | 12 | 8 | [+] | 2 |
| ANIM0009-2 | <i>Immunobiology</i> - Daniel PORTETELLE - [4h AUTR] | 12 | 4 | [+] | 2 |

Period 3

Compulsory courses

Dissertation

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|------------|--|---|----|---|----|
| RTFE0002-1 | <i>Final dissertation</i> - N... | - | - | - | 27 |
| LANG0907-2 | <i>English language : scientific communication</i> - andréas CHAUMOND, Marie-Anne DUFFELER | - | 36 | - | 3 |