

**A single year**

**Compulsory courses**

GENE0002-2	<i>Molecular genetics of microorganisms</i> - Micheline VANDENBOL - [2h SEM]	14	8	[+]	2
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
BIAA0003-2	<i>Food and agro-food engineering, 2nd part</i> - François BERA	12	12	-	2
BIOI0002-1	<i>Fermentation and extraction factories, 1st part</i> - Philippe THONART	24	24	-	4
BIOL2021-1	<i>Theory of the molecular structure-function relations</i> - Robert BRASSEUR	24	-	-	2
CHIM9245-1	<i>Chromatographic analysis</i> - Georges LOGNAY - [6h SEM]	18	-	[+]	2
CHIM9246-2	<i>Instrumental analysis (electrochemistry and spectrometry)</i> - Georges LOGNAY - [8h SEM]	20	44	[+]	7
CHIM9247-1	<i>Industrial chemical processes engineering</i> - Michel PAQUOT	12	12	-	2
BIOL2017-3	<i>Biological chemistry, 3rd part</i> - Michel PAQUOT	36	-	-	3
CHIM9240-2	<i>Organic chemistry, 2nd part</i> - Aurore RICHEL	4	44	-	4
GEST3016-1	<i>Management</i> - Philippe LEBAILLY	24	-	-	2
GEST3017-1	<i>General accounting and balance sheet analysis</i>	24	-	-	2
CHIM9248-1	<i>Basic principles of wastewater treatments</i> - Frank DELVIGNE	24	-	-	2
BIOL2022-1	<i>Genetic engineering</i> - Richard KETTMANN	12	-	-	1
BIOL2020-1	<i>Applied molecular biology</i> - Richard KETTMANN	24	-	-	2
ALIM0005-1	<i>Food Formulations Engineering</i> - Christophe BLECKER	16	8	-	2
ALIM0006-1	<i>Food science</i> - Christophe BLECKER	30	30	-	5
GEST3067-1	<i>Topical seminars</i> - Marianne SINDIC - [20h AUTR]	4	-	[+]	2
ALIM0007-1	<i>Physical chemistry of formulations</i> - Christophe BLECKER	18	6	-	2
BIAA0003-3	<i>Food and agro-food engineering, 3rd part</i> - François BERA	2	22	-	2
GEST3015-1	<i>Quality management</i> - Marianne SINDIC - [6h SEM]	18	-	[+]	2
[...]	Optional courses 1st master 1				