

### A single year

Interuniversity programme with the collaboration of the UCL.

The courses take place on two locations : Gembloux and Louvain-la-Neuve.

For further information, please contact :

\* Gembloux Agro-Bio Tech, François BÉRA - f.bera@ulg.ac.be

### Compulsory courses

|            |  |    |    |   |           |
|------------|--|----|----|---|-----------|
| STAL0001-2 | <i>Methods of molecular biology in food analysis</i> - Daniel PORTETELLE                             | 30 | -  | - | <b>3</b>  |
| STAL0002-2 | <i>Mastery of the processes in the food industries</i> - François BERA                               | 36 | -  | - | <b>4</b>  |
| HULG4006-1 | <i>Nutritional biochemistry and human nutrients requirements</i> - Yvan LARONDELLE,<br>YJ. SCHNEIDER | 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>  |
| STAT1207-1 | <i>Applied statistics</i> - Yves BROSTAUX  | 30 | 30 | - | <b>4</b>  |
| STAL0004-2 | <i>Food safety and quality management</i> - Marianne SINDIC  | 36 | -  | - | <b>4</b>  |
| STAL0005-2 | <i>Food formulation and sensory analysis concepts</i> - Christophe BLECKER                           | 24 | -  | - | <b>3</b>  |
| STAL0006-2 | <i>Additives and processing auxiliaries</i> - Marianne SINDIC  | 18 | -  | - | <b>3</b>  |
| RTFE0005-1 | <i>Final dissertation (STAL)</i> - N...  | -  | -  | - | <b>24</b> |