

Block view of the study programme

Or Th Pr Au Cr

Bloc 1 du programme de l'année

Compulsory courses

STAL0001-2	<i>Methods of molecular biology in food analysis</i> - Daniel PORTETELLE	Q1	30	-	-	3
STAL0002-2	<i>Mastery of the processes in the food industries</i> - François BERA	Q1	36	-	-	4
HULG4006-1	<i>Nutritional biochemistry and human nutrients requirements</i> - Yvan LARONDELLE, YJ. SCHNEIDER	Q1	52	-	-	5
HULG4007-1	<i>Chemistry of foodstuffs: minor food components</i> - Sonia COLLIN	Q1	18	-	-	3
HULG4008-1	<i>Food Microbiology</i> - Jacques MAHILLON	Q2	52	-	-	5
HULG4009-1	<i>Technology of the quality</i> - Vincent BAETEN	Q1	30	-	-	2
STAL0004-2	<i>Food safety and quality management</i> - Marianne SINDIC	Q1	36	-	-	4
STAL0005-2	<i>Food formulation and sensory analysis concepts</i> - Christophe BLECKER	Q2	24	-	-	3
STAL0006-2	<i>Additives and processing auxiliaries</i> - Marianne SINDIC	Q2	18	-	-	3
HULG9206-1	<i>Statistics in Natural Sciences</i>	Q1	30	-	-	4
RTFE0005-1	<i>Final dissertation (STAL)</i> - N...	Q2	-	-	-	24