

**Cycle view of the study programme**

B1 Or Th Pr Au Cr

**Compulsory courses (B1 : 60Cr, B2 : 24Cr)**

**Periods 1 and 2**

**CHIM1.11 Analytical Chemistry : instrumental techniques**

CHIM9246-2 *Analytical chemistry: instrumental techniques* - Eva TYTECA - [4h SEM] B1 Q1 28 40 [+] 6

**CHIM1.12 Food preservation and safety**

ALIM0001-1 *Food hygiene* - Georges DAUBE, Marianne SINDIC - [2h SEM] B1 Q1 14 8 [+] 2

ALIM0013-1 *Techniques of food preservation* - Christophe BLECKER B1 Q1 24 - - 2

ALIM0015-1 *Food sanitary safety* - Bruno SCHIFFERS, Marianne SINDIC - [2h SEM] B1 Q1 16 6 [+] 2

INGE0011-1 *Preservation processes engineering* - François BERA B1 Q1 15 9 - 2

**CHIM1.13 Applied genoproteomics**

CHIM0715-1 *Applied Genoproteomics* - Benjamin G. DEWALS, Patrick FICKERS, Laurent GILLET, Laurence LINS, Sébastien MASSART, Micheline VANDENBOL, Alain VANDERPLASSCHEN, Hervé VANDERSCHUREN, Luc WILLEMS - [4h FT, 8h SEM] B1 Q2 60 - [+] 6

**CHIM1.14 Biological chemistry, catalysis, industrial process engineering**

CHIM0718-1 *Biological chemistry and corresponding processes engineering* - Aurore RICHEL - [4h FT] B1 Q1 24 36 [+] 5

CHIM9269-1 *Catalysis* - MarieLaure FAUCONNIER B1 Q1 8 12 - 2

**CHIM1.15 Nutrition**

ALIM0010-3 *Food, human nutrition and dietetics (english language)* - Nadia EVERAERT B1 Q1 18 - - 2

**Corequisite :**

CHIM9239-2 - Chimie des molécules biologiques

BIOL2011-1 - Anatomie et physiologie animale comparées

**CHIM1.30 Core curriculum Q2**

MANA0004-1 *Portfolio (Master)* - Philippe LEPOIVRE - [24h AUTR] B1 Q2 - - [+] 2

LANG2954-1 *Practice of specialized English in Chemistry and Bio-industries : part 1* - Sophie DEPOTERRE, Estelle MAYARD - Suppl : Gwendoline VANDENBORRE - [36h AUTR] B1 Q2 - 12 [+] 4

**CHIM1.31 Microbial processes and interactions**

CHIM0717-1 *Microbial processes and interactions (english language)* - Frank DELVIGNE, Patrick FICKERS, Philippe JACQUES, Marc ONGENA, JeanClaude TWIZERE B1 Q2 48 36 - 7

**Period 3**

**CHIM1.32 Food engineering**

ALIM0007-1 *Physical chemistry of formulations* - Christophe BLECKER B1 Q2 16 8 - 2

ALIM0005-1 *Food Formulations Engineering* - Christophe BLECKER B1 Q2 16 8 - 2

ALIM0016-1 *Food process engineering (Part 1)* - François BERA B1 Q2 24 - - 2

**CHIM1.33 Practice chemistry of natural compounds**

CHIM9245-1 *Chromatographic analysis* - Eva TYTECA - [4h SEM] B1 Q2 12 8 [+] 2

CHIM9254-1 *Practice chemistry of natural compounds* - Aurore RICHEL B1 Q2 4 44 - 4

**Period 4**

**CHIM1.41 Technology of food industries**

ALIM0011-1	<i>Food process engineering (Part 2)</i> - François BERA <b>Corequisite :</b> ALIM0007-1 - Physico-chimie des formulations ALIM0005-1 - Ingénierie des formulations alimentaires ALIM0016-1 - Ingénierie des procédés agro-alimentaires (1ère partie)	B1	Q2	9	15	-	2
ALIM0012-1	<i>Technology of fats</i> - Sabine DANTHINE - [8h FT] <b>Corequisite :</b> ALIM0007-1 - Physico-chimie des formulations ALIM0005-1 - Ingénierie des formulations alimentaires ALIM0016-1 - Ingénierie des procédés agro-alimentaires (1ère partie)	B1	Q2	20	20	[+]	4

**Period 1**

**CHIM2.11 Microbial biotechnology - applications**

CHIM0719-1	<i>Microbial biotechnology - applications</i> (english language) - Frank DELVIGNE, Patrick FICKERS, Philippe JACQUES, Marc ONGENA	B2	Q1	12	60	-	6
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**CHIM2.21 Chemical contaminants analysis and risks of explosions**

CHIM0720-1	<i>Chemical contaminants analysis</i> - Eva TYTECA - [2h SEM]	B2	Q1	-	22	[+]	2
CHIM0721-1	<i>Entrepreneurship seminar</i> - Marianne SINDIC - [21h SEM]	B2	Q1	-	3	[+]	2
CHIM0692-1	<i>Risks of using phytopharmaceutical products and biocides</i> - Bruno SCHIFFERS - [8h SEM]	B2	Q1	16	-	[+]	2

**CHIM2.31 Final dissertation, training programme and English**

LANG2955-2	<i>Practice of specialized English for chemistry and bioindustries : part 2</i> - Sophie DEPOTERRE, Estelle MAYARD - Suppl : Gwendoline VANDENBORRE - [36h AUTR]	B2	Q2	-	12	[+]	4
RSTG0002-1	<i>Internship and professional relations</i> - Michael GHILISSEN, Marianne SINDIC, Didier VAN CAILLIE	B2	TA	-	-	-	8

**Optional courses (B2 : 36Cr)**

**Single focus (B2 : 30Cr)**

**Professional Focus (B2 : 30Cr)**

**Period 1**

**CHIM2.12 Food Science**

ALIM0006-1	<i>Food science</i> - François BERA, Christophe BLECKER, Sabine DANTHINE <b>Prerequisite :</b> ALIM0001-1 - Hygiène alimentaire ALIM0013-1 - Techniques de conservation des aliments ALIM0015-1 - Sécurité sanitaire des aliments INGE0011-1 - Ingénierie des procédés de conservation ALIM0007-1 - Physico-chimie des formulations ALIM0005-1 - Ingénierie des formulations alimentaires ALIM0016-1 - Ingénierie des procédés agro-alimentaires (1ère partie) ALIM0011-1 - Ingénierie des procédés agro-alimentaires (2e partie) ALIM0012-1 - Technologie des corps gras	B2	Q1	32	40	-	6
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**CHIM2.31 Final dissertation, training programme and English**

RTFE0002-1	<i>Final dissertation (bioengineering)</i> - N...	B2	Q2	-	-	-	24
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**Period 2**

**Choose one module from : (B2 : 6Cr)**

**CHIM2.22 Food supplements (B2 : 6Cr)**

GBLX0058-1	<i>Complement of food formulations engineering and sensory analysis</i> - Christophe BLECKER	B2	Q1	16	8	-	2
GBLX0059-2	<i>Logistics in food industry</i> - Marianne SINDIC - [3h FT, 7h SEM]	B2	Q1	6	8	[+]	2
GBLX0060-2	<i>Drinking water production</i> - Frank DELVIGNE - [2h SEM]	B2	Q1	10	12	[+]	2

**CHIM2.23 From gene to protein (B2 : 6Cr)**

CHIM0716-1	<i>From gene to protein</i> - Benjamin G. DEWALS, Laurent GILLET, Laurence LINS, Sébastien MASSART, Micheline VANDENBOL, Alain VANDERPLASSCHEN, Hervé VANDERSCHUREN, Luc WILLEMS <b>Prerequisite :</b> CHIM0715-1 - Génoprotéomique appliquée	B2	Q1	-	72	-	6
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**CHIM2.24 Extraction, purification, characterization and valuation of biosourced molecules (B2 : 6Cr)**

CHIM0722-1	<i>Extraction, purification, characterization and valuation of biosourced molecules</i> - Christian DAMBLON, Edwin DE PAUW, MarieLaure FAUCONNIER, Aurore RICHEL - [6h FT]	B2	Q1	10	56	[+]	6
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**Additional ECTS Master in chemistry and bio-industries**

**Compulsory courses (B0 : 60Cr)**

**Common core courses**

INGE0008-1	<i>Multidisciplinary experimental project</i> - Yves BROSTAUX, Pierre DELAPLACE, Patrick DU JARDIN, Sébastien MASSART, Benoît MERCATORIS, Arnaud MONTY, Bernard POCHET - [60h AUTR] <b>Corequisite :</b> STAT2005-1 - Statistique appliquée : 2ème partie STAT2004-1 - Statistique appliquée : 1ère partie GEST3773-1 - Gestion de la qualité BIOL2044-1 - Physiologie végétale ENVT2044-1 - Ecologie générale	B0	TA	6	6	[+]	6
GEST3028-2	<i>Accounting and management</i> - Thomas DOGOT, Philippe LEBAILLY	B0	Q1	24	24	-	4
GEST3773-1	<i>Management of quality</i> - Sébastien MASSART, Marianne SINDIC - [6h AUTR] <b>Corequisite :</b> PSYC5897-3 - Equipe, organisation & changement	B0	Q1	18	-	[+]	2
STAT2004-1	<i>Applied statistics : First part</i> - Yves BROSTAUX <b>Corequisite :</b> STAT2005-1 - Statistique appliquée : 2ème partie	B0	Q1	12	12	-	2
STAT2005-1	<i>Applied statistic : Second part</i> - Yves BROSTAUX <b>Corequisite :</b> STAT2004-1 - Statistique appliquée : 1ère partie	B0	Q2	12	12	-	2
LANG2966-2	<i>English language : level 3</i> - Sophie DEPOTERRE, Fiona THEWISSEN - [48h E-Lrng]	B0	TA	-	24	[+]	4
PSYC5897-3	<i>Team, organization and change</i> - JeanFrançois LEROY - [44h SEM] <b>Corequisite :</b> GEST3028-1 - Comptabilité et gestion des entreprises GEST3773-1 - Gestion de la qualité MANA0003-1 - Portfolio (Bachelier) RSTG0008-1 - Stage (Bachelier)	B0	TA	4	-	[+]	2
MANA0003-1	<i>Portfolio (Bachelor)</i> - Philippe LEPOIVRE - [24h AUTR]	B0	TA	-	-	[+]	2

	<b>Corequisite :</b> GEST3773-1 - Gestion de la qualité PSYC5897-3 - Equipe, organisation & changement RSTG0008-1 - Stage (Bachelier)									
RSTG0008-1	<i>Internship (Bachelor)</i> - Philippe LEPOIVRE - [24h AUTR]	B0	TA	-	-	[+]				<b>2</b>
	<b>Corequisite :</b> GEST3773-1 - Gestion de la qualité GEST3028-1 - Comptabilité et gestion des entreprises MANA0003-1 - Portfolio (Bachelier) PSYC5897-3 - Equipe, organisation & changement									
BIOL2044-1	<i>Plant physiology</i> - Patrick DU JARDIN	B0	Q1	27	9	-				<b>3</b>
	<b>Prerequisite :</b> CHIM9255-3 - Chimie organique									
BIOL2013-2	<i>General microbiology</i> - Micheline VANDENBOL	B0	Q1	16	8	-				<b>2</b>
ENVT2044-1	<i>General ecology</i> - Grégory MAHY, Arnaud MONTY	B0	Q1	24	-	-				<b>2</b>
INFO2038-1	<i>Computer science and algorithmic</i> - Hélène SOYEURT	B0	Q1	12	12	-				<b>2</b>
MATH2016-1	<i>General mathematics and modelling of dynamics systems</i> - Jérôme BINDELLE, Catherine CHARLES, Frank DELVIGNE, Adeline FAYOLLE, Benoît MERCATORIS	B0	Q1	24	24	-				<b>4</b>
PHYS3036-1	<i>Environment Physics</i> - Bernard LONGDOZ	B0	Q1	12	24	-				<b>3</b>
<b>Subject : Chemistry and bioindustry</b>										
BIAA0003-1	<i>Industrial alimentary engineering and agribusiness engineering, 1re partie</i> - Frank DELVIGNE	B0	Q2	24	-	-				<b>2</b>
	<b>Corequisite :</b> CHIM9241-1 - Techniques de séparation et de concentration INGE0002-1 - Froid et séchage									
BIOL2015-3	<i>Molecular biology</i> - Luc WILLEMS	B0	Q2	24	-	-				<b>2</b>
	<b>Corequisite :</b> BIOL2016-3 - Génétique générale									
BIOL2016-3	<i>General genetics</i> - Nicolas GENGLER, Ludivine LASSOIS, Hervé VANDERSCHUREN	B0	Q2	12	12	-				<b>2</b>
	<b>Corequisite :</b> BIOL2015-3 - Biologie moléculaire									
BIOL2019-1	<i>Theoretical chemistry and physics applied to biomolecules structural analysis</i> - Christian DAMBLON, Edwin DE PAUW	B0	Q2	24	24	-				<b>4</b>
	<b>Prerequisite :</b> PHYS3024-1 - Physique générale : Thermodynamique									
CHIM9241-1	<i>Purification and concentration techniques</i> - Patrick FICKERS - [6h AUTR]	B0	Q2	18	-	[+]				<b>2</b>
	<b>Corequisite :</b> BIAA0003-1 - Génie industriel alimentaire et ingénierie agro-alimentaire									
CHIM9242-4	<i>Fundamentals of quantitative analytical chemistry</i> - Eva TYTECA	B0	Q2	16	32	-				<b>4</b>
INGE0002-1	<i>Refrigeration and drying</i> - François BERA	B0	Q2	18	6	-				<b>2</b>