

Block view of the study programme

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Block 1

Focus compulsory courses

"Basic foundations" module

VETE0493-1	<i>Animal production</i> - JeanFrançois CABARAUX, Isabelle DUFRASNE	Q2	24	8	-	3
PAYS0015-1	<i>Urban farming basis</i> - Haissam JIJAKLI	Q2	24	-	-	2
MICA0001-1	<i>Unit operations and processes in the food industry</i> - Christophe BLECKER, Sabine DANTHINE	Q1	24	12	-	3
MICA0002-1	<i>Preparation and preservation techniques</i> - Christophe BLECKER, Antoine CLINQUART	Q1	24	-	-	2
MICA0015-1	<i>Basic food training</i> - Mohamed AYADI, Christophe BLECKER	Q1	8	16	-	2
MICA0004-1	<i>Main food chains</i> - Mohamed AYADI	Q1	24	-	-	2
HULG9621-1	<i>The fermentation industry</i> - Mehdi EL HOUR	Q1	-	-	-	2
GBLX0059-2	<i>Logistics in food industry</i> - Mohamed AYADI - [3h FT, 4h SEM]	Q1	9	6	[+]	2
VETE0494-1	<i>Food law</i> - Antoine CLINQUART	Q1	4	4	-	1
MICA0005-1	<i>Topical seminar</i> - Christel BELLEFLAMME, Christophe BLECKER - [36h AUTR]	Q2	-	-	[+]	3
MICA0006-1	<i>Preparation of transversal project</i> - Dorothée GOFFIN - [12h AUTR]	Q2	-	-	[+]	1
HULG9622-1	<i>Multivariate statistics</i> - Robert MILANO	Q1	-	-	-	2
ECON2248-1	<i>Environmental economy</i> - Kevin MARÉCHAL	Q1	18	-	-	2

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MICA0010-1	<i>Creativity initiation</i> - Dorothée GOFFIN	Q2	8	4	-	1
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Core curriculum compulsory courses

"Basic foundations" module

ANIM0005-1	<i>Functional biochemistry in health and disease (english language)</i> - Martine SCHROYEN	Q2	9	9	-	2
AGRO0001-1	<i>Basic principles of agriculture and agroecology</i> - Pierre DELAPLACE, Benjamin DUMONT - [4h FT]	Q2	20	-	[+]	2
BIOL2018-1	<i>Animal nutrition</i> - Yves BECKERS	Q2	24	-	-	2

"Safety" module

VETE0495-1	<i>Food microbiological quality management</i> - Georges DAUBE - [8h AUTR]	Q2	12	-	[+]	2
VETE0496-1	<i>Chemical risk management related to food</i> - Caroline DOUNY, MarieLouise SCIPPO - [8h AUTR]	Q2	12	-	[+]	2
VETE0497-1	<i>Self-control and control of the food chain</i> - Mohamed AYADI, Véronique DELCENSERIE, Nicolas KORSK KOULAGENKO - [16h AUTR]	Q2	24	5	[+]	4

"Satisfaction" module

MICA0007-1	<i>Feeding behaviours and food sensory evaluation</i> - Dorothée GOFFIN	Q2	24	12	-	3
MICA0008-1	<i>Aromas analysis</i> - MarieLaure FAUCONNIER	Q2	8	16	-	2
ECON2252-2	<i>Marketing and consumer market research</i> - Alain DECROP	Q1	36	-	-	4

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HULG9407-1	<i>Communication techniques</i> - Emmanuelle GOBBE	Q1	-	12	-	1
MICA0009-1	<i>Innovation management</i> - Dorothée GOFFIN	Q2	36	-	-	3

ENVT2049-2	<i>Assessing sustainability</i> - Andrea DI MARIA - [9h AUTR]	Q1	9	-	[+]	2
ENVT3132-1	<i>Aquatic ecotoxicology and the production of macroinvertebrates</i> - Rudy CAPARROS MEGIDO, Frédéric FRANCIS - [4h AUTR]	Q1	6	12	[+]	3

Block 2

Core curriculum compulsory courses

"Health" module

MICA0014-1	<i>Human nutrition, normal and diseases</i> - <i>Nutrition, éléments de diététique et pathologies, Nutrition and diseases</i> - Nathalie ESSER, Nicolas PAQUOT - <i>Allergies et intolérances alimentaires</i> - Catherine REENAERS	Q1	10	-	-	4
VETE0499-1	<i>Nutrition and health</i> - Antoine CLINQUART, Véronique DELCENSERIE, Caroline DOUNY, MarieLouise SCIPPO - [4h AUTR]	Q1	15	8	[+]	2
VETE0498-1	<i>Complements of domestic animals clinical nutrition</i> - Marianne DIEZ	Q2	20	-	-	2

"Service" module

HULG0468-1	<i>Means for producing and implementing a package</i> - Pascal LÉONARD	Q1	12	-	-	1
HULG0469-1	<i>Packaging and advanced technologies</i> - Pascal LÉONARD	Q1	18	6	-	2
HULG0470-1	<i>Design and safety of packaged products</i> - Christel BELLEFLAMME	Q1	18	6	-	2
HULG0471-1	<i>Packaging development</i> - Louise CHARLIER	Q1	12	-	-	1
HULG0472-1	<i>Marketing and design</i> - Philippe PARMENTIER	Q1	18	6	-	2

Cross-cutting project

MICA0013-1	<i>Transversal project</i> - Dorothée GOFFIN	Q1	-	-	-	14
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Dissertation

RTFE0015-1	<i>Final thesis</i> - Dorothée GOFFIN	Q2	-	-	-	30
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Bloc d'aménagement du programme de l'année

Bridging courses (max 15 credits) Master in innovation and food design management (120 credits)

Compulsory courses

Common core courses

MANA0008-1	<i>Bibliographic synthesis work</i> - Christophe BLECKER - [180h AUTR]	TA	-	-	[+]	14
DOCU0449-3	<i>Scientific literature and information literacy</i> - Jacques MIGNON - [14h AUTR]	Q1	4	6	[+]	2
INFO2037-1	<i>Introduction to computer science</i> - Hélène SOYEURT	Q1	6	18	-	2
BIOL2013-3	<i>General microbiology</i> - <i>Introduction</i> - Patrick FICKERS, Philippe JACQUES - <i>Depth notions</i> - Patrick FICKERS, Philippe JACQUES	TA	16	8	-	4

[...] Choose 2 courses of foreign language from:

[...] The jury reserves the right to add to the 30 credit core curriculum, depending on students' profiles.

[...] Standard course suggestion

Language course (bridging courses)

LANG2950-1	<i>English language: level 1</i> - Estelle MAYARD - [48h E-Lrng]	TA	-	24	[+]	4
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LANG2962-1 *English language: level 2* - Sophie DEPOTERRE, Fiona THEWISSEN -
Suppl : Ivan DOSEN - [48h E-Lrng] TA - 24 [+] 4

LANG2966-2 *English language: level 3* - Sophie DEPOTERRE, Estelle MAYARD,
Lelania SPERRAZZA, Fiona THEWISSEN - [48h E-Lrng] TA - 24 [+] 4

Typical course

PSYC5897-3 *Team, organization and change* - Daniel FAULX, Véronique JANS,
Tiber MANFREDINI - [44h SEM] TA 4 - [+] 2

GBLX2131-2 *Biosphere, agriculture and society* - Benjamin DUMONT ,
Grégory MAHY, Sybille MERTENS DE WILMARS - [2h SEM] Q2 42 - [+] 4

CHIM9267-1 *Chemistry of equilibria* - Aurore RICHEL - [8h REM] Q2 20 21 [+] 4

CHIM9268-1 *Chemistry: from the atom to the molecule* - MarieLaure FAUCONNIER -
[10h REM, 8h AUTR] Q1 31 36 [+] 7

CHIM9255-3 *Organic Chemistry* - MarieLaure FAUCONNIER Q1 21 27 - 4

MANA0003-1 *Portfolio (Bachelor)* - Yves BECKERS, Hugues CLAESSENS,
Gilles COLINET, Aurore DEGRÉ, Dorothee GOFFIN - [24h AUTR] TA - - [+] 2

BIOL2045-1 *Biology basis* - Patrick DU JARDIN, Ludivine LASSOIS Q1 18 6 - 3