

## Block view of the study programme

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### Block 1

#### Compulsory courses

VETE3006-1	<i>Biological risks in the food chain: identification, control and monitoring methods</i> - Georges DAUBE, Philippe JACQUES, Nicolas KORSACK KOULAGENKO, Marie POLET, Bernard TAMINIAU - [8h Mon. WS, 16h E-Lrng]	Q1	16	16	[+]	5
VETE3007-1	<i>Chemical and physical risks in the food chain: identification, control and monitoring methods</i> - Antoine CLINQUART, Caroline DOUNY, Claude SAEGERMAN, MarieLouise SCIPPO - [10h Mon. WS, 16h E-Lrng]	Q1	16	14	[+]	5
VETE3008-1	<i>Food technology and process management</i> - Christophe BLECKER, Antoine CLINQUART - [24h E-Lrng]	Q1	16	8	[+]	5
VETE3009-1	<i>Food, nutrition and public health</i> - Antoine CLINQUART, Véronique DELCENSERIE, Caroline DOUNY, MarieLouise SCIPPO - [4h Mon. WS, 12h E-Lrng]	Q1	12	8	[+]	3
VETE3010-1	<i>Systems to manage health security and the longevity of foodstuffs</i> - Samya AWEIS, Mohamed AYADI, Véronique DELCENSERIE, Nicolas KORSACK KOULAGENKO, Pascal LÉGLISE, Claude SCHEUREN - [16h Mon. WS, 20h E-Lrng]	Q1	24	-	[+]	5
VETE3011-1	<i>Elements which are specific to sectoral, institutional and legal aspects of managing food-related risks</i> - Antoine CLINQUART, Georges DAUBE, Véronique DELCENSERIE, Caroline DOUNY, JeanFrançois HEYMANS, Nicolas KORSACK KOULAGENKO, Claude SAEGERMAN, MarieLouise SCIPPO - [8h Mon. WS, 12h E-Lrng]	Q1	4	-	[+]	2
VETE3012-1	<i>Prevention and integrated management of food safety, including communication: case reviews and integrative exercises</i> - Antoine CLINQUART, Georges DAUBE, Véronique DELCENSERIE, Caroline DOUNY, Nicolas KORSACK KOULAGENKO, MarieLouise SCIPPO - [32h Mon. WS, 32h TAE, 18h Vis. Ind. Pl. , 24h Peda. Tr.]	TA	-	-	[+]	7
VETE3013-1	<i>Prevention and management of health crises in the food sector, including communication; case review and integrative exercises</i> - Antoine CLINQUART, Georges DAUBE, Véronique DELCENSERIE, Caroline DOUNY, Philippe HOUDART, Nicolas KORSACK KOULAGENKO, Mike KRANTZ, Claude SAEGERMAN, MarieLouise SCIPPO, JeanSébastien WALHIN - [16h Mon. WS, 28h TAE]	Q1	4	-	[+]	4
VTFE0008-1	<i>Internship and final work</i> - Georges DAUBE - [520h Internship]	Q2	-	-	[+]	20

#### Optional courses

Choose courses totalling 4 ECTS from the following :

MICA0007-1	<i>Feeding behaviours and food sensory evaluation</i> - Dorothee GOFFIN	Q2	24	12	-	3
ECON2252-2	<i>Marketing and consumer market research</i> - Alain DECROP	Q1	36	-	-	4
HULG9407-1	<i>Communication techniques</i> - Emmanuelle GOBBE	Q1	-	12	-	1
CHIM0699-2	<i>Life cycle assessment - Ecodesign (english language)</i> - Angélique LÉONARD	Q1	10	30	-	2
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
MICA0004-1	<i>Main food chains</i> - Mohamed AYADI	Q1	24	-	-	2
ALIM0017-1	<i>Agro-food engineering procedures</i> - Sabine DANTHINE, Nicolas JACQUET	Q1	24	24	-	4

GBLX0060-2	<i>Microbial ecology of water and wastewater</i> (english language) - Frank DELVIGNE - [2h SEM]	Q1	7	9	[+]	2
ENVT2049-2	<i>Assessing sustainability</i> - Andrea DI MARIA - [9h AUTR]	Q1	9	-	[+]	2
GEST3028-2	<i>Accounting and management</i> - Thomas DOGOT	Q1	22	26	-	4
HULG9709-1	<i>Nutrition, an approach through sustainable food systems</i> - Philippe DONNEN, JeanLuc HORNICK, Jeroen MEERSMANS, Nassim MOULA - [6h Vis.]	Q1	36	-	[+]	3
GIRS0004-1	<i>The health of ecosystems</i> - Roseline BEUDELS, Fany BROTCORNE, Dorothée DENAYER, Bruno FREDERICH, Thierry JAUNIAUX, Patrick KESTEMONT, Simon LHOEST, Annick LINDEN, Johan MICHAUX - [6h Vis.]	Q2	36	6	[+]	4