

Block view of the study programme

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Block 1

Core curriculum compulsory courses

"Basic foundations" module

AGRO0001-1 *Basic principles of agriculture and agroecology* - Pierre DELAPLACE, Benjamin DUMONT - Suppl : Christophe LACROIX - [4h Ex.] Q2 16 4 [+] 2

BIOL2018-1 *Animal nutrition* - Yves BECKERS Q2 24 - - 2

"Safety" module

VETE0495-1 *Food microbiological quality management* - Georges DAUBE - [8h AUTR] Q2 12 - [+] 2

VETE0496-1 *Chemical risk management related to food* - Caroline DOUNY, MarieLouise SCIPPO - [8h AUTR] Q1 12 - [+] 2

VETE0497-1 *Self-control and control of the food chain* - Mohamed AYADI, Véronique DELCENSERIE, Nicolas KORSACK KOULAGENKO - [16h AUTR] Q2 24 5 [+] 4

"Satisfaction" module

MICA0007-1 *Feeding behaviours and food sensory evaluation* - Dorothée GOFFIN Q2 24 12 - 3

MICA0008-1 *Aromas analysis* - MarieLaure FAUCONNIER Q2 8 16 - 2

ECON2252-2 *Marketing and consumer market research* - Alain DECROP Q1 36 - - 4

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HULG9407-1 *Communication techniques* - Emmanuelle GOBBE Q1 - 12 - 1

MICA0009-1 *Innovation management* - Dorothée GOFFIN Q1 36 - - 3

ENVT2049-2 *Assessing sustainability* - Andrea DI MARIA - [9h AUTR] Q1 9 - [+] 2

ENVT3132-1 *Aquatic ecotoxicology and the production of macroinvertebrates* - Rudy CAPARROS MEGIDO, Frédéric FRANCIS - [15h AUTR] Q1 6 12 [+] 3

"Health" module

VETE0498-1 *Complements of domestic animals clinical nutrition* - Marianne DIEZ Q2 20 - - 2

Focus compulsory courses

"Basic foundations" module

VETE0493-1 *Animal production* - JeanFrançois CABARAUX, Isabelle DUFRASNE Q2 24 8 - 3

PAYS0015-1 *Urban farming basis* - Haissam JIJAKLI Q2 24 - - 2

MICA0001-1 *Unit operations and processes in the food industry* - Christophe BLECKER, Sabine DANTHINE Q1 24 12 - 3

ALIM0013-3 *Techniques for preparing and preserving foods* - General concepts - Christophe BLECKER Q2 21 - - 2
- In-depth study (Food innovation and conception management) 3 - -

MICA0015-1 *Basic food training* - Mohamed AYADI, Christophe BLECKER Q1 8 16 - 2

MICA0004-1 *Main food chains* - Mohamed AYADI Q2 24 - - 2

HULG9621-1 *The fermentation industry* - Mehdi EL HOUR Q1 - - - 2

GBLX0059-2 *Logistics in food industry* - Mohamed AYADI - [3h FT, 4h SEM] Q1 9 6 [+] 2

VETE0494-1 *Food law* - Antoine CLINQUART Q1 4 4 - 1

MICA0005-1 *Topical seminar* - Christel BELLEFLAMME, Christophe BLECKER - [36h AUTR] Q2 - - [+] 3

HULG9622-1 *Multivariate statistics* - 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	12	12	-	2
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Block 2

Core curriculum compulsory courses

"Health" module

MICA0014-1	<i>Human nutrition, normal and diseases</i>	Q1				4
	- <i>Nutrition, éléments de diététique et pathologies, Nutrition and diseases</i> - Nathalie ESSER, Nicolas PAQUOT	10	-	-		
	- <i>Allergies et intolérances alimentaires</i> - Catherine REENAERS	-	-	-		
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
ANIM0005-1	(pas organisé en 2025-2026) <i>Functional biochemistry in health and disease</i> (english language) - Martine SCHROYEN	Q2	9	9	-	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	TA	18	6	-	2

Cross-cutting project

MICA0016-1	<i>Food design methodologies and preparation for the cross-disciplinary project</i> - Dorothée GOFFIN	Q1	12	12	-	2
MICA0013-1	<i>Transversal project</i> - Dorothée GOFFIN	Q1	-	-	-	12

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>	TA				4
	- <i>Introduction</i> - Patrick FICKERS, Philippe JACQUES		16	8	-	
	- <i>Depth notions</i> - Patrick FICKERS, Philippe JACQUES		-	-	-	
HULG9822-1	<i>Applied chemistry to agronomy I, Applied chemistry to agronomy I -</i>	Q2	50	-	-	4

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HULG9827-1	<i>English 3</i> - Salomé RENARD	Q1	-	-	-	2
HULG9828-1	<i>English 4</i> - Salomé RENARD	Q2	-	-	-	2

Optional courses

Choose 30 credits from:

[...] The board reserves the right to supplement the 30-credit core curriculum, depending on the students' profiles.

Suggested course plan:

PSYC5897-3	<i>Team, organization and change</i> - Daniel FAULX, Tiber MANFREDINI, Elise SEGHERS - [44h SEM]	TA	4	-	[+]	2
GBLX2131-2	<i>Biosphere, agriculture and society</i> - Benjamin DUMONT , Grégory MAHY - Suppl : Christophe LACROIX - [5h SEM]	Q2	40	-	[+]	4
CHIM9267-1	<i>Chemistry of equilibria</i> - Aurore RICHEL - [8h REM]	Q2	20	21	[+]	4
CHIM9268-1	<i>Chemistry: from the atom to the molecule</i> - MarieLaure FAUCONNIER - [10h REM, 8h AUTR]	Q1	31	36	[+]	7
CHIM9255-3	<i>Organic Chemistry</i> - MarieLaure FAUCONNIER	Q1	21	27	-	4
MANA0003-1	<i>Portfolio (Bachelor)</i> - Yves BECKERS, Hugues CLAESSENS, Gilles COLINET, Pierre DELAPLACE, Dorothée GOFFIN - [24h AUTR]	TA	-	-	[+]	2
BIOL2045-1	<i>Biology basis</i> - Patrick DU JARDIN, Ludivine LASSOIS	Q1	18	6	-	3