

#### Cycle view of the study programme

B1 Or Th Pr Au Cr

#### Compulsory courses (B1 : 12Cr, B2 : 8Cr)

VCER2095-1	<i>Foundations of food hygiene</i> - <i>Biological risks associated with the food chain</i> - Christophe BLECKER, Georges DAUBE, Philippe JACQUES, Nicolas KORSACK KOULAGENKO - [8h Mon. WS] - <i>Chemical risks associated with the food chain</i> - Christophe BLECKER, Caroline DOUNY, Claude SAEGERMAN, MarieLouise SCIPPO - [5h Mon. WS] - <i>Food industry procedures and technologies</i> - Christophe BLECKER, Antoine CLINQUART	B1	TA 24	-	[+]		<b>5</b>
VCER2096-1	<i>Managing food hygiene, Theoretical and practical approaches to managing hygiene in the food chain</i> - Véronique DELCENSERIE, Nicolas KORSACK KOULAGENKO - [36h Mon. WS]	B1	TA 12	-	[+]		<b>3</b>
VCER2097-1	<i>Portfolio I, Student work in connection with risk management part</i> - Nicolas KORSACK KOULAGENKO - [24h Mon. WS]	B1		4	-	[+]	<b>4</b>
VCER2098-1	<i>Controls in the food chain</i> - <i>Methods for controlling for biological risks</i> - Georges DAUBE, Bernard TAMINIAU - <i>Methods for controlling for chemical risks</i> - Caroline DOUNY, Frédéric FARNIR, MarieLouise SCIPPO - <i>Theoretical and practical approaches to controls in the food chain</i> - Georges DAUBE, Nicolas KORSACK KOULAGENKO	B2	TA 16 16 24	16 20 8	- - -		<b>4</b>
VCER2099-1	<i>Portfolio II, Student work in connection with the food chain part</i> - Nicolas KORSACK KOULAGENKO - [24h Mon. WS]	B2	TA 4	-	[+]		<b>4</b>