

Cycle view of the study programme

B1 Or Th Pr Au Cr

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

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|------------|---|----|----------|----|-----|-----|----------|
| 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 | - | [+] | | 5 |
| 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 | - | [+] | | 3 |
| VCER2097-1 | <i>Portfolio I, Student work in connection with risk management part</i> - Nicolas KORSACK KOULAGENKO - [24h Mon. WS] | B1 | | 4 | - | [+] | 4 |
| 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 | - | | 4 |
| VCER2099-1 | <i>Portfolio II, Student work in connection with the food chain part</i> - Nicolas KORSACK KOULAGENKO - [24h Mon. WS] | B2 | TA 4 | - | [+] | | 4 |