

**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 - [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 KORSAK 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

 ECON2319-1 *Marketing dans le secteur alimentaire* - [12h Pr., 6h AUTR] Q1 30 - [+] 4

**z**

 HULG9938-1 *Techniques de communication* Q1 - 12 - 1

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

 ENVT4127-1 *Durabilité environnementale dans le secteur agroalimentaire* - [9h Internship] 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 TA 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

ALIM0019-1	<i>Histoire de l'alimentation : approches anthropologique et sociologique</i> - Eric HAUBRUGE - [6h SEM]	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**

MICA0018-1	<i>Nutrition humaine, normale et pathologique</i> - <i>Nutrition et pathologies</i> - Nathalie ESSER, Nicolas PAQUOT - <i>Allergies et intolérances alimentaires</i> - Catherine REENAERS	Q2	10	-	-	2
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VETE0499-1	<i>Nutrition and health</i> - Antoine CLINQUART, Véronique DELCENSERIE, Caroline DOUNY, MarieLouise SCIPPO - [4h AUTR]	Q1	15	8	[+]	2
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ANIM0005-1	<i>Functional biochemistry in health and disease</i> (english language) - Martine SCHROYEN	Q2	9	9	-	2
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**"Service" module**

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

MICA0016-1	<i>Food design methodologies and preparation for the cross-disciplinary project</i> - Dorothée GOFFIN	Q1	12	12	-	2
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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
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DOCU0449-3	<i>Scientific literature and information literacy</i> - Jacques MIGNON - [14h AUTR]	Q1	4	6	[+]	2
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INFO2037-1	<i>Introduction to computer science</i> - Hélène SOYEURT	Q1	6	18	-	2
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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
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HULG9822-1	<i>Chimie appliquée à l'agronomie I</i> - Marc DECAFFMEYER	Q2	50	-	-	4
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HULG9827-1	<i>English 3</i> - Salomé RENARD	Q1	-	-	-	2
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HULG9828-1 *English 4* - 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.