

**Cycle view of the study programme**

B1 Or Th Pr Au Cr

**Core curriculum compulsory courses (B1 : 32Cr, B2 : 60Cr)**
**"Basic foundations" module**

AGRO0001-1	<i>Basic principles of agriculture and agroecology</i> - Pierre DELAPLACE, Benjamin DUMONT - [4h Ex.]	B1	Q2	16	4	[+]	2
BIOL2018-1	<i>Animal nutrition</i> - Yves BECKERS	B1	Q2	24	-	-	2

**"Safety" module**

VETE0495-1	<i>Food microbiological quality management</i> - Georges DAUBE - [8h AUTR]	B1	Q2	12	-	[+]	2
VETE0496-1	<i>Chemical risk management related to food</i> - Caroline DOUNY, MarieLouise SCIPPO - [8h AUTR]	B1	Q1	12	-	[+]	2
VETE0497-1	<i>Self-control and control of the food chain</i> - Mohamed AYADI, Véronique DELCENSERIE, Nicolas KORSAK KOULAGENKO - [16h AUTR]	B1	Q2	24	5	[+]	4

**"Satisfaction" module**

MICA0007-1	<i>Feeding behaviours and food sensory evaluation</i> - Dorothee GOFFIN	B1	Q2	24	12	-	3
MICA0008-1	<i>Aromas analysis</i> - MarieLaure FAUCONNIER	B1	Q2	8	16	-	2
ECON2319-1	<i>Marketing dans le secteur alimentaire</i> - [12h Pr., 6h AUTR]	B1	Q1	30	-	[+]	4

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HULG9938-1	<i>Techniques de communication</i>	B1	Q1	-	12	-	1
MICA0009-1	<i>Innovation management</i> - Dorothee GOFFIN	B1	Q1	36	-	-	3
ENVT4127-1	<i>Durabilité environnementale dans le secteur agroalimentaire</i> - [9h Internship]	B1	Q1	9	-	[+]	2
ENVT3132-1	<i>Aquatic ecotoxicology and the production of macroinvertebrates</i> - Rudy CAPARROS MEGIDO, Frédéric FRANCIS - [15h AUTR]	B1	Q1	6	12	[+]	3

**"Health" module**

VETE0498-1	<i>Complements of domestic animals clinical nutrition</i> - Marianne DIEZ	B1	Q2	20	-	-	2
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	B2	Q2	10	-	-	2
VETE0499-1	<i>Nutrition and health</i> - Antoine CLINQUART, Véronique DELCENSERIE, Caroline DOUNY, MarieLouise SCIPPO - [4h AUTR]	B2	Q1	15	8	[+]	2
ANIM0005-1	<i>Functional biochemistry in health and disease</i> (english language) - Martine SCHROYEN	B2	Q2	9	9	-	2

**"Service" module**

HULG0468-1	<i>Means for producing and implementing a package</i> - Pascal LÉONARD	B2	Q1	12	-	-	1
HULG0469-1	<i>Packaging and advanced technologies</i> - Pascal LÉONARD	B2	Q1	18	6	-	2
HULG0470-1	<i>Design and safety of packaged products</i> - Christel BELLEFLAMME	B2	Q1	18	6	-	2
HULG0471-1	<i>Packaging development</i> - Louise CHARLIER	B2	Q1	12	-	-	1
HULG0472-1	<i>Marketing and design</i> - Philippe PARMENTIER	B2	TA	18	6	-	2

**Cross-cutting project**

MICA0016-1	<i>Food design methodologies and preparation for the cross-disciplinary project</i> - Dorothee GOFFIN	B2	Q1	12	12	-	2
MICA0013-1	<i>Transversal project</i> - Dorothee GOFFIN	B2	Q1	-	-	-	14

**Dissertation**

RTFE0015-1 *Final thesis* - Dorothée GOFFIN B2 Q2 - - - **30**

**Focus compulsory courses (B1 : 28Cr)**

**"Basic foundations" module**

VETE0493-1	<i>Animal production</i> - JeanFrançois CABARAUX, Isabelle DUFRASNE	B1	TA	24	8	-	<b>3</b>
PAYS0015-1	<i>Urban farming basis</i> - Haissam JIJAKLI	B1	Q2	24	-	-	<b>2</b>
MICA0001-1	<i>Unit operations and processes in the food industry</i> - Christophe BLECKER, Sabine DANTHINE	B1	Q1	24	12	-	<b>3</b>
ALIM0013-3	<i>Techniques for preparing and preserving foods</i> - <i>General concepts</i> - Christophe BLECKER - <i>In-depth study (Food innovation and conception management)</i>	B1	Q2	21	-	-	<b>2</b>
				3	-	-	
MICA0015-1	<i>Basic food training</i> - Mohamed AYADI, Christophe BLECKER	B1	Q1	8	16	-	<b>2</b>
MICA0004-1	<i>Main food chains</i> - Mohamed AYADI	B1	Q2	24	-	-	<b>2</b>
HULG9621-1	<i>The fermentation industry</i> - Mehdi EL HOUR	B1	Q1	-	-	-	<b>2</b>
GBLX0059-2	<i>Logistics in food industry</i> - Mohamed AYADI - [3h FT, 4h SEM]	B1	Q1	9	6	[+]	<b>2</b>
VETE0494-1	<i>Food law</i> - Antoine CLINQUART	B1	Q1	4	4	-	<b>1</b>
MICA0005-1	<i>Topical seminar</i> - Christel BELLEFLAMME, Christophe BLECKER - [36h AUTR]	B1	Q2	-	-	[+]	<b>3</b>
HULG9622-1	<i>Multivariate statistics</i> - Robert MILANO	B1	Q1	-	-	-	<b>2</b>
ALIM0019-1	<i>Histoire de l'alimentation : approches anthropologique et sociologique</i> - Eric HAUBRUGE - [6h SEM]	B1	Q1	18	-	[+]	<b>2</b>

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MICA0010-1 *Creativity initiation* - Dorothée GOFFIN B1 Q2 12 12 - **2**

**Bridging courses (max 15 credits) Master in innovation and food design management (120 credits)**

**Compulsory courses (B0 : 30Cr)**

**Common core courses**

MANA0008-1	<i>Bibliographic synthesis work</i> - Christophe BLECKER - [180h AUTR]	B0	TA	-	-	[+]	<b>14</b>
DOCU0449-3	<i>Scientific literature and information literacy</i> - Jacques MIGNON - [14h AUTR]	B0	Q1	4	6	[+]	<b>2</b>
INFO2037-1	<i>Introduction to computer science</i> - Hélène SOYEURT	B0	Q1	6	18	-	<b>2</b>
BIOL2013-3	<i>General microbiology</i> - <i>Introduction</i> - Patrick FICKERS, Philippe JACQUES - <i>Depth notions</i> - Patrick FICKERS, Philippe JACQUES	B0	TA	16	8	-	<b>4</b>
				-	-	-	
HULG9822-1	<i>Chimie appliquée à l'agronomie I</i> - Marc DECAFFMEYER	B0	Q2	50	-	-	<b>4</b>
HULG9827-1	<i>English 3</i> - Salomé RENARD	B0	Q1	-	-	-	<b>2</b>
HULG9828-1	<i>English 4</i> - Salomé RENARD	B0	Q2	-	-	-	<b>2</b>

**Optional courses (B0 : 30Cr)**

Choose 30 credits from: (B0 : 30Cr)

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

profiles.