

## Cycle view of the study programme

		B1	Or	Th	Pr	Au	Cr
<b>Compulsory courses (B1 : 12Cr, B2 : 8Cr)</b>							
VCER2095-1	<i>Foundations of food hygiene</i> - <i>Biological risks associated with the food chain</i> - Georges DAUBE, Nicolas KORSAK KOULAGENKO - [8h Mon. WS] - <i>Chemical risks associated with the food chain</i> - Caroline DOUNY, Claude SAEGERMAN, MarieLouise SCIPPO - [5h Mon. WS] - <i>Food industry procedures and technologies</i> - Antoine CLINQUART	B1	TA	24	-	[+]	5
				27	-	[+]	
				28	12	-	
VCER2096-1	<i>Managing food hygiene, Theoretical and practical approaches to managing hygiene in the food chain</i> - Véronique DELCENSERIE, Nicolas KORSAK KOULAGENKO - [36h Mon. WS]	B1	TA	12	-	[+]	3
VCER2097-1	<i>Portfolio I, Student work in connection with risk management part</i> - Nicolas KORSAK 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 KORSAK KOULAGENKO	B2	TA	16	16	-	4
				16	20	-	
				24	8	-	
VCER2099-1	<i>Portfolio II, Student work in connection with the food chain part</i> - Nicolas KORSAK KOULAGENKO - [24h Mon. WS]	B2	TA	4	-	[+]	4