

UGent - KU Leuven Opleiding

Master of Science in Food Technology

Campus: UGent

Language(s) of instruction: English (Programme sheet as of: 2018)

Programme version 8 Valid as from the academic year 2020-2021 (VOORSTEL)

1 General Courses - IMFOTEalg 60.0 credits

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002756 Applied Statistics [en] Aisling Daly -- Department of Data Analysis and Mathematical Modelling	5.0		1	2	A:1	50.0	150
2	I002757 Food Chemistry and Analysis [en] Bruno De Meulenaer -- Department of Food Technology, Safety and Health	7.0		1	1	A:1	70.0	210
3	I002758 Food Marketing and Consumer Behaviour [en] Wim Verbeke -- Department of Agricultural Economics	4.0		1	2	B:1	40.0	120
4	I002759 Food Microbiology and Analysis [en] Andreja Rajkovic -- Department of Food Technology, Safety and Health	7.0		1	1	A:1	70.0	210
5	I002760 Food Processing [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	7.0		1	2	A:1	70.0	210
6	I002201 Postharvest Physiology and Technology [en] KU Leuven, Bart Nicolaï -- Catholic University of Leuven	5.0		1	2	A:2	39.0	150
7	I002202 Engineering Properties of Biological Materials [en] KU Leuven, Wouter Saeys -- Catholic University of Leuven	5.0		1	2	A:2	51.0	150
8	I002203 Human Nutrition [en] KU Leuven, Christophe Matthys -- Catholic University of Leuven	5.0		1	1	A:2	39.0	125
9	I002204 Thermal Processing of Foods [en] KU Leuven, Ann Van Loey -- Catholic University of Leuven	8.0		1	2	A:2	78.0	240
10	I002205 Transport Phenomena and Engineering Kinetics [en] KU Leuven, Paula Moldenaers -- Catholic University of Leuven	7.0		1	1	A:2	91.0	210

2 Majors - IMFOTEmajors

Subscribe to no less than 17 and no more than 18 credit units from 1 major from the following list. Subject to approval by the faculty.

2.1 Major Food Science and Technology - IMFOTEmajorFST

Subscribe to 18 credit units from the following list, with

- 14 credit units from the courses with reference FSTm,
- no less than 4 and no more than 5 credit units from the courses with reference FSTe.

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002761 Statistical Topics in Food Technology [en] Tim De Meyer -- Department of Data Analysis and Mathematical Modelling	4.0	FSTm	2	3	A:1	40.0	120
2	I002762 Food Colloids [en] Paul Van der Meeren -- Department of Green Chemistry and Technology	5.0	FSTm	2	3	A:1	50.0	150
3	I002717 Functional Foods [en] Patrick Kolsteren -- Department of Food Technology, Safety and Health	5.0	FSTm	2	3	A:2	50.0	150
4	I002764 Milk and Dairy Technology [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	4.0	FSTe	2	3	A:1	40.0	120
5	I001084 Technology of Fishery Products [en] Frank Devlieghere -- Department of Food Technology, Safety and Health	4.0	FSTe	2	3	B:1	40.0	120
6	I002723 Formulation and Structuring of Foods [en] Koen Dewettinck -- Department of Food Technology, Safety and Health	5.0	FSTe	2	3	A:1	50.0	150
7	I002755 Meat Science and Technology [en] Stefaan De Smet -- Department of Animal Sciences and Aquatic Ecology	4.0	FSTe	2	3	A:1	40.0	120

2.2 Major Postharvest and Food Preservation Engineering - IMFOTEmajorPFPE

Subscribe to 17 credit units from the following list, with

- 13 credit units from the courses with reference PFPEm,
- 4 credit units from the courses with reference PFPEe.

"HACCP-Concepts and Quality Assurance: Workshop" cannot be selected if the elective course unit "Food safety" is taken and vice versa.

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002206 Low Temperature Processing of Foods [en] KU Leuven, Marc Hendrickx -- Catholic University of Leuven	5.0	PFPE	2	3	A:1	65.0	135
2	I002533 Experimental Planning and Data Modelling [en] KU Leuven, Peter Goos -- Catholic University of Leuven	4.0	PFPE	2	3	A:1	39.0	120
3	I002208 HACCP-Concepts and Quality Assurance: Workshop [en] KU Leuven, Chris Michiels -- Catholic University of Leuven	4.0	PFPE	2	3	A:1	26.0	100
4	I002209 Postharvest Pest Management and Disease Control [en] KU Leuven, Dany Bylemans -- Catholic University of Leuven	4.0	PFPEe	2	3	A:1	26.0	100
5	I002210 Fruit and Vegetable Technology [en] KU Leuven, Marc Hendrickx -- Catholic University of Leuven	4.0	PFPEe	2	3	A:1	32.0	120
6	I002211 Cereal Science and Technology [en] KU Leuven, Christophe Courtin -- Catholic University of Leuven	4.0	PFPEe	2	3	A:2	39.0	120

3 Elective Courses - IMFOTEkeuzemodules

Subscribe to no less than 12 and no more than 13 credit units from no less than 1 and no more than 2 module(s) from the following list.
Subject to approval by the faculty.

3.1 Food Technology - IMFOTEkeuze

Subscribe to no more than 13 credit units from the following list.

The following combinations are not allowed (content overlap):

- o 'HACCP-concepts and quality assurance: workshop' and 'Food safety and risk analysis'
- o 'Agricultural economics and food policy in developing countries' and 'Advanced marketing and agribusiness management'
- o 'Sensory science' and 'Sensory analysis'

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I002415 Food Safety and Risk Analysis [en] Universiteit Gent, Liesbeth Jacxsens -- Department of Food Technology, Safety and Health	5.0		2	3	A:1	45.0	125
2	I002726 Food Fermentations [en] Katie Raes -- Department of Food Technology, Safety and Health	4.0		2	3	A:2	40.0	120
3	I002721 Food Regulation [en] Liesbeth Jacxsens -- Department of Food Technology, Safety and Health	4.0		2	3	A:2	40.0	120
4	I001503 Workshop Food Technology [en] Marc Hendrickx -- Catholic University of Leuven	4.0		2	3	A:2	45.0	100
5	I002763 Advanced Marketing and Agribusiness Management [en] Wim Verbeke -- Department of Agricultural Economics	5.0		2	3	A:2	50.0	150
6	I002213 Agricultural Economics and Food Policy in Developing Countries [en] KU Leuven, Miet Maertens -- Catholic University of Leuven	6.0		2	3	A:2	39.0	150
7	I002214 Current Topics in Food Technology and Nutrition Science [en] KU Leuven, Ann Van Loey -- Catholic University of Leuven	4.0		2	3	A:2	26.0	100
8	I002215 Sensory Science [en] KU Leuven, Tara Grauwet -- Catholic University of Leuven	4.0		2	3	A:2	26.0	120
9	I002212 Food Packaging and Transportation [en] KU Leuven, Reddy Naveen -- Catholic University of Leuven	4.0		2	3	A:2	26.0	100
10	I002216 Food Rheology [en] KU Leuven, Iris Joye -- Catholic University of Leuven	4.0		2	3	A:2	26.0	120
11	I002722 Sensory Analysis [en] Xavier Gellynck -- Department of Agricultural Economics	5.0		2	3	A:1	50.0	150
12	I002217 Internship [en] Universiteit Gent, Koen Dewettinck -- Department of Food Technology, Safety and Health	9.0		2	3	A:2	0.0	225

3.2 Courses from one of the Majors - IHUGentkeuze

Subscribe to no more than 13 credit units from the majors.

With the exception of the courses already taken within the chosen major.

'Mathematical planning and advanced statistics' cannot be selected when 'Statistical topics in food technology' was taken and vice versa (content overlap).

4 Master's Dissertation - IMFOTEmasterproof

30.0 credits

Nr	Course	CRDT	Ref	MT1	MT2	Session	Contact	Study
1	I001506 Master's Dissertation [en]	30.0		2	4	A:J	300.0	900