

Course listing

MODULE	ID	ECTS	SEMESTER
English	FB_A_02	3	Autumn
Bacterial stress and adaptation	FB_A_03	1	Autumn
Bacterial stress and adaptation	FB_A_04	0,5	Autumn
Food Processing – Unit Operations and heat/mass transfers	FB_A_05	1	Autumn
Internship/ Professional project	FB_A_06	6	Autumn

ID:	FB_A_02			ECTS
Disciplinary field:	Food Science			3
Module:	English			
Semester:	<i>Autumn</i>			
Teaching hours:	-	-	-	
	Lectures	Tutorial classes	Practical work	
Teaching type:	<input checked="" type="checkbox"/> English-only		<input type="checkbox"/> French-English	

- Objective(s):
-
- Skill(s):
-
- Prerequisite(s):
-
- Remark(s):
- For non-native speakers.

ID:	FB_A_03		ECTS
Disciplinary field:	Food Science		1
Module:	Bacterial stress and adaptation		
Semester:	<i>Autumn</i>		
Teaching hours:	-	2h	-
	Lectures	Tutorial classes	Practical work
Teaching type:	<input type="checkbox"/> English-only		<input checked="" type="checkbox"/> French-English

- Objective(s):
 - To know how to develop experimental protocols from littérature survey.
 - Collaborative work will be required in designing protocols, in implementing the protocols in the lab and in data interpretation.
- Skill(s):
 - Scientific reading, design of experiments, manipulation of bacteria following good laboratory practice.
- Prerequisite(s):
 - Basic microbiology.
- Remark(s):
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ID:	FB_A_04		ECTS
Disciplinary field:	Food Science		0,5
Module:	Bacterial stress and adaptation		
Semester:	<i>Autumn</i>		
Teaching hours:	-	2h	-
	Lectures	Tutorial classes	Practical work
Teaching type:	<input type="checkbox"/> English-only		<input checked="" type="checkbox"/> French-English

- Objective(s):
 - To be able to construct a proper powerpoint slide show (Scientific communication).
 - To be able to make a scientific oral presentation (Scientific communication).
- Skill(s):
 - Computing skills, communication.
- Prerequisite(s):
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- Remark(s):
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ID:	FB_A_05		ECTS
Disciplinary field:	Food Science		1
Module:	Food Processing		
Semester:	<i>Autumn</i>		
Teaching hours:	9h	-	-
	Lectures	Tutorial classes	Practical work
Teaching type:	<input checked="" type="checkbox"/> English-only		<input checked="" type="checkbox"/> French-English

- Objective(s):
- To know how different types of food are processed.
- Skill(s):
- Food processing : heat and mass transfer, unit operations.
- Prerequisite(s):
- Basic knowledge of thermodynamics and heat
- Remark(s):
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ID:	FB_A_06			ECTS
Disciplinary field:	Food Science			6
Module:	Internship/ Professional project			
Semester:	<i>Autumn</i>			
Teaching hours:	-	-	-	
	Lectures	Tutorial classes	Practical work	
Teaching type:	<input checked="" type="checkbox"/> English-only		<input type="checkbox"/> French-English	

- Objective(s):
- Internship in a research lab of the university
- Skill(s):
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- Prerequisite(s):
-
- Remark(s):
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