

ALIT2MC

2014 - 2015

Advanced Master in Food Science and Technology

At Louvain-la-Neuve - 60 credits - 1 year - Day schedule - In frenchDissertation/Graduation Project : **YES** - Internship : **NO**Activities in English: **NO** - Activities in other languages : **NO**Activities on other sites : **YES**Organized by: **Faculté des bioingénieurs (AGRO)**Programme code: **alit2mc** - European Qualifications Framework (EQF): 7**Table of contents**

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ALIT2MC - Introduction

ALIT2MC - Teaching profile

Learning outcomes

The Advanced inter-university Master in Food Science and Technology is a one year course with a focus. The main objective of the training is to enable students to acquire a level of knowledge, as well as in-depth ability and expertise in research in the field of the science and technology of food designed for human consumption.

This advanced training should enable graduates of this course to take on significant professional responsibilities both in basic research as well as in different sectors of applied research in the agri-food area.

Programme structure

The training comprises 60 credits worth of activities spread over an academic year and held in the two partner institutions.

The main components are :

- three basic courses in the fields of food chemistry, food microbiology and nutrition ;
- a group of special courses which have been added to the programme with the aim of developing an advanced level of knowledge in the different areas, especially food technology and quality control;
- individual research carried out in a university laboratory provide students with in-depth experience of research ;
- production and public presentation of research with the aim of familiarizing all students with scientific communication.

[> Tronc commun : activités communes](#) [en-prog-2014-alit2mc-lalit210t.html]

ALIT2MC Detailed programme

Programme by subject

CORE COURSES [60.0]

● Mandatory

△ Courses not taught during 2014-2015

⊕ Periodic courses taught during 2014-2015

⊗ Optional

⊖ Periodic courses not taught during 2014-2015

‡ Two years course

Click on the course title to see detailed informations (objectives, methods, evaluation...)

● LALIT3900	Travail de fin d'études	N.		24 Credits	
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● Cours obligatoires dispensés à l'UCL - Louvain-la-Neuve

● LBRAL2102	Physiological and nutritional biochemistry	Yvan Larondelle (coord.), Yves-Jacques Schneider	52.5h	5 Credits	1q
● LBRAL2104	Food microbiology	Jacques Mahillon	30h+22.5h	5 Credits	2q
● LBRAL2202A	Contrôle technologique et statistique de qualité: partim contrôle technologique	Vincent Baeten	18h	2 Credits	1q
● LBRAL2103F	Chimie des denrées alimentaires : Constituants alimentaires mineurs	Sonia Collin	18h	3 Credits	1q

o Cours obligatoires dispensés à l'ULg - Gembloux Agro BioTech

○ LGBLX3101	Molecular biology methods for the analysis of foodstuffs	N.	30h	3 Credits	1q
○ LGBLX3102	Control of the processes in the food industry	N.	36h	4 Credits	1q
○ LGBLX3103	Statistical control of the processes	N.	36h	4 Credits	1 + 2q
○ LGBLX3104	Sécurité alimentaire et gestion de la qualité	N.	36h	4 Credits	1q
○ LGBLX3105	Food formulation and principles of sensorial analysis	N.	24h	3 Credits	2q
○ LGBLX3106	Additives and technological adjuncts	N.	18h	3 Credits	2q

ALIT2MC - Information

Admission

In the event of the divergence between the different linguistic versions of the present conditions, the French version shall prevail

Decree of March 31st 2004 defining higher education, favoring its integration in the European framework of higher education and refinancing universities.

The admission requirements have to be met at the time of enrolment at the university.

The mentioned information may of modification for 2014-2015

All information can be obtained from the [University's Enrolment Office \(Service des inscriptions – SIC\)](#).

The following students, after meeting the conditions set by the academic authorities, have access to the complementary Master's degree with the aim of obtaining the grade that these studies sanction:

- An academic Master's degree within the same field allowing 2nd-cycle studies, including at least 120 credits
- An academic Master's degree, following a decision by the academic authorities, under the complementary conditions that they set and as a result of a motivated decision by the jury
- An academic grade which is similar to those mentioned above, issued by the Flemish Community, the German Community or the Royal Military Academy, under the same conditions
- A foreign academic grade that has been acknowledged as being equivalent to those mentioned above, in application of this decree, a European-level directive or an international convention, under the same conditions
- Under the same conditions, one or several titles or academic grade issued by the Flemish Community, the German Community or the Royal Military Academy, sanctioning 2nd-cycle studies and valued at least 300 credits by the jury, or sanctioning 2nd-cycle studies and valued at least 240 credits completed of 60 credits, the all that must be valued by the jury according to the decree of March 31st, 2004 (art 54, 5 °)

In the event of the divergence between the different linguistic versions of the present conditions, the French version shall prevail

Specific Admission Requirements

Special procedures :

- Degree in bioengineering, chemistry and bioindustries, agriculture with adequate training in food science and technology or another 2nd cycle university degree with training in the basic field of food science and technology;
- five years of higher education;
- fluency in French and knowledge of scientific English.

Accessible to adults

The existence of this programme on a university syllabus means that it is open to mature students. Most of the candidates on this course have prior professional experience of several years.

Teaching method

To enable students from developing countries to benefit to the full from the training, the current programme includes the following basic courses intended for 2nd cycle students : Chemistry of Foodstuffs (BRAL 2103), Microbiology of Food (BRAL 2104) and Physiological and Nutritional Biochemistry (BRAL 2102).

To tackle the issue of development and the socio-cultural implications of technology transfer, the programme also incorporates teaching from experts from the Southern hemisphere, either guest lecturers or doctoral and post-doctoral researchers.

The variety of topics tackled in the laboratories where students can work for their final dissertation offers a wide range of possibilities.

Evaluation

The evaluation methods comply with the [regulations concerning studies and exams](#). More detailed explanation of the modalities specific to each learning unit are available on their description sheets under the heading "Learning outcomes evaluation method".

Oral and written examinations, reports, papers, presentation and public defence of final dissertation.

Mobility and/or Internationalisation outlook

This programme is organized in partnership with the University Faculty of Agriculture at Gembloux.

It offers thorough training in research adapted to take account of the agri-food sector in countries with some or no degree of industrialization and their need for scientific and technical development.

Currently, the teaching is mainly done by lecturers from UCL and F.U.S.A.Gx who, for the most part, have teaching experience in developing countries. Some of them are involved in research projects with partners in the Southern hemisphere. Doctoral students and confirmed researchers from these countries also supervise students. In addition, every year experts from the South present their knowledge of other subjects and working methods which are totally adapted to the scientific, economic and human perspectives of the South.

The Standing Committee for University Co-operation towards Development recommends this course in its programme of courses and international placements. It is constantly being improved in the light of experience gained over many years, and also from suggestions from students and recommendations from experts who are regularly asked by Committee to assess the quality of the course.

The degree awarded at the end of the course is widely recognized in developing countries.

Possible trainings at the end of the programme

This programme may only be taken after gaining a first Master's degree for 2nd cycle studies worth at least 300 credits. It may lead to doctoral training.

Contacts

Curriculum Management

Entite de la structure AGRO

Sigle	AGRO	
Dénomination	Faculté des bioingénieurs	
Adresse	Croix du Sud, 2 bte L7.05.01 1348 Louvain-la-Neuve Tél 010 47 37 19 - Fax 010 47 47 45	
Site web	https://www.uclouvain.be/agro	
Secteur	Secteur des sciences et technologies (SST)	
Faculté	Faculté des bioingénieurs (AGRO)	
Mandats	Philippe Baret Christine Devlesaver	Doyen Directeur administratif de faculté

Commissions de programme Commission de programme - Master Bioingénieur-Sciences agronomiques ([BIRA](#))
Commission de programme - Master Bioingénieur-Chimie et bioindustries ([BIRC](#))
Commission de programme - Master Bioingénieur-Sciences & technologies de l'environnement ([BIRE](#))
Commission de programme - Bachelier en sciences de l'ingénieur, orientation bioingénieur ([CBIR](#))
Commission de programme interfacultaire en Sciences et gestion de l'environnement ([ENVI](#))

Academic Supervisor : [Yvan Larondelle](#)

Jury

Président de jury : **Yvan Larondelle**

Secrétaire de jury : [François Béra](#) (Tel: 32 (0) 81 622 263)

Usefull Contacts

