

Plan d'études bachelor Technologies du vivant

valable dès le 19 septembre 2022

| | | Orientation Biotechnologie | Orientation Chimie Analytique et Bioanalytique | Orientation Technologie Alimentaire | Modules à choix pour les 3 orientations | | | |
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| | | BT | CA | TA | | | | |
| 6 semestre | Spécialisation | BSc Thesis 18 ECTS | Dual-Study: Bio-pharmaceutical Development and Production 4 ECTS | Lab project: Advanced Bio-analytics 4 ECTS | Smart Food Processing 2 7 ECTS | | | |
| | | Project Life Technology application -Biotechnologie 3 ECTS | Lab Biopharmaceutical Development and Manufacturing with Mammalian cells 3 ECTS | Chemometrics and Data Analysis 3 ECTS | Claims Communication and Labelling 2 ECTS | | | |
| | | -Chimie Analytique et Bioanalytique 2 ECTS | Industrial Purification of Biomolecules 2 2 ECTS | Industrial Chemistry and Biotechnology 2 ECTS | Packaging 2 ECTS | | | |
| | | -Technologie alimentaire : Student Challenge/ Business Case 3 ECTS | Lab Production, Purification and Analytics 2 ECTS | | | | | |
| 5 semestre | Spécialisation | | Bioprocess Engineering 2 4 ECTS | Bioanalytical Chemistry 5 ECTS | Health and Nutrition 2 ECTS | Business Experience BEX en place de Innovation and Entrepreneurship 4 ECTS | Factory and Hygenic Design 2 ECTS | |
| | | | Lab Bioprocess and Fermentation 3 ECTS | Lab Bioanalytical Chemistry 4 ECTS | Food Safety and Quality 4 ECTS | Applied Enzyme Technology 2 ECTS | Flavour Technology and Sensory perception 2 ECTS | |
| | | | Biopharmaceutical Development and Manufacturing with Mammalian cells 4 ECTS | Method Development and Validation 5 ECTS | Smart Food Processing 1 10 ECTS | Industrial Enzymatic Bio-transformations for Sustainability 2 ECTS | Consumer Research 2 ECTS | |
| | | | Industrial Purification of Biomolecules 1 5 ECTS | Chemistry of Biomolecules 7 ECTS | Innovative Food Concepts 4 ECTS | Measurement and Control Technology 2 ECTS | Food Sensitivity and Toxicology 2 ECTS | |
| | | | Lab Industrial Purification of Biomolecules 1 3 ECTS | Chemical Engineering 5 ECTS | | | | |
| | | | Biosafety and Validation of Production Plants 3 ECTS | | | | | |
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| 4 semestre | Spécialisation | Projet-Application -Biotechnologie : Projet lab Biologie moléculaire et bioinformatique 4 ECTS | Génie des bioprocédés 1 et lab 4 ECTS | Chimie organique et minérale 5 ECTS | Systèmes alimentaires durables 2 ECTS | | | |
| | | -Chimie Analytique et Bioanalytique : Projet lab Chimie Organique et Analytique 5 ECTS | Biologie cellulaire et immunologie 5 ECTS | Thermodynamique chimique 2 ECTS | Science et technologie des aliments 5 ECTS | | | |
| | | -Technologie alimentaire : Projet lab Chimie et physique des aliments 4 ECTS | Lab Bioanalytique 4 ECTS | Analyse instrumentale 2 6 ECTS | Biotechnologie alimentaire 4 ECTS | | | |
| | | | | | Analyse sensorielle 2 ECTS | | | |
| 3 semestre | Spécialisation | | Biotechnologie industrielle 3 ECTS | Chimie organique 4 ECTS | Microbiologie et Foodomics 6 ECTS | | | |
| | | | Biomolécules et diagnostic 4 ECTS | Analyse instrumentale 1 7 ECTS | Chimie et physique des aliments 5 ECTS | | | |
| | | | Biologie moléculaire 4 ECTS | | | | | |
| Diplôme bilingue à choix | | Modules de projet avec thèmes spécifiques de l'orientations 3 orientations, chaque 68 crédits : 9 crédits modules de projets 59 crédits modules* *4 crédits modules à choix pour Technologie alimentaire *2 crédits module à choix pour Biotechnologie | | | Modules à choix obligatoires proposés en collaboration avec la School of Engineering et School of Management | | | |