

2.0 credits	18.0 h	1q
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Teacher(s) :	Meurens Marc ;
Language :	Français
Place of the course	Louvain-la-Neuve

<p>Prerequisites :</p>	<p>&amp; bsp;</p> <p>Precursory courses</p> <p>Basic courses in analytical chemistry, food chemistry, food technology</p> <p>Supplemental courses</p> <p>&amp; bsp;</p> <p>Statistical control of quality</p> <p>Evaluation</p> <p>&amp; bsp;</p> <p>Written and oral examination</p> <p>Support</p> <p>&amp; bsp;</p> <p>Syllabus and i-Campus documents</p> <p>Teaching team</p> <p>&amp; bsp;</p> <p>Professor</p>
<p>Main themes :</p>	<p>The main themes presented in the course are :</p> <ul style="list-style-type: none"> <li>- the total quality management in food factory;</li> <li>- the control of &amp; bsp;- hygienic quality,</li> </ul>

