

2.0 credits	18.0 h	1q
-------------	--------	----

Teacher(s) :	Baeten Vincent ;
Language :	Français
Place of the course	Louvain-la-Neuve

<p>Prerequisites :</p>	<p>& bsp;</p> <p>Precursory courses</p> <p>Basic courses in analytical chemistry, food chemistry, food technology</p> <p>Supplemental courses</p> <p>& bsp;</p> <p>Statistical control of quality</p> <p>Evaluation</p> <p>& bsp;</p> <p>Written and oral examination</p> <p>Support</p> <p>& bsp;</p> <p>Syllabus and i-Campus documents</p> <p>Teaching team</p> <p>& 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"> - the total quality management in food factory; - the control of & bsp;- hygienic quality,

	<p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; & bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - nutritional quality,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - sensory quality,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - technological quality& bsp; (reduced in partim BRAL2202A);</p> <p>- the determination of& bsp; - water,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - protids,</p> <p>& bsp; & bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - lipids,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - glucids,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - minerals,</p> <p>& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp;& bsp; - vitamins;</p> <p>- the instruments of& bsp; on line process control& bsp;& bsp;(reduced in partim BRAL2202A);& bsp;</p> <p>- the chemometric calibration of the control instruments (reduced in partim& bsp;& bsp; BRAL2202A). .</p>
<p>Aims :</p>	<p>At the end of this course, the students will have e good knowledge and a critical view of the analytical tools useful in the setup of quality insurance policy based on the analysis of products in quality control laboratory and on line process control.& bsp; They will be also able to interpret and exploit the data acquired by the measurement tools actually used and developed for the control in laboratory and on line.</p> <p><i>The contribution of this Teaching Unit to the development and command of the skills and learning outcomes of the programme(s) can be accessed at the end of this sheet, in the section entitled "Programmes/courses offering this Teaching Unit".</i></p>
<p>Content :</p>	<p>Content : the above cited themes will be taught and applied in demonstrations and study of real cases in laboratory.</p> <p>Teaching methods : magistral presentations in auditorium, demonstration of instruments and data treatment in laboratory.</p>
<p>Cycle and year of study :</p>	<p>> Advanced Master in Food Science and Technology</p>
<p>Faculty or entity in charge:</p>	<p>AGRO</p>