UCLouvain

lbral2202

2017

Technological and statistical quality control

| 2 credits | 30.0 h | Q1 |

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

Main themes	The main themes presented in the course are :
	- the total quality management in food factory;
	- the control of - hygienic quality,
	           - nutritional quality,
	           - sensory quality,
	           - technological quality (reduced in partim BRAL2202A);
	- the determination of - water,
	           - protids,
	           - lipids,
	           - glucids,
	           - minerals,
	           - vitamins;
	- the instruments of on line process control (reduced in partim BRAL2202A);
	- the chemometric calibration of the control instruments (reduced in partim BRAL2202A). .

Aims	1 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. 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. - - - - *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".*
Content	Content : the above cited themes will be teached and applied in demonstrations and study of real cases in laboratory. Teaching methods : magistal presentations in auditorium, demonstration of instruments and data treatment in laboratory.
Faculty or entity in charge	AGRO

Programmes containing this learning unit (UE)				
Program title	Acronym	Credits	Prerequisite	Aims
Master [120] in Agricultural Bioengineering	BIRA2M	2		🔍
Advanced Master in Bio-engineering : Brewery	BRAS2MC	2		🔍