



2.00 credits

30.0 h

Q1

Teacher(s)	Baeten Vincent ;	
Language :	French	
Place of the course	Louvain-la-Neuve	
Prerequisites	Precursory courses	Basic courses in analytical chemistry, food chemistry, food technology
	Supplemental courses	Statistical control of quality
	Evaluation	Written and oral examination
	Support	Syllabus and i-Campus documents
	Teaching team	Professor
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) .	
Learning outcomes	<b>At the end of this learning unit, the student is able to :</b>  At the end of this course, the students will have a 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. 1	
Teaching methods	Magistral presentations in auditorium, demonstration of instruments and data treatment in laboratory.	
Content	Content : the above cited themes will be taught and applied in demonstrations and study of real cases in laboratory.	
Faculty or entity in charge	AGRO	

<b>Programmes containing this learning unit (UE)</b>				
Program title	Acronym	Credits	Prerequisite	Learning outcomes
Advanced Master in Brewing Engineering	BRAS2MC	3		
Master [120] in Chemistry and Bioindustries	BIRC2M	2		
Master [120] in Agricultural Bioengineering	BIRA2M	2		