BELGIUM, GHENT AND GHENT UNIVERSITY
BELGIUM, GHENT AND GHENT UNIVERSITY
• Founded in 1817
• 41,000 students
• 11 faculties
• 9,000 staff
• 600 doctoral degrees/year
• Rector: Anne De Paepe
Belgium, Ghent and Ghent University

Campus Coupure
Main faculty building

Campus Schoonmeersen
Laboratory for cereal technology
RESEARCH THEMES
1. Natural capital
2. Sustainable production of plants, animals and bioactive substances
3. Green chemistry and bio-based economy
4. Food and health
5. Clean environmental technology

DEPARTMENT OF FOOD SAFETY AND FOOD QUALITY

- BRUNO DEmeULENAER: Food chemistry
- FRANK DEVlIEGHERE: Food microbiology
- MIEKE UYTTENDAELE: microbiological food safety
- LIESBETH JACXSENS: quality assurance and risk analysis
- PETER RAGAERT: packaging technology

- KOEN DewET Tinck: Food technology and engineering
- PATEL ASHOK: Food colloids, lipid science
- MIA EECKHOUT: Feed technology
- FILIP VAN BOCKSTAELE: Cereal technology
- PATRICK KOLSTEREN: food epidemiology and health
- JOHN VAN CAMP/ CARL LACHT: Human Nutrition
**Faculty of Bioscience Engineering — Laboratory of Cereal Technology**

**FOOD**
- Entry inspection of raw materials
- Technological processing
- End product evaluation

**FEED**
- Entry inspection of raw materials
- Technological processing
- End product evaluation
Campus Schoonmeersen
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Raw materials → processed material → end product
• Flemish interuniversity council for exchange and development cooperation
• Funded by Belgian Ministry of Development cooperation
• Different types of projects: short training initiatives (STI), South initiatives, TEAM project, (joint-) PhD scholarships, …
Scholarships
for selected trainings and masters in Flanders (Belgium) to candidates from Africa, Asia and Latin America
How can I apply for a scholarship?

Project funding
for cooperation between professors and researchers from Flanders (Belgium) and one of the partner countries
How can I apply for project funding?

Queen Mathilde: "You make a difference"
Belgian Queen Mathilde got acquainted with students and researchers involved in VLIR-UOS projects.
VLIR master programs: human nutrition / Food technology

Welcome to the
InterUniversity Programme
Master of Science in Food Technology

Options
- Postharvest and Food Preservation Engineering
- Food Science and Technology

With financial support from VLIR-UOS
(Flemish Interuniversity Council)
LINKS

• www.ugent.be
• www.vliruos.be
• www.iupfood.be
WIFI: 140575msc