BELGIUM, GHENT AND GHENT UNIVERSITY





























BELGIUM, GHENT AND GHENT UNIVERSITY







































- Founded in 1817
- 41.000 students
- 11 faculties
- 9000 staff
- 600 doctoral degrees/year
- Rector: Anne De Paepe































































RESEARCH THEMES

- 1. Natural capital
- 2. Sustainable production of plants, animals and bioactive substances
- 3. Green chemistry and bio-based economy
- Food and health
- 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 DEWETTINCK: 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 LACHAT: Human Nutrition



















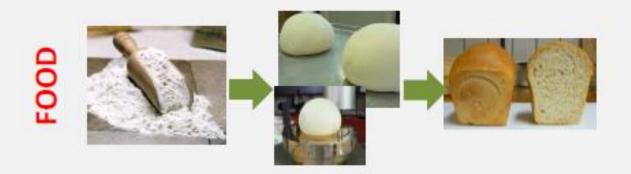








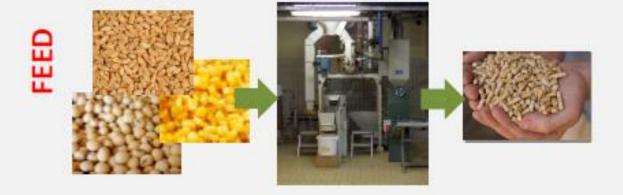
FACULTY OP BIOSCIENCE ENGINEERING — LABORATORY OF CEREAL TECHNOLOGY



Entry inspection of raw materials

Technological processing

End product evalutation





























Campus Schoonmeersen Laboratory for cereal technology

Raw materials \rightarrow processed material \rightarrow end product









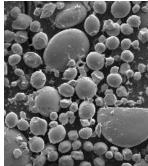








































- Flemish interuniversity council for exchange and development cooperation
- Funded by Belgian Ministry of Development cooperation
- Different types of projects: short training initiatives (STI), South initiatives, TEAM project, (joint-) PhD scholarships, ...





























VLIR-UOS supports partnerships between universities and university colleges in Flanders (Belgium) and the South looking for innovative responses to global and local challenges

SCHOLARSHIPS PROJECT FUNDING COUNTRIES ONGOING PROJECTS ABOUT US



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.



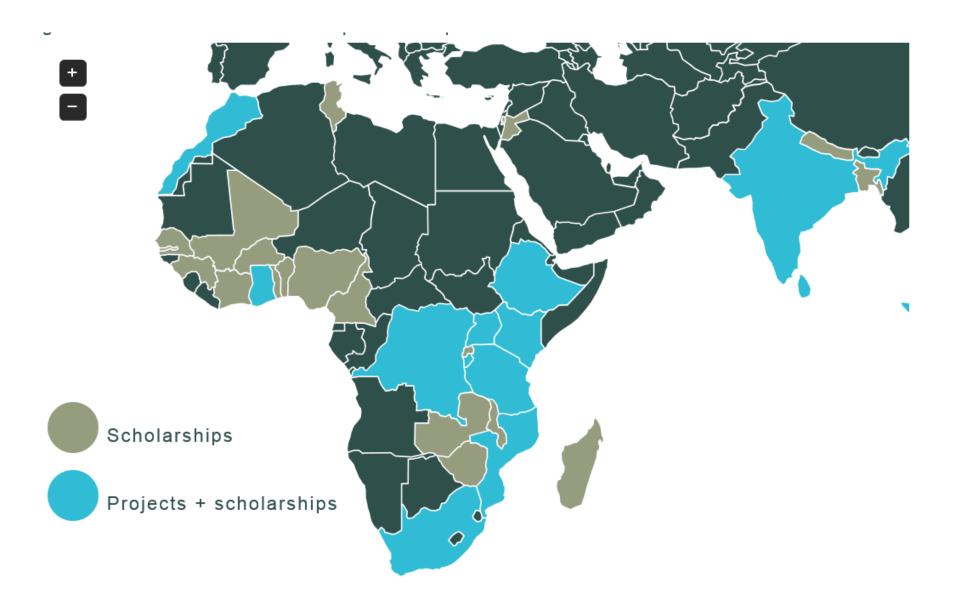












VLIR master programs: human nutrition / Food technology















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students

Survey for international

KU Leuven: new English

Applications 2016-2017

website on Education

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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)

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- www.ugent.be
- www.vliruos.be
- www.iupfood.be

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