

## Plan d'études Bachelor Life Sciences Engineering - 4 Orientations - temps partiel

		Projets pour les 4 Orientations					Spécialisation pour DLS		Modules à choix pour les 4 Orientations					
		Orientation Biotechnologie	Orientation Chimie Analytique et Bioanalytique	Orientation Technologie et Biotechnologie Alimentaire	Orientation Digital Life Sciences									
<b>Plein temps</b> <b>8 semestre</b> <b>Spécialisation</b>	<span>D</span> <span>F</span> <span>E</span>	BSc Thesis  18 ECTS	Dual-Study: Bio-pharmaceutical Development and Production  4 ECTS	Dual-Study: Analytical science in industry: From raw material to final product  2 ECTS	Smart Food Processing 2  7 ECTS	Project: Process Design and Simulation  2 ECTS								
	<span>E</span>	Project Life Sciences application  -Biotechnologie  -Chimie Analytique et Bioanalytique  -Technologie alimentaire : Student Challenge/Business Case  -Digital Life Sciences  3 ECTS	Lab Biopharmaceutical Development and Manufacturing with Mammalian cells  3 ECTS	Lab project: Advanced Bio-analytics  3 ECTS	Claims Communication and Labelling  2 ECTS	Project: Process Analytical Technology (PAT)  2 ECTS								
	<span>E</span>	Industrial Purification of Biomolecules 2  2 ECTS	Chemometrics and Data Analysis  2 ECTS	Packaging  2 ECTS	Real-time Computation and Model Predictive Control  2 ECTS	OMICS 2  2 ECTS								
	<span>E</span>	Lab Production, Purification and Analytics  2 ECTS	Proteomics and Chemical Safety  2 ECTS			ML/AI 2  2 ECTS								
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<b>Plein temps</b> <b>7 semestre</b> <b>Spécialisation</b>	<span>D</span> ou <span>F</span>	Bioprocess Engineering 2  4 ECTS	Bioanalytical Chemistry  5 ECTS	Health and Nutrition  2 ECTS	Choice spécialisation: Ind. Purification of Biomolecules for DLS Automation in chemical analytics and engineering Smart Food Processing for DLS  4 ECTS	Biosensors Design and Applications (for BT, TA)  2 ECTS	Factory and Hygenic Design  2 ECTS							
	<span>F</span>	Lab Bioprocess and Fermentation  3 ECTS	Lab Bioanalytical Chemistry  6 ECTS	Food Safety and Quality  4 ECTS	Projet: Industry Application  2 ECTS	DNA Sequencing in Life Sciences  2 ECTS	Flavour Technology and Sensory perception  2 ECTS							
	<span>E</span>	Biopharmaceutical Development and Manufacturing with Mammalian cells  4 ECTS	Method Development and Green Analytical Chemistry  3 ECTS	Smart Food Processing 1  10 ECTS	OMICS 1  2 ECTS	Industrial Enzymatic Bio-transformations for Sustainability  2 ECTS	Food Sensitivity and Toxicocology  2 ECTS							
	<span>E</span>	Industrial Purification of Biomolecules 1  5 ECTS	Bioorganic Chemistry  5 ECTS	Innovative Food Concepts  4 ECTS	ML/AI 1  2 ECTS	Chemistry of Biomolecules  2 ECTS	Consumer Research  2 ECTS							
	<span>E</span>	Lab Industrial Purification of Biomolecules 1  3 ECTS	Chemical Engineering  5 ECTS		Applied Statistics - Data Analysis and Time Series  4 ECTS	Applied Enzyme Technology  2 ECTS	Analytics of Food Products (for BT, CA)  2 ECTS							
	<span>E</span>	Biosafety and Validation of Production Plants  3 ECTS			Databases, Networks and HPC  5 ECTS	Measurement, Control and Regulation  2 ECTS	Measurement and Control Technology (for BT, CA, TA)  2 ECTS							
	<span>E</span>				Physical Computation Systems  4 ECTS									
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<b>Plein temps</b> <b>6 semestre</b> <b>Spécialisation</b>	<span>D</span> ou <span>F</span>	Projet-Application  - BT : Projet lab Biologie moléculaire et bioinformatique  - CA : Projet lab Chimie Organique et Analytique  - TA : Projet lab Chimie et physique des aliments  - DLS : Applied Statistics, Visualisation and Story telling  6 ECTS	Génie des bioprocédés 1 et lab  4 ECTS	Chimie organique et minérale  5 ECTS	Systèmes alimentaires durables  2 ECTS	Choice spécialisation: Génie des bioprocédés 1 et lab Analyse instrumentale 2 pour DLS Science et technologie des aliments pour DLS  4 ECTS								
	<span>F</span>		Biologie cellulaire et immunologie  5 ECTS	Thermodynamique chimique  2 ECTS	Science et technologie des aliments  5 ECTS	Low Code in Automation and Production  3 ECTS								
	<span>E</span>		Lab Bioanalytique  4 ECTS	Analyse instrumentale 2  6 ECTS	Biotechnologie alimentaire  4 ECTS	Numerical Methods and Simulation  4 ECTS								
	<span>E</span>				Analyse sensorielle  2 ECTS	Measurement, Control and Regulation  2 ECTS								
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<b>Plein temps</b> <b>5 semestre</b> <b>Spécialisation</b>	<span>D</span> Deutsch <span>F</span> Français <span>E</span> English													
	<span>E</span>	Modules de projet avec thèmes spécifiques de l'orientation  Diplôme bilingue à choix	4 orientations, chaque 68 crédits : 9 crédits modules de projets 59 crédits modules*											

\*4 crédits modules à choix pour Technologie et Biotechnologie Alimentaire  
 \*\*2 crédits module à choix pour Biotechnologie, Chimie Analytique et Bioanalytique, Digital Life Sciences  
 \*\*\*11 ECTS for DLS minor. The minor subject (BT, CA, or TA) must be consistent throughout the curriculum.

Modules à choix obligatoires proposés en collaboration avec la School of Engineering et School of Management