

ACADEMIC LICENSE

Establishment	Faculty / Institute	Department
Djilali Bounaama University of Khemis Miliana	Faculty of Natural and Life Sciences and Earth Sciences	Biological Sciences

Domain	Branch	Speciality
Natural Sciences and Life sciences	Food Science	Alimentation, Nutrition and Pathologies

Semester 1

Teaching Units	Subjects		Credits	Coefficients	Hourly volume (Weekly)			SHV (15 weeks)	Other*	Assessment method			
	Code	Title			Course	Tut	PW			CC*		Examination	
Fundamental TU Code: UEF 1.1 Credits: 18 Coefficients: 9	F 1.1.1	General and organic chemistry	6	3	1h30	1h30	1h30	67:30	82h30	x	40%	x	60%
	F 1.1.2	cellular biology	8	4	1h30	1h30	3h00	90h00	110h00	x	40%	x	60%
	F 1.1.3	Statistical Mathematics	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
Methodology TU Code: EMU 1.1 Credits: 9 Coefficients: 5	M 1.1.1	Geology	5	3	1h30	1h30	1h00	60h00	65h00	x	40%	x	60%
	M 1.1.2	Communication and Expression Techniques 1 (in French)	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
Discovery Teaching Unit Code: UED 1.1 Credits: 2 Coefficients: 2	D 1.1.1	Working Method and Terminology 1	2	2	1h30	1h30		45h00	5h00 a.m.	x	40%	x	60%
Transversal TU Code: UET 1.1 Credits: 2 Coefficients: 1	T 1.1.1	Universal History of Biological Sciences	1	1	1h30	-	-	10h30	2h30	-	-	x	100
Total Semester 1			30	17	10h30	9h00	5h30	375h00	375h00				

Other* = Additional work in semi-annual consultation; CC* = Continuous control ; Tut=tutorials ; PW=Practical Work.

Semester 2

Units		Subjects		Credits	Hourly volume			Assessment method					
Units	Subjects	Credits	Hourly	Other*	Assessment method								
	Code	title			Course	DW	PW	SHV	Other*	CC*		Examination	
Fundamental TU Code: UEF 2.1 Credits: 18 Coefficients: 9	F 2.1.1	Thermodynamics and chemistry of solutions	6	3	1h30	1h30	1h30	67:30	82:30	x	40%	x	60%
	F 2.1.2	Plant's biology	6	3	1h30	-	3h00	67h30	82h30	x	40%	x	60%
	F 2.1.3	Animal Biology	6	3	1h30	-	3h00	67h30	82h30	x	40%	x	60%
Methodology TU Codeh EMU 2.1 Credits: 9 Coefficients: 5	M 2.1.1	Physics	5	3	1h30	1h30	1h00	60h00	65h00	x	40%	x	60%
	M 2.1.2	Communication and Expression Techniques 2	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
Discovery TU Code: UED 2.1 Credits: 2 Coefficients: 2	D 2.1.1	Life sciences and socioeconomic impacts	2	2	1h30	1h30	-	45h00	5h00	x	40%	x	60%
Transversal TU Code: UET 2.1 Credits: 1 Coefficients: 1	T 2.1.1	Working Method and Terminology 2	1	1	1h30	-	-	10h30	2h30	-	-	x	100%
Total Semester 2			30	17	10h30	6h00	8h30	375h00	375h00				

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Semestre 3

Establishment: U. Khemis Miliana Title of the license: food, nutrition and pathologies

Academic year: 2022 - 2023

	Title			SHV					CC*		Examination	
				Course	DW	PW						
Fundamental TU Code: UEF 3.1 Credits: 6 Coefficients: 3	Vegetal physiology	4	2	1h30	1h30	1h30	45h00	55h00	x	40%	x	60%
	Food system and alimentation	2	1	1h30	-	-	22h00	27h00	x	x	x	100%
Fundamental EU Code: UEF 3.2 Credits: 12 Coefficients: 6	Biochemistry	6	3	1h30	1h30	-	67h30	82h30	x	40%	x	60%
	Genetics	6	3	1h30	1h30	-	67h30	80h30	x	40%	x	60%
EU Methodology Code: EMU 3.1 Credits: 4 Coefficients: 2	Expression and communication techniques (in English)	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
TU Methodology Code: EMU 3.2 Credits: 5 Coefficients: 3	biophysics	1	1	1h30	-	-	10h30	2h30	-	-	x	100%
TU Methodology Code: EMU 3.2 Credits: 5 Coefficients: 3	University ethics and deontology	1	1	1h30	-	-	22h30	2h30	-	-	x	100%
Total semster 3		30	17	15h00	7h30	02h30	375h00	375h00				

Semester 4

Teaching units	Subjects	Credits	Coefficients	Hourly volume (Weekly)			SHV (15 weeks)	Other*	Assessment method			
	Entitled			Course	DW	PW			CC*		Examination	
Fundamental EU Code: UEF 4.1 Credits: 6 Coefficients: 3	Animal physiology	6	3	3h00	-	1h30	67h30	82h30	x	40%	x	60%
Fundamental EU Code: UEF 4.2 Credits: 12 Coefficients: 6	Microbiology	8	4	3h00	1h30	1h30	90h00	110h30	x	40%	x	60%
	Food and Technology Base eating	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
EU Methodology Code: EMU 4.1 Credits: 4 Coefficients: 2	Applied Immunology	4	2	1h30	1h30	-	45h00	55h00	x	40%	x	60%
EU Methodology Code: EMU 4.1 Credits: 5 Coefficients: 3	Biostatistics	5	3	1h30	1h30	1h00	60h00	65h00	x	40%	x	60%
Discovery Teaching Unit Code: UED 4.1 Credits: 2 Coefficients: 2	Plants and Environment	2	2	1h30	1h30	-	45h00	5h00	x	40%	x	60%
Transversal UE Code: UET 4.1 Credits: 1 Coefficients: 1	IT tools	1	1	1h30	-	-	10h30	2h30	x	X	x	100%
Total Semester 4		30	17	1:30 p.m.	7:30 a.m.	4:00	375h00	375h00				

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Semester 5:

Teaching unit	SHV	weekly HV				coefficient	Credits	Assessment method	
	15 weeks	SV	DW	PW	Others			CC	Examination
fundamental teaching units								40%	60%
UEF 3.1.1 (O/P)									
Material 1:Food microbiology	45h00	1h30	-	1h30	55h00	2	4	x	x
Material 2:Food biochemistry	45h00	1h30	-	1h30	55h00	2	4	x	x
UEF 3.1.2 (O/P)									
Material 1:LPN Technology 1	67h30	1h30	1h30	1h30*	82h30	3	6	x	x
Material 2:Food hygiene and safety	45h00	1h30	-	1h30*	55h00	2	4	x	x
EU methodology									
EMU 1 (O/P)									
Subject 1: statistics and informatics	60h00	1h30	1h30	1h00	65h00	3	5	x	x
Topic 2: Healthy Foods	45h00	1h30		1h30	55h00	2	4	x	x
EU discovery									
DEU 1 (O/P)									
Subject: Metrology	45h00	1h30		1h30	5h00	2	2	x	x
transversal teaching units									
UET1(O/P)									
Subject: English	10h30	1h30			2h30	1	1	-	X (100%)
Total Semester 5	375h00	12h00	3h00	10h00	375h00	17	30		

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Semester 6:

Teaching unit	SHV	weekly HV				coefficient	Credits	Assessment method	
	15 weeks	SV	Tut	PW	Others			CC (40%)	Examination (60%)
fundamental teaching units									
UEF 3.2.1(O/P)									
Material 1: Food toxicology	45h00	1h30	-	1h30	55:00	2	4	x	x
Material 2: Analysis techniques	67h30	3h00	-	1h30	82:30	3	6	x	x
UEF 3.2.2(O/P)								x	x
Material 1: LPN Technology 2	90h00	3h00	1h30	1h30	110h00	4	8	x	x
EU methodology									
EMU 1(O/P)									
Subject 1: Food Preservation	60h00	1h30	1h00	1h30	65h00	3	5	x	x
EMU 2(O/P)									
Subject: Process Engineering	45h00	1h30	1h30		55h00	2	4	x	x
EU discovery									
DSU 1(O/P)									
Subject 1: Hygiene in food industries	45h30	1h30	1h30		5h00	2	2	x	x
transversal teaching units									
UET 1 (O/P)									
Material 1:Entrepreneurship	10h30	1h30	-		2h30	1	1	-	X (100%)
Total Semester 6	375h	1h30	5h30	6h00	375h	17	30		