



الجمهورية الجزائرية الديمقراطية الشعبية

People's Democratic Republic of Algeria

وزارة التعليم العالي والبحث العلمي

Ministry of Higher Education and Research

اللجنة البيداغوجية الوطنية لميدان العلوم و التكنولوجيا

National Science and Technology Education Committee



# HARMONIZED ACADEMIC MASTER

## NATIONAL PROGRAM

2023-2024

Domain	Industry	Specialty
<i>Science and Technologies</i>	<i>Process engineering</i>	<i>Food engineering</i>



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# مواعمة ماستر أكاديمي

## 2023-2024

الميدان	الفرع	التخصص
علوم و تكنولوجيا	هندسة الطرائق	هندسة الصناعات الغذائية

## **I – Master's identity card**

## Conditions of access

Industry	Harmoni zed Master	Licences giving access to the master's degree	Classification according to compatibility of the license	Coefficient assigned to licence
<b>Genius processe s</b>	Food engineerin g	Process engineering	<b>1</b>	<b>1.00</b>
		Agri-food technology and quality control (SNV domain)	<b>2</b>	<b>0.80</b>
		Pharmaceutical chemistry (SM domain)	<b>3</b>	<b>0.70</b>
		Organic chemistry (SM domain)	<b>3</b>	<b>0.70</b>
		Basic chemistry (SM domain)	<b>3</b>	<b>0.70</b>
		Other ST domain licenses	<b>5</b>	<b>0.60</b>

## **II – Semi-annual organization sheets of special training courses**

**Semester 1**

Teaching unit	Subjects	Credits	Coefficient	Hourly volume weekly			Volume Time Semestriel (15 weeks)	Complementary Work in Consultation (15 weeks)	Mode of evaluation	
	Entitled			Course	TD	TP			Continuous Monitoring	Review
UE Fondamentale Code : UEF 1.1.1 Credits: 8 Coefficients : 4	Process of transformation of food 1	4	2	1h30	1h30		45h00	55h00	40%	60%
	Biochemistry and food chemistry	4	2	1h30	1h30		45h00	55h00	40%	60%
UE Fondamentale Code : UEF 1.1.2 Credits:10 Coefficients : 5	Food engineering unit operations	6	3	3h00	1h30		67h30	82h30	40%	60%
	Rheology of Systems Food	4	2	1h30	1h30		45h00	55h00	40%	60%
UE Methodological Code: EMU 1.1 Appropriations: 9 Coefficients : 5	TP Biochemistry	2	1			1h30	22h30	27h30	100%	
	Instrumental analysis in IAA	3	2	1h30		1h30	45h00	55h00	40%	60%
	Applied statistics	2	1	1h30		1h00	37h30	37h30	40%	60%
EU Discovery Code: UED 1.1 Credits: 2 Coefficients : 2	Electives	1	1	1h30			22h30	2:30 am		100%
	Electives	1	1	1h30			22h30	2:30 am		100%
EU Transversal Code: UET 1.1 Credits: 1 Coefficients : 1	Technical English and terminology	1	1	1h30			22h30	2:30 am		100%
<b>Total semester 1</b>		<b>30</b>	<b>17</b>	<b>15h00</b>	<b>6:00</b>	<b>4am</b>	<b>375h00</b>	<b>375h00</b>		

**Semester 2**

Teaching unit	Subjects	Credits	Coefficient	Hourly volume weekly			Volume Time Semestriel (15 weeks)	Complementary Work in Consultation (15 weeks)	Mode of evaluation	
	Entitled			Course	TD	TP			Continuous Monitoring	Review
UE Fondamentale Code : UEF 1.2.1 Credits: 12 Coefficients : 6	Process of transformation of food 2	4	2	1h30	1h30		45h00	55h00	40%	60%
	Industrial Microbiology	4	2	1h30	1h30		45h00	55h00	40%	60%
	Bioreactors	2	1	1h30			22h30	27h30		100%
UE Fondamentale Code : UEF 1.2.2 Credits: 6 Coefficients : 3	Industrial Physics	4	2	1h30	1h30		45h00	55h00	40%	60%
	Properties food physicochemicals	4	2	1h30	1h30		45h00	55h00	40%	60%
EU Methodological Code: EMU 1.2 Appropriations: 9 Coefficients : 5	TP Fermentation Engineering and Biotransformation	2	1			1h30	22h30	27h30	100%	
	TP Techniques Microbiological	2	1			1h30	22h30	27h30	100%	
	Software and simulation digital	2	1			1h30	22h30	27h30	100%	
	Automatic regulation and instrumentation in G.A	3	2	1h30		1h00	37h30	37h30	40%	60%
EU Discovery Code: UED 1.2 Credits: 2 Coefficients : 2	Electives	1	1	1h30			22h30	2:30 am		100%
	Electives	1	1	1h30			22h30	2:30 am		100%
EU Transversal Code: UET 1.2 Credits: 1 Coefficients : 1	Compliance with standards and rules of ethics and integrity	1	1	1h30			22h30	2:30 am		100%
<b>Total semester 2</b>		<b>30</b>	<b>17</b>	<b>13:30</b>	<b>6:00</b>	<b>5:30</b>	<b>375h00</b>	<b>375h00</b>		

**Semester 3**

Teaching unit	Subjects	Credits	Coefficient	Hourly volume weekly			Volume Time Semestriel (15 weeks)	Complementary Work in Consultation (15 weeks)	Mode of evaluation	
	Entitled			Course	TD	TP			Continuous Monitoring	Review
UE Fondamentale Code : UEF 2.1.1 Credits: 10 Coefficients : 5	Food preservation processes	4	2	1h30	1h30		45h00	55h00	40%	60%
	Functional foods and new products	2	1	1h30			22h30	27h30		100%
	Interactions Atmosphere, Packaging, Food.	4	2	1h30	1h30		45h00	55h00	40%	60%
UE Fondamentale Code : UEF 2.1.2 Credits: 8 Coefficients : 4	Conduct of Production Agri-Food Industry	4	2	1h30	1h30		45h00	55h00	40%	60%
	Plans of experiments	4	2	1h30	1h30		45h00	55h00	40%	60%
UE Methodological Code: EMU 2.1 Appropriations: 9 Coefficients : 5	TP Physical Chemistry Food	4	2			3h00	45h00	55h00	100%	
	Food Formulations	5	3	1h30	1h30	1h00	60h00	65h00	40%	60%
EU Discovery Code: UED 2.1 Credits: 2 Coefficients : 2	Electives	1	1	1h30			22h30	2:30 am		100%
	Electives	1	1	1h30			22h30	2:30 am		100%
EU Transversal Code: UET 2.1 Credits: 1 Coefficients : 1	Documentary research and memory design	1	1	1h30			22h30	2:30 am		100%
<b>Total semester 3</b>		<b>30</b>	<b>17</b>	<b>13:30</b>	<b>7:30</b>	<b>4am</b>	<b>375h00</b>	<b>375h00</b>		



## **Semester 4**

Internship in a company, followed by a brief and a defence.

	VHS	Coeff	Credits
Work Personal	550	09	18
In-company internship	100	04	06
Seminars	50	02	03
Other (Framing)	50	02	03
Total Semester 4	750	17	30

**This table is for information purposes**

### **Evaluation of the Master's Cycle End Project**

- Scientific value (Jury assessment) /6
- Writing of the Brief (Jury's assessment) /4
- Presentation and response to questions (Jury assessment) /4
- Assessment by the trainer /3
- Presentation of the internship report (Evaluation by the jury) /3

