



Food Safety and Quality Assurance: Master 1

Note: courses take place in **Classroom 22** .

Day	8h00 - 9h30	9h30 - 11h00	11h00 - 12h30		12h30 - 14h00	14h00 - 15h30	15h30 - 17h00
Saturday			Business management (Prof. Noui Y.) Course (UED) On-line Starts on 26/09/2026				
Sunday		Nutrition and dietetics (MCB. Abdeddaim M.) Course (UEM) Classroom 04	Food rheology (MCA. Baississe S.) Course (UEF)			Food Materials (Prof. Noui Y.) Course (UEF) Classroom 04	Physicochemical properties of foods (Lekbir A.) Course (UEF)
Monday		Tp Free and open-source software (Benoughidane A.) Course (UED) H12	Tp Free and open-source software (Benoughidane A.) Course (UED) H12				
Tuesday	Communication (Prof. Zitouni B.) Course (UED) Classroom 04	Food Materials (Prof. Noui Y.) Course (UEF) Classroom 04	Physicochemical properties of foods (Lekbir A.) Course (UEF)			Tp Food Materials (Briki S.) G1/G2 Lab H38	
						Tp Physicochemical properties of foods (MCa. Saadoudi M.) G2 (MCa. Bouali A.) G1 Lab F14	
Wednesday	Nutrition and dietetics (MCB. Abdeddaim M.) Course (UEM) Classroom 04	Functional foods (MCa. Saadoudi M.)	Sensory analysis of foods (MCA. Ferhat. R) Course (UEF)			TD Nutrition and dietetics (MCB. Abdeddaim M.) G1 Classroom 17	TD Nutrition and dietetics (MCB. Abdeddaim M.) G2 Classroom 18
						TD Functional foods (MCa. Bouali A.) G2 Classroom 18	TD Functional foods (MCa. Bouali A.) G1 Classroom 17
Thursday						Tp Sensory analysis of foods (MCA. Ferhat. R) G1 Lab F14	
						Tp Food rheology (MCA. Baississe S.) G2 Lab F34	