Oum El BouaghiUniversity

Institute of Applied Sciences and Technologies (IAST)
Department of Biological Engineering / Field of Food Science

LEVEL**L3/S5** (**2024-2025**)

جامعة العربي بن مهيدي أم البواقي معهدالعلومو التقنياتالتطبيقية قسم الهندسة البيولوجية/شعبة علوم غذائية

	8-9:30	9:30-11	11-12:30	14-15:30	15:30-17
Saturday					
Sunday	Lipids and theirderivatives		Cereals and cereal products /Milk and dairy products	Meat and meat products	s /Milk and dairy products
	TD/15 /Room 14		course/15d/ Room14	TP / 15	
	bouchekoua		Sanah/Latreche	(Lab biol) sanah+Latreche (lab thermo)	
	PreservingTechnology	PreservingTechnology	Milk and dairyproducts/	Cereals and cereal products	Meat and meatproducts course/Room 14
Monday	course / Room 14	TD / Room 14	course /Room 14	course /Room 14	
	Boussaha	Boussaha	Latreche	Sanah	Sanah
Tuesday	Lipids and theirderivatives	Drinks and sugar	Drinks and sugar	Preserving Technology /Drinks and sugar	
	course/ Room 14	course /Room 14	course/ TD/ Room 14	TP	
	bouchekoua	siabdallah	siabdallah	(lab biol) Boussaha/siabdallah (lab thermo)	
Wednesday	Lipids and their derivatives		Packaging and conditioning	Cereals and cereal products /Basics of sensory analysis	
	TP G1/G2 /15		course/Room 14	TP	
	(lab thermo)siabdallah		boukaloua	(lab biol) ghanai/ zemour (lab thermo)	
Thursday	Technical English: Online and In-Person	Business Creation and Project Management	Basics of sensoryanalysis		
	Courses	Courses	course /Room14		
	khelifi	zemour	zemour		