Year 1 2023 — AC YEAR 2023

Week no	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35
WURweek	49	50	51	52	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52
Date	08/08	15/08	22/08	29/08	04/09	11/09	18/09	25/09	02/10	09/10	16/10	23/10	30/10	06/11	13/11	20/11	27/11	04/12	11/12	18/12	25/12	01/01	08/01	15/01	22/01	29/01	05/02	12/02	19/02	26/02	04/03	11/03	18/03	25/03	01/04	08/04	15/04	22/04	29/04	06/05	13/05	20/05	27/05	03/06	10/06	17/06	24/06	01/07	08/07	15/07	22/07	29/07	05/08	12/08	19/08	26/08
	Onboarding period				Food Structuring **A FPE35803**				Enzymology for Food and Biorefinery **A FCH35803**				Advanced Food Microbiolgy **A FHM35403** or Predicting Food Quality **A FQD37303** or Advanced Biochemical Analysis of Foods - Product composition **FCH37803**				Advanced Food Microbiology **B FHM35303** or Predicting Food Quality **B FQD37403** or Biochemical Analysis of Foods - Product Authenticity and Toxicology **FCH36303**				Holidays	Enzymology for Food and Biorefinery B **FCH36803 (week 1,2,3)**				Lab course I (FCH37303) WUR weeks		study week	Enzymology (**FCH36803 WEEK 4**)		study week	Resit P1 + firsthalf P2	Sustainable Food and Bioprocessing **FPE35303** or Advanced Molecular Gastronomy **FPH35803** or Food Toxicology **TOX35403** or Automation in Food Manufacturing **FPE36303**				Product and Process design **A FQD63303**				Resit secondhalf P2-+p3+p4	Sustainable Food and Bioprocessing **B FPE35403** or Advanced Molecular Gastronomy **FPH35903** or Food Toxicology **TOX35303**				Product and Process Design **B** generation and selection **FQD63403**				Resit P5/P6	Holidays															
					period 1								period 2										period 3					period 4				period 5								period 6																				

Year 2 2024 — AC YEAR 2024

Week no	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35
WURweek	49	50	51	52	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35	36	37	38	39	40	41	42	43	44	45	46	47	48	49	50	51	52
Date	07/08	14/08	21/08	28/08	02/09	09/09	16/09	23/09	30/09	07/10	14/10	21/10	28/10	04/11	11/11	18/11	25/11	02/12	09/12	16/12	23/12	30/12	06/01	13/01	20/01	27/01	03/02	10/02	17/02	24/02	03/03	10/03	17/03	24/03	31/03	07/04	14/04	21/04	28/04	05/05	12/05	19/05	26/05	02/06	09/06	16/06	23/06	30/06	07/07	14/07	21/07	28/07	04/08	11/08	18/08	25/08
	Course free time **(Holiday)**				Advanced Food Physics **FPH35303**				Food Structuring **B FPE35903**				Advanced Food Microbiolgy **A FHM35403** or Predicting Food Quality **A FQD37303** or Advanced Biochemical Analysis of Foods - Product composition **FCH37803**				Advanced Food Microbiology B FHM35303 or Predicting Food Quality B FQD37403 or Biochemical Analysis of Foods - Product Authenticity and Toxicology FCH36303				Holidays	Food Ingredient Functionality DL FCH35303 (week 1,2,3)				Lab course II (FCH-37403) WUR weeks		study week	Fiber (**FCH35303 WEEK 4**)		study week	Resit P1 + firsthalf P2	Sustainable Food and Bioprocessing **FPE35303** or Advanced Molecular Gastronomy **FPH35803** or Food Toxicology **TOX35403** or Automation in Food Manufacturing **FPE36303**				Product and Process Design **C FQD63503**				Resit secondhalf P2-+p3+p4	Sustainable Food and Bioprocessing **FPE35403** or Advanced Molecular Gastronomy **FPH35903** or Food Toxicology **TOX35303**				Product and Process design **D** Evaluation of Scientific Reports **FQD63603**				Resit P5/P6	Holidays															
					period 1								period 2										period 3					period 4				period 5								period 6																				