



Timetable (S1) **3rd Year Bachelor's degree in TAACQ (AGRI-FOOD TECHNOLOGY AND QUALITY CONTROL)**

Classroom: **AMPHI 06** Academic Year **2025/2026**

Number of Students: **97**

	8h00-09h30	09h40-11h10	11h20-12h50	13h00-14h30	14h40-16h10
Saturday « Online » Remedial sessions in-person	Food Storage and preservation Dr REBZANIF. « Online »	Exploring Free and Open-Source Software . M. MEBARKI K. « Online » (1/21)	Management and marketing Dr RAMDANE S. «Online/ in-person»		
Sunday	Academic Field Trips / Research Work				
Monday	Food safety and hygiene Dr HADJADJN.	Process engineering Dr OURZEDDINEW.	Food biochemistry Dr LOUNI S.	Practical workFood safety and hygiene. Dr HADJADJN G1/G3 (1/15) Classroom 2 Block C	Practical workFood safety and hygiene. Dr HADJADJN G2/G4 (1/15) Classroom 2 Block C
				Practical work IAA Technology1 Team work G2/G4 (1/15) Classroom 5 Block C	Practical work IAA Technology1 Team work G1/G3 (1/15) Classroom 05 Block C
				Practical work Exploring Free and Open-Source Software M MEBARKI K. G3/G1 Salle 01BlocC	Practical work Exploring Free and Open-Source Software M MEBARKI K. G2/G4 Salle 01BlocC
Tuesday	Management and marketing Dr RAMDANE S. «Online/ in-person»	IAA Technology 1 Dr ABDELLAOUIZ./ Dr HADJADJ N./Dr DEFFAIRI D./Dr BENLEMMANE S.	Food microbiology Dr FERNANE S.	Sensory analysis Dr FERNANE S.	
Wednesday	Practical work Food microbiology . G1/G3 (1/15) Dr FERNANE S. Lab Block E	Practical work Food microbiology G4/G2 (1/15) Dr FERNANE S. Lab Block E	Tutorials IAA Technology 1 Dr NABI I. G2/G3(1/15) Classroom 02 Block C	PW /Tutorials Sensory analysis Mme FEKAIR S. G4/G3 (1/5) Classroom 03 block C	
		Practical session Food biochemistry. Mme RENANE G2/G3 (1/15) Lab 300		PS /Tutorials Sensory analysis Dr FRNANES G2/G1 (1/15). Classroom 08 Block C	
	Tutorials P. Engineering G2/G4 (1/15) Dr OURZEDDINE W. Classroom 02 Block C	Tutorials P. Engineering G3/G1 (1/15) Dr OURZEDDINE W. Classroom 02 Block C	Practical work Food biochemistry G1/G4 (1/15) Dr MEKCHICHE S.. Labo 300	Tutorials IAA Technology 1 Dr NABI I. G1/G4 (1/15) Classroom 02 Block C	

Note: No modifications are permitted without the authorization of the Head of Department



Timetable (S1) **3rd Year Bachelor's degree in ANP (FOOD, NUTRITION AND PATHOLOGY)**

Classroom: **AMPHI 06** Academic Year **2025/2026**

Number of Students: **139**

	8h00-09h30	09h40-11h10	11h20-12h50	13h00-14h30	14h40-16h10
Saturday « Online » Remedial sessions in-person	Biostatistics Dr SETTAR A. . «Online»	Tutorials Biostatistics Dr SETTR A. G1+G2 (1/15)/G3+G4 (1/15) «Online/ in-person»	Exploring Free and Open-Source Software . M. MEBARKI K. « Online » (1/21)		
Sunday	Physiology of Digestion Dr DEFFAIRI D.	Dietetics and Food Composition Dr DJERDJAR L.	Physicochemical and sensory analyses of foods Dr SETTAR A.	Practical work/Tutorials Physicochemical and sensory analyses of foods . Dr MELBOUS G1 /G2(1/15)Lab.300 (Classroom 7 Block C)	Tutorials Major physiological functions. Dr SLAMANI R. G1/G2 (1/15) lecture hall 2
				Tutorials Major physiological functions Dr SLAMANI R. G3/G4 (1/15) lecture hall 2	Practical work/Tutorials Physicochemical and sensory analyses of foods Dr MELBOUS G3 /G4(1/15) Lab.300(classroom 2 Block C).
Monday		Practical work Dietetics and Food Composition Dr DJERDJAR L. G1 / G2 (1/15) Labo 300 (Classroom 8 Block C)	Practical work Dietetics and Food Composition Dr DJERDJAR L. G3/G4 (1/15) Labo 300 (Classroom 8 Block C)	Practical work Food biochemistry and regulation Dr REBZANI F. G3 /G4 (1/15) Lab.300	Practical workMicrobial flora associated with food Dr BOULKOUR S. G3/G4 (1/15) Lab. Bloc E
		Practical work Nutrition and Pathologies Dr MEKCHICHE S. G3/G4 (1/15) Classroom 1 Block C	Practical work Nutrition and Pathologies Dr MEKC HICHE S. G1 /G2 (1/15) Classroom 1 Block C	Practical work Exploring Free and Open-Source Software M MEBARKI K. G2/ G1 (1/15) Classroom 1 Block C	Practical work Exploring Free and Open-Source Software M MEBARKI K. G4/ G3 (1/15) Classroom 1 Block C
Tuesday	Academic Field Trips / Research Work				
Wednesday	Food biochemistry and regulation Dr REBZANI F.	Nutrition and Pathologies Dr MEKCHICHE S.	Major physiological functions Dr SLAMANI R.	Microbial flora associated with food Dr BOULKOURS.	

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Timetable (S1) 3rd Year Bachelor's degree in TC (CEREAL TECHNOLOGIES)

Classroom: Room 7 Block C Academic Year 2025/2026

Number of Students: 29

	8h00-09h30	09h40-11h10	11h20-12h50	13h00-14h30	14h40-16h10
Saturday « Online » Remedial sessions in-person	English Dr TLEMSANI A. «Online»	Cereal cultivation and storage Dr NABI I. « Online »	Tutorials/practical work Cereal cultivation and storage Dr NABI I. « Online »	Quality, Standardization & Regulation Dr BENLEMMANE S. « Online »	
Sunday	Tutorials/practical work Grain Biochemistry Mme FEKAIR S. Lab 300 / (Classroom 07)	Tutorials/practical work Electrotechnics ??????. (1/15)	Technical Drawing Mr BENZOHRA K.	Course / Practical work Applied Microbiology Mme TOUA D. Labo.Bloc E	
		Tutorials Analysis (Maths) ??????. (1/15)			
Monday		Grain Biochemistry Dr HADJADJ N. I.		Applied Microbiology Mme TOUA D.	practical work Exploring Free and Open-Source Software With L3 TAAQ (Classroom 01)M MEBARKI K.
Tuesday	Tutorials/practical work Applied Physical Chemistry Dr NABI	Applied Physical Chemistry Dr NABI	Quality Control Aggregated Dr AOUES K. « Online/ in-person »	Tutorials Technical Drawing Mr BENZOHRA K (1/15)	
Wednesday	INTERNSHIP PERIOD				
Thursday	Analysis (Maths) ??????	Electro -technics ???????	practical work Quality Control Aggregated Dr AOUES K. Lab 300		Découverte des logiciels libres et open source M MEBARKI K. «Online» (1/21) With L3 TAACO

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