



DAIRY TECHNOLOGY

Commissioned education

Department of Food Technology, Engineering
and Nutrition, Lund University

Dairy Technology

The course aims to provide a scientific background and fundamental knowledge of milk from a chemical, physical and microbial point of view as well as an introduction to processes in the dairy industry.

The course is given in cooperation with Arla Foods, Skånemejerier, Norrmejerier, Dairy Sweden and Tetra Pak.

Course content

- milk production
- milk composition
- chemistry of milk
- microbiology of milk
- physical properties of milk
- quality control
- hygiene
- processing effects
- rheology in dairy processing
- nutritional aspects

The course includes lectures, laboratory experiments and study visits.

Course literature

Dairy Science and Technology
P. Walstra, J.T.M. Wouters, T.J. Geurts
CRC, Taylor and Francis, 2nd edition, 2006,
ISBN 0824727630
Dairy Processing Handbook
Tetra Pak Processing Systems AB, Lund

Target group and requirements

The course is intended for personnel within the food and dairy industries.

Course period

26 March – 13 April 2018 (full-time).

The course is a full-time course scheduled for daytime with a written examination.

Course fee

40 000 SEK/participant, excluding VAT.
The course fee includes lecture material and diploma.

Number of participants

Max 24 participants (including university students).

The course will be given in English.

Registration deadline

1 February 2018 using the attached registration form.
Registration is binding.

Course credits

The course will give 7.5 ECTS and will be registered within LADOK at Lund University.
The participant will receive a diploma.

Place

Department of Food Technology, Engineering and Nutrition, Lund University,
Naturvetarvägen 14, Lund.

Course coordinators

Marie Paulsson
Phone: +46 46 222 96 30
E-mail: marie.paulsson@food.lth.se

Maria Glantz
Phone: +46 46 222 96 53
E-mail: maria.glantz@food.lth.se

Confirmation

A confirmation is sent after the registration deadline.

Terms of payment

An invoice is sent to each company after course start.

Terms of payment: 30 days.

Cancellation

If cancellation is made later than 14 days before the start of the course, 100% of the course fee will be charged.

The registration can be transferred to another person within the same company before the course start.

If the course do not have enough participants, we will declare the right to postpone or cancel the course. This will be announced ~ 10 days before the start of the course.

Responsibility

If a course has to be cancelled due to unforeseen matters, full reimbursement of the course fee will be made.

Reservation for changes

We are continuously striving to improve the course and therefore we reserve the right to make changes in the course content.

Accommodation

Hotel is booked and paid by each course participant.

Interested?

Further information can be given by:

Marie Paulsson
Phone: +46 46 222 96 30
E-mail: marie.paulsson@food.lth.se

Maria Glantz
Phone: +46 46 222 96 53
E-mail: maria.glantz@food.lth.se



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APPLICATION FORM

Dairy Technology

Name	Personal identity number (10 digits)
Company	E-mail
Phone	Cell phone
Company address	Invoice address

Information

I have taken the course Dairy Processing

I am already registered in LADOK at Lund University

Additionally, I attach the following to the application:

Birth certificate (not needed if already registered in LADOK at Lund University)

Other documents I wish to declare:

Employment within the food and dairy industries:

	Company	Employment time	% of full time
Appendix 1			
Appendix 2			

The application form should be sent to:

Marie Paulsson, Department of Food Technology, Engineering and Nutrition, Lund University, Box 124, 221 00 Lund

or e-mail: marie.paulsson@food.lth.se and maria qlantz@food.lth.se

Date _____

Signature _____