



Dairy Education Programme at Lund University

Spring and Autumn 2017

The dairy courses at Lund University are given in cooperation with Arla Foods, Skånemejerier, Norrmejerier, Dairy Sweden and Tetra Pak. The aim is to give the participants deep knowledge of dairy technology and dairy processing. The following courses are included in the programme: Dairy Technology (7.5 ECTS) and Dairy Processing (7.5 ECTS):

Dairy Technology: Milk production, milk composition, chemistry of milk, microbiology of milk, physical properties of milk, quality control, hygiene, processing effects, rheology in dairy processing and nutritional aspects.

Dairy Processing: Production technology and processing lines of consumer milk, fermented milk products, cheese, butter and spreads, milk powder and ice cream, process equipment, industrial hygiene, quality assurance, processing design, process calculations, packaging, legislation as well as milk and health.

The dairy courses at Lund University include lectures, laboratory experiments and study visits with teachers from the cooperation partners and from Swedish and Danish companies and universities. The courses are given as concentrated courses, full-time for 3 weeks per course.

Course period and place:

Dairy Technology: 3 – 21 April 2017, course registration latest February 2017.

Dairy Processing: 18 September – 6 October 2017, course registration latest August 2017.

Registration forms, see www.food.lth.se below education. The courses are held at the Department of Food Technology, Engineering and Nutrition, Lund University.

Participants:

MSc in Engineering programmes, Biotechnology and Chemical Engineering, Lund University and participants from the industry.

Information:

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