



# DAIRY PROCESSING

## Commissioned education

Department of Food Technology, Engineering  
and Nutrition, Lund University

### Dairy Processing

The course aims to provide a scientific background and fundamental knowledge of traditional and new technological processes within the dairy industry.

The course is offered as:

- Full course Dairy Processing (3 weeks)
- Subject block Fermented milk processing (3 days)
- Subject block Cheese and butter processing (3 ½ days)
- Subject block Dairy processes and equipment (3 days)

The course is given together with the cooperation partners Arla Foods, Skånemejerier, Norrmejerier, Falköpings Mejeri and Tetra Pak.

### Course content

#### Full course Dairy Processing:

- production technology
- processing lines of:
  - consumer milk
  - fermented milk products
  - cheese
  - butter and spreads
  - milk powder
  - ice cream
- process equipment
- industrial hygiene
- quality assurance
- processing design
- process calculations
- packaging
- legislation
- milk and health

#### Subject block Fermented milk processing:

- production technology
- processing lines of:
  - fermented milk products
  - milk powder
- process equipment
- processing design

#### Subject block Cheese and butter processing:

- production technology
- processing lines of:
  - cheese
  - butter and spreads
- process equipment
- processing design

#### Subject block Dairy processes and equipment:

- production technology
- process equipment
- processing design
- process calculations
- packaging

The full course/subject block includes lectures and laboratory experiments as well as study visits (only full course).

### Course period

#### Full course Dairy Processing:

16 September – 4 October 2024 (full-time)

#### Subject block Fermented milk processing:

18 – 20 September 2024 (full-time)

#### Subject block Cheese and butter processing:

23 – 26 September 2024 (full-time)

#### Subject block Dairy processes and equipment:

30 September – 2 October 2024 (full-time)

The full course/subject block is on full-time scheduled for daytime.

The course will be given in English.

### Registration deadline

1 June 2024 using the attached registration form.  
Registration is binding.

## **Course fee**

Full course Dairy Processing:

40 000 SEK/participant, excluding VAT, for cooperation partners.

60 000 SEK/participant, excluding VAT, for others.

Subject blocks:

17 000 SEK/participant and subject block, excluding VAT, for cooperation partners.

25 000 SEK/participant and subject block, excluding VAT, for others.

The course fee includes lecture material, coffee during lectures and diploma.

## **Target group**

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

## **Location**

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

## **Number of participants**

Max 24 participants (including university students).

## **Course credits and diploma**

The full course Dairy Processing will give 7.5 ECTS and will be registered within LADOK at Lund University. Participants can also choose to not receive ECTS, by excluding examination assessments (laboratory reports and written examination). The subject blocks will not give ECTS.

The participant will receive a diploma.

## **Course literature**

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

## **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.

## **Course coordinator and contact**

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



## APPLICATION FORM

### Dairy Processing

#### PARTICIPANT

Name .....

Personal identity number (10 digits) .....

E-mail .....

Phone .....

Cell phone .....

#### EMPLOYER

Company .....

Company address .....

Invoice address .....

Responsible manager .....

#### I HEREBY REGISTER FOR

- ☐ Full course **Dairy Processing** (3 weeks)
- ☐ I want to receive ECTS, i.e. include examination assessments
- ☐ I do not want to receive ECTS
- ☐ Subject block **Fermented milk processing** (3 days)
- ☐ Subject block **Cheese and butter processing** (3 ½ days)
- ☐ Subject block **Dairy processes and equipment** (3 days)

#### EMPLOYMENT WITHIN THE FOOD AND DAIRY INDUSTRIES:

	Company	Employment time	% of full time
Appendix 1			
Appendix 2			

#### SIGNATURES

Participant ..... Date .....

Responsible manager ..... Date .....

#### THE APPLICATION FORM SHOULD BE SENT TO:

Maria Glantz, Department of Food Technology, Engineering and Nutrition, Lund University,  
Box 124, SE-221 00 Lund, Sweden

or e-mail: [maria.glantz@food.lth.se](mailto:maria.glantz@food.lth.se)

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Your personal data is registered and processed in accordance with the EU's General Data Protection Regulation (GDPR) 2016/679. Read more about how Lund University processes personal data at:  
<https://www.lunduniversity.lu.se/about/contact-us/processing-of-personal-data-at-lund-university>