Dairy Educations at Lund University

Spring and Autumn 2022

The dairy courses at Lund University are given in cooperation with Arla Foods, Skånemejerier, Norrmejerier, Falköpings Mejeri and Tetra Pak. The aim is to give the participants deep knowledge of dairy technology and dairy processing. The following courses are offered:

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.

The course is offered as:

- Full course Dairy Technology (3 weeks; 7.5 ECTS)
- Subject block Dairy microbiology (3 days)
- Subject block Dairy chemistry (3 days)

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 course is offered as:

- Full course Dairy Processing (3 weeks; 7.5 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)

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. Subject block courses are only offered for industry participants (not university students).

Course period, application and location:

Dairy Technology: 11 – 29 April 2022, course registration latest 1 February 2022.
Dairy Processing: 12 – 30 September 2022, course registration latest 1 June 2022.
Student application: Course application system at LTH according to registration deadlines.
Industry participant application: http://www.food.lth.se/english/education/courses/commissioned-educations/
Location: Department of Food Technology, Engineering and Nutrition, Lund University.

Participants:

MSc in Engineering programmes, Biotechnology and Chemical Engineering, Lund University, Master programme in Food Technology and Nutrition, Lund University and participants from the industry.

Information:

Marie Paulsson, Food Technology, Lund University, marie.paulsson@food.lth.se
Maria Glantz, Food Technology, Lund University, maria.glantz@food.lth.se