



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 offered as:

- Full course Dairy Technology (3 weeks)
- Subject block Dairy microbiology (3 days)
- Subject block Dairy chemistry (4 days)

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

Course content

Full course Dairy Technology:

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

Subject block Dairy Microbiology:

- milk production
- microbiology of milk
- quality control
- hygiene

Subject block Dairy Chemistry:

- milk composition
- chemistry of milk components
- nutritional aspects

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

Course period

Full course Dairy Technology:

25 March – 12 April 2024 (full-time)

Subject block Dairy microbiology:

25 – 27 March 2024 (full-time)

Subject block Dairy chemistry:

2 – 5 April 2024 (full-time)

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

The course will be given in English.

Course fee

Full course Dairy Technology:

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.

Registration deadline

1 February 2024 using the attached registration form.

Registration is binding.

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 Technology 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, 2nd edition, 2006,
ISBN 0824727630
Dairy Processing Handbook
Tetra Pak Processing Systems AB, Lund

Course coordinator and contact

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.



APPLICATION FORM

Dairy Technology

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 Technology** (3 weeks)
- ☐ I want to receive ECTS, i.e. include examination assessments
- ☐ I do not want to receive ECTS
- ☐ Subject block **Dairy Microbiology** (3 days)
- ☐ Subject block **Dairy Chemistry** (4 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

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>