



LUND
UNIVERSITY

Dairy Processing

– Commissioned education

DEPARTMENT OF PROCESS AND LIFE SCIENCE ENGINEERING, 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 Process and Life Science Engineering,
Division of Food and Pharma, 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, 2nd 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](tel:+46462229653)

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 Process and Life Science Engineering, 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 here.](#)