



**LUND**  
UNIVERSITY

# Dairy Technology

## – Commissioned education

DEPARTMENT OF PROCESS AND LIFE SCIENCE ENGINEERING, 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:*

7–25 April 2025 (full-time)

#### *Subject block Dairy microbiology:*

7–9 April 2025 (full-time)

#### *Subject block Dairy chemistry:*

10–15 April 2025 (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 2025 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 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 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](tel:+46462229653)

E-mail: [maria.glantz@ple.lth.se](mailto:maria.glantz@ple.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 does 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

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## Participant

Name Personal identity number (10 digits)

E-mail Phone

Cell phone

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## Employer

Company

Company address

Invoice address

Responsible manager

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## 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).

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## Employment within the food and dairy industries

Company	Employment time	% of full time
Appendix 1		
Appendix 2		

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## Signatures

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Participant Date

.....  
Responsible manager Date

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## 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@ple.lth.se](mailto:maria.glantz@ple.lth.se)

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