

**Zoom link:**

March 24- June 5 2022

For all activities except the written examination, the “academic quarter” is applied, i.e. we begin quarter past full hour.

Date	Time	Activity	Subject and teacher	Room
<b>Week 12</b>				
Thu 24 March	10-12		Welcome and introduction. Grading criteria, course literature schedule (ÅL, SAS)	C213 BioC
	13-16	Lecture	Milk composition and raw milk quality (ÅL)	C213 BioC
Fri 25 March	9-11	Lecture	Milk from minor dairy species (ÅL)	C213 BioC
	11-12	Assignment	Instructions literature review in dairy science and technology (ÅL)	C213 BioC
<b>Week 13</b>				
Mon 28 March	9-12	Lecture	Milk proteins, minerals and lactose (ÅL)	C213 BioC
	12- 12.30	Assignment	Group formation; literature reviews (ÅL)	C213 BioC
Tue 29 March	07.30- 16.00	Study visit to Grådö mejeri, Hedemora		
Wed 30 March	9-12	Lecture	Rennet and acid induced milk coagulation. Enzymes in milk. (ÅL)	C213 BioC
	13- 15.15		Utbildningsinformation (Studie- och karriärvägledningen, Utbildningsavdelningen, PSR)	
Thu 31 March	9-12	Exercise	Cheesemaking (MJ)	MolSci
	13-16	Exercise	Cheesemaking (MJ)	MolSci
Fri 1 April	9-12	Lecture	Principles of cheese manufacture (ÅL)	C213

<b>Week 14</b>				
Mon 4 April	9-12	Lecture (external)	Dairy technology (MP)	<a href="https://lu-se.zoom.us/j/69193865924">https://lu-se.zoom.us/j/69193865924</a>
Tues 5 April	9-12	Exercise	Milk coagulation (ÅL, MJ)	MolSci
	13-16	Exercise	Milk coagulation (ÅL, MJ)	MolSci
Wed 6 April		Individual studies	Prepare literature reviews	
Thu 7 April	9-12	Lecture (Canvas) + discussion	9-11: Microstructures and textures in dairy product (ML) 11-12: Question time with Maud	Individual studies in Canvas + Zoom or C213
Fri 8 April	9-12	Lecture	Milk fat. Composition, properties and products (ÅL)	C213 BioC
	13-15	Seminar	Cheese making (ÅL)	C213 BioC
<b>You can now register in Ladok for the written examination in Dairy science and Technology!</b>				
<b>Week 15</b>				
Mon 11 April	10-12	Lecture (external)	Dairy from a nutrient and health sustainability perspective (AS)	C213 BioC or Zoom
	13-15	Lecture (external)	Swedish dairy production as part of a sustainable future (VT)	C213 BioC or Zoom
Tue 12 April	10-12	Exercise	Whipping properties of cream (ÅL)	MolSci
	13-15	Exercise	Whipping properties of cream (ÅL)	MolSci
Wed 13 April	10-12	Seminar	Milk coagulation (ÅL)	C213 BioC
	15-16	Åse in zoom		
Thu 14 April		Individual studies	Prepare literature reviews	
<b>Last day to register in Ladok for the written examination in Dairy science and Technology, April 29!</b>				

Fri 15 April	<i>Easter Friday</i>			
<b>Week 16</b>				
Mon 18 April	<i>Easter Monday</i>			
Tue 19 April	9-12	Lecture	Dairy microbiology and hygiene (ÅL)	C212 BioC
	13-15	Seminar	Whipping properties of cream (ÅL)	C213 BioC
Wed 20 April	9-12	Lecture (external)	Starter cultures and production of fermented dairy products (FR)	Zoom or C212 BioC
	15-16	Åse in zoom		
Thu 21 April		Individual studies	Prepare literature reviews	
		Last day to send questions for the literature reviews to Monika and Åse (by 12 o'clock)		
Fri 22 April	9-12	Seminar	Literature reviews in Dairy Science and Technology (ÅL, MJ)	C213 BioC
<b>Week 17</b>				
Mon 25 April	13-16	Seminar	Literature reviews in Dairy Science and Technology (ÅL, MJ)	C213 BioC
Tue 26 April		Individual studies	Prepare for examination	
Wed 27 April		Individual studies	Prepare for examination	
	14-16	Åse in zoom		
Thu 28 April		Individual studies	Prepare for examination	
Fri 29 April	8-11	Written examination	Dairy Science and Technology	Tentamens-sal 2

<b>Week 18</b>				
Mon 2 May	10-11		Introduction to meat and fish part. Instructions to literature review and internet lectures (SAS)	C213 BioC
	11-12	Lecture	History and purpose of meat (GZ)	C213 BioC
	13-14	Lecture	Muscle morphology and physiology (GZ)	C213 BioC
	14-16	Lecture	Conversion of muscle to meat. Tenderness (GZ)	C213 BioC
Tue 3 May	09-12	Study visit to Lövsta kött, AB	Bus leaves Ultuna at 9.00 from bus parking lot close to the Student Union building. Expected time back at Ultuna 12 o'clock. Please bring coffee/ fika if you want, there is nothing available at Lövsta (JB/SAS)	
	13-16	Lecture	Meat quality. Carcass composition and classification. (JB)	C213 BioC
Wed 4 May	9-12	Lecture in Canvas	Advantages and problems with meat from entire male pigs (GZ)	Individual studies
Thu 5 May	9-12	Lecture	Meat composition and instrumental measurements. Colour and pigments (SAS)	C213 BioC
	14-16	Lecture in Canvas	Aspects of meat quality	Individual studies
Fri 6 May	9-12	Exercise	Meat quality and instrumental measurements (SAS, HP)	MolSci
	13-16	Exercise	Meat quality and instrumental measurements (SAS, HP)	MolSci
<b>Week 19</b>				
Mon 9 May	9-10	Seminar	Meat from entire male pigs (GZ)	C213 BioC
	10-12	Lecture	Lipids in food of animal origin (SAS)	C213 BioC
	13-14	Exercise	Lipids in fish meat and egg (SAS) Formation of groups for literature reviews; meat science and fish quality (SAS)	C213 BioC
Tue 10 May	9-12	Canvas	Meat processing	Individual studies
	13-15	Exercise	Meat processing and products theory and practice (including tasting)	C213 BioC

Wed 11 May	10-12	Seminar	Meat quality and instrumental measurements (SAS/HP)	C213 BioC
Thu 12 May	10-12	Lecture	Poultry products (YE/SAS)	C213 BioC
	13-14	Lecture	Sustainable meat production (AK)	C213 BioC
	14-16	Lecture	Introduction to food ethics (HR)	C213 BioC
Fri 13 May	9-12	Lecture	Fish quality and shellfish products (SAS)	C213 BioC
<b>You can now register in Ladok for the written examination in Meat science and Fish Quality!</b>				
<b>Week 20</b>				
Mon 16 May	10-12	Lecture	Comparison of fish and mammalian muscle (TBA)	Note: C212 BioC
	13-14	Exercise	Fish quality (SAS)	MolSci
	14-15	Exercise	Fish quality (SAS)	MolSci
Tue 17 May	10-11	Exercise	Fish products (including tasting)	MolSci
	11-12	Exercise	Fish products (including tasting)	MolSci
	13-14	Seminar	Fish quality and products	C213 BioC
Wed 18 May	10-12	Lecture	Animal foods from a nutritional perspective (BS)	C213 BioC
Thu 19 May	10-12	Lecture	Food import and legislation (JJ)	C213 BioC
	13-15	Lecture	General food law and food control (?)	C213 BioC
Fri 20 May			Prepare literature reviews	Individual studies
<b>Last day to register in Ladok for the written examination in Meat science and Fish Quality, June 3!</b>				

<b>Week 21</b>				
Mon 23 May			Prepare literature reviews	Individual studies
Tue 24 May			Prepare literature reviews	Individual studies
Wed 25 May			<i>Thesis Day</i> Last day to send the questions for the literature review to Sabine and Galia (12.00 o'clock!)	
<b>Thu 26 May</b>	<b><i>Ascension Day</i></b>			
Fri 27 May		No teaching		
<b>Week 22</b>				
Mon 30 May	9-12	Seminar	Literature reviews Meat Science and fish Quality (SAS, GZ)	C213 BioC
	13-16	Seminar	Literature reviews Meat Science and fish Quality (SAS, GZ)	C213 BioC
Tue 31 June			Prepare for examination	Individual studies
Wed 1 June			Prepare for examination	Individual studies
Thu 2 June			Prepare for examination	Individual studies
Fri 3 June	8-11	Written examination	Meat science and Fish Quality	Tentamens -sal 2
<b><i>Please -- fill out the course evaluation!!</i></b>				

**Types of activities during the course:**

1. In black: lectures. Lectures by specially invited, external teachers, are strongly recommended
2. In blue: study visits (strongly recommended)
3. In red: compulsory activities, including certain lectures, exercises and seminars
4. In green: independent work associated to course literature, study questions, follow-up of exercises, preparations of seminars, literature reviews and examinations.

**Course responsible:**

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Sabine Sampels (sabine.sampels@slu.se)

**SLU lecturers:**

AK Anders Karlsson (Anders.H.Karlsson@slu.se)  
GZ Galia Zamaratskaia (galia.zamaratskaia@slu.se)  
HP Hasi (Hasitha) Priyashantha (hasi.tvp@slu.se)  
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MJ Monika Johansson (monika.johansson@slu.se)  
ML Maud Langton (maud.langton@slu.se)  
SAS Sabine Sampels (sabine.sampels@slu.se)  
ÅL Åse Lundh (ase.lundh@slu.se)

**Guest lecturers:**

AS Ann-Kristin Sundin; Lrf Dairy (ann-kristin.sundin@lrf.se)  
BS Birgitta Strandvik; Karolinska Institutet (birgitta.strandvik@ki.se)  
FR Fergal Rattray; University of Copenhagen (fergal.rattray@food.ku.dk)  
JJ Jenny Johansson; National Food Agency Sweden (jenny.johansson@slv.se)  
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