

Zoom link: <https://slu-se.zoom.us/j/65242521868> Password: AnimalFood

Date	Time	Activity	Subject and teacher	Room
Week 12				
Wed 24 March	10-12		Welcome and introduction Grading criteria, schedule (ÅL, SAS)	Zoom
	13- 15.15		Utbildningsinformation (Studie- och karriärvägledningen, Utbildningsavdelningen, PSR)	Zoom
Thu 25 March	10-12	Lecture	Milk composition and raw milk quality (ÅL)	Zoom
	13-14	Assignment	Instructions literature review (ÅL)	Zoom
Fri 26 March	10-12	Lecture	Milk from minor dairy species (ÅL)	Zoom
Week 13				
Mon 29 March	9-12	Lecture	Milk proteins, minerals and lactose (ÅL)	Zoom
	13-16	Exercise in Canvas	Cheesemaking (MJ)	Individual studies
Tue 30 March	9-12	Lecture	Rennet and acid induced milk coagulation. Enzymes in milk. (ÅL)	Zoom
Wed 31 March	9-12	Lecture	Dairy technology (MP)	Zoom
	13-14	Assignment	Group formation; literature reviews (ÅL)	Zoom
Thu 1 April	9-16		Prepare literature reviews	Individual studies
Fri 2 April	<i>Good Friday</i>			
Week 14				
Mon 5 April	<i>Easter Monday</i>			
Tue 6 April			Prepare literature reviews	Individual studies
Wed 7 April			Prepare literature reviews	Individual studies
Thu 8 April	9-12	Exercise in Canvas	Milk coagulation (ÅL)	Individual studies

Fri 9 April	9-12	Lecture	Principles of cheese manufacture (ÅL)	Zoom
Week 15				
Mon 12 April	13-15	Seminar	Cheesemaking (ÅL)	Zoom
Tue 13 April	9-12	Lecture (Canvas) + discussion	9-11: Microstructures and textures in dairy products (ML) 11-12: Question time with Maud	Individual studies Zoom
	11-12	Time for questions	Microstructures and textures in dairy products (ML)	Zoom
Wed 14 April	10-12	Seminar	Milk coagulation (ÅL)	Zoom
Thu 15 April	10-12	Lecture	Milk fat. Composition, properties and products (ÅL)	Zoom
	13-15	Exercise in Canvas	Whipping properties of cream (ÅL)	Individual studies
Fri 16 April	9-12	Lecture	Dairy microbiology and hygiene (ÅL)	Zoom
			Last day to send the questions for the literature review to Monika and Åse. Last day to register for the written examination in Ladok	
Week 16				
Mon 19 April	9-12	Seminar	Literature reviews in Dairy Science and Technology (ÅL, MJ)	Zoom
Tue 20 April	9-12	Lecture	Starter cultures and production of fermented dairy products (FR)	Zoom
Wed 21 April	9-11	Lecture	Dairy from a nutrient and health sustainability perspective (AS)	Zoom
	12-14	Lecture	Swedish dairy production as part of a sustainable future (VT)	Zoom
Thu 22 April	10-12	Seminar	Whipping properties of cream (ÅL)	Zoom
Fri 23 April	9-12	Seminar	Literature reviews in Dairy Science and Technology (ÅL, MJ)	Zoom
Week 17				
Mon 26 April			Prepare for examination	Individual studies
Tue 27 April			Prepare for examination	Individual studies

Wed 28 April			Prepare for examination	Individual studies
Thu 29 April	9-12	Written examination	Dairy Science and Technology	
Fri 30 April	<i>Valborgsmässoafton</i>			
Week 18				
Mon 3 May	10-11		Introduction to meat and fish part. Instructions to literature review and internet lectures (SAS)	Zoom
	11-12	Lecture	History and purpose of meat (GZ)	Zoom
	13-14	Lecture	Muscle morphology and physiology (GZ)	Zoom
Tue 4 May	09-11	Lecture	Conversion of muscle to meat. Tenderness (GZ)	Zoom
	12-15	Lecture in Canvas	Advantages and problems with meat from entire male pigs (GZ)	Individual studies
Wed 5 May	9-12	Lecture	Meat quality. Carcass composition and classification. (MLA)	Zoom
Thu 6 May	9-10	Seminar	Meat from entire male pigs (GZ)	Zoom
	13-16	Lecture in Canvas	Aspects of meat quality	Individual studies
Fri 7 May	9-12	Lecture and questions in Canvas	Meat and fish products	Individual studies
Week 19				
Mon 10 May	10-12	Lecture	Lipids in food of animal origin (SAS)	Zoom
	13-14.30	Exercise	Lipids in fish meat and egg (SAS) Formation of groups for literature reviews; meat science and fish quality (SAS)	Zoom
Tues 11 May	9-12	Lecture	Meat composition and instrumental measurements. Colour and pigments (SAS)	Zoom
	13-16	Exercise in Canvas	Meat quality and instrumental measurements (SAS, HP)	Individual studies
Wed 12 May	10-12	Seminar	Meat quality and instrumental measurements (SAS/HP)	Zoom
Thu 13 May	<i>Ascension Day</i>			

Fri 14 May	No teaching			
Week 20				
Mon 17 May	10-12	Lecture	Poultry products (SAS)	Zoom
	13-15	Lecture	Animal foods from a nutritional perspective (BS)	Zoom
Tue 18 May	9-10.30	Video in Canvas	Meat and health (individual studies, video in Canvas)	Individual studies
	10.30-12	Seminar	Meat and health (JP/SAS)	zoom
	13-15		Comparison of fish and mammalian muscle (JP)	Zoom
Wed 19 May	10-12	Lecture	Fish quality (SAS)	Zoom
Thu 20 May	10-11	Lecture	Deterioration of fish (JP)	Zoom
	11-12	Lecture	Shellfish products (JP)	Zoom
	13-14	Exercise	Fish quality (JP/SAS)	Zoom
Fri 21 May			Prepare literature reviews	Individual studies
Week 21				
Mon 24 May	10-12	Lecture	General food law and food control (?)	Zoom
	13-15	Lecture	Food import and legislation (JJ)	Zoom
Tue 25 May			Prepare literature reviews	Individual studies
Wed 26 May			Thesis day	
Thur 27 May			Prepare literature reviews Last day to send the questions for the literature review to Sabine and Galia (12.00 o'clock!)	Individual studies
Fri 28 May	9-12	Seminar	Literature reviews Meat Science and fish Quality (SAS, GZ)	Zoom
Week 22				
Mon 31 May	9-12	Seminar	Literature reviews Meat Science and fish Quality (SAS, GZ)	Zoom
Tue 1 June			Prepare for examination	Individual studies

Wed 2 June			Prepare for examination	Individual studies
Thu 3 June			Prepare for examination	Individual studies
Fri 4 June	9-12	Written examination	Meat science and Fish Quality	
			Please -- fill out the course evaluation!!	

Types of activities during the course:

1. In black: lectures

2. In red: compulsory activities, including certain lectures, exercises and seminars

3. 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)

Teachers at SLU:

GZ Galia Zamaratskaia (galia.zamaratskaia@slu.se)

HP Hasi (Hasitha) Priyashantha (hasi.tvp@slu.se)

JP Jana Pickova (jana.pickova@slu.se)

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)

ML Maria Lundesjö; Axfoundation (maria.lundesjo@axfoundation.se)

MN Mathilda Nyman; Lövsta kött (matilda@lovstakott.se)

MP Marie Paulsson; Lund University (marie.paulsson@food.lth.se)

VT Veronica Thuillier; Lrf Dairy (victoria.thuillier@lrf.se)