

2022 Schedule week 1 (w44)

	Monday 31st October	Tuesday 1st November	Wednesday 2nd November	Thursday 3rd November	Friday 4th November
8.15 - 10.00		<p>9.00 Note! Mandatory Course start Presentation of the course, forming work groups, introduction to lab HJ, SH, LL C212</p>	<p>Lab planning in groups</p>	<p>9.00-11.00 Pathogens 1 HJ C213</p>	
10.00 - 12.00				<p>11.15 -12.30 Second draft (3-4 groups) HJ, LL, SH Course lab</p>	
13.00 - 15.00		<p>Detection and identification of microorganisms HJ C212</p>	<p>First draft of lab protocol Meeting with supervisors approximately 40 min/group according to separate schedule HJ, LL Course lab / group room</p>	<p>13.30-14.45 Second draft (3-4 groups) HJ, LL, SH Course lab</p>	
15.00 - 17.00		<p>First meeting of the groups Lab planning</p>	<p>Lab planning in groups</p>	<p>15.00 Introduction to media preparation</p>	

2022 Schedule week 2 (w45)

	Monday 7th November	Tuesday 8th November	Wednesday 9th November	Thursday 10th November	Friday 11th November	
8.15 - 10.00	Media prep starts 9:00	9:00 Pathogen lab, START	9.00 - 12.00 Pathogen lab, also Näringslivsdag	9.00-12.00 Pathogens 2 Lecture/Exercise HJ C213	9.00-11.00 Campylobacter HH C213	
10.00 - 12.00					11.15-12.00 Introduction to Report Writing SH C213	
13.00 - 15.00					13.00 Pathogen lab	13.00 Pathogen lab
15.00 - 17.00						

2022 Schedule week 3 (w46)

	Monday 14th November	Tuesday 15th November	Wednesday 16th November	Thursday 17th November	Friday 18th November
8.15 - 10.00	9:00 Pathogen lab incl. PCR, prep gel and buffer, run gel	9.00-11.00 Moulds ÅS C213	9.00-10.00 Food law intro JC C213	9.00-11.00 Lactic acid bacteria HJ C213	Work on Pathogen report Food production planning
10.00 - 12.00		11.15-12:00 Mould ID1 SH C213	10.15-12.00 Juridikens grunder (Swedish) JC	11.15-12.00 Introduction to Food production, JOh	
13.00 - 15.00	13.00-14.00 lab cont. 14.00-16.00 Lecture Introduction to risk analysis JO C212	13.00 Mould lab - introductory lecture and receive plates from "client" for identification. Also clean-up from Pathogen lab.		Work on Pathogen report Food production planning	Consultations on pathogen report (optional), Zoom SH
15.00 - 17.00	16.00-17.00 lab cont.				

2022 Schedule week 4 (w47)

	Monday 21st November	Tuesday 22nd November	Wednesday 23rd November	Thursday 24th November	Friday 25th November
8.15 - 10.00	9.00-10.00 Mould ID2 SH C213	9.00-11.00 Water JO C213	9.00-12.00 Food borne virus SP, MS C213	9.00-11.00 Food law 1 JC C213	Time to work with peer-review of pathogen reports, or with food production planning.
10.00 - 12.00	10.15 Mould lab Also (optional) individual consultations for the pathogen report, if time permits	Food production planning		Food production planning (can discuss draft with supervisor)	11.15 Food production - sign-off (lab)
13.00 - 15.00	13.00-15.00 Yeast VP Sal T (Note: not BioC)	13.00 Mould lab	Pathogen report due in Canvas 23.59	13.00-15.00 Introduction to quality management and HACCP project HJ Loftets Hörsal (Not BioC)	13.00-16.00 Quality management background, central concept and actors RH C213
15.00 - 17.00					

2022 Schedule week 5 (w48)

	Monday 28th November	Tuesday 29th December	Wednesday 30th November	Thursday 1st December	Friday 2nd December
8.15 - 10.00	<p style="text-align: center;">Lab opens 8.30</p> <p>Food production media preparation (if you are ready for it)</p>	<p style="text-align: center;">Lab opens 8.30</p> <p>Food production DAY 1 (alt. Start when it suits you)</p>	<p>9.00-11.00 Parasites AL C213</p>	<p>9.00-11.00 Food law 2 JC C213</p>	<p>9.00-12.00 Predictive microbiology Lecture and exercise JO Mandatory C213</p>
10.00 - 12.00			<p>Lab opens 11.15</p> <p>Food production</p>	<p style="text-align: center;">Lab opens 11.15</p> <p>Food production</p>	
13.00 - 15.00	<p>13.00-16.00</p> <p>Introduction to HACCP PE C213</p>		<p style="text-align: center;">Lab opens 11.15</p> <p>Food production</p>		<p>13.00-15.00 Starter cultures MSund C213</p>
15.00 - 17.00					<p style="text-align: center;">Lab opens 15.00</p> <p>Food production</p>

2022 Schedule week 6 (w49)

	Monday 5th December	Tuesday 6th December	Wednesday 7th December	Thursday 8th December	Friday 9th December
8.15 - 10.00	9.00-11.00 Förvaltningsrätt 1 (Swedish) JC C213	9.00-11.00 Förvaltningsrätt 2 (Swedish) JC C213	9.00-11.00 Certification and standards CBV C213	Lab opens 9.00 Food production and/or HACCP project	9:00-12:00 Pathogen report, peer review cross-group discussions. Arenander (Library) B2037 (MVM) Sally (Library) Study lab (Library)
10.00 - 12.00			Lab opens 11.15 Food production lab and/or HACCP project		
13.00 - 15.00	Lab opens 11.15 Food production lab and/or HACCP project	Lab opens 11.15 Food production lab and/or HACCP project	Two peer reports due in Canvas 23:59		
15.00 - 17.00				13:00-16:00 Spoilage, group exercise (mandatory) HJ, SH C213	Lab opens 13.00 Food production and/or HACCP project

2022 Schedule week 7 (w50)

	Monday 12th December	Tuesday 13th December	Wednesday 14th December	Thursday 15th December	Friday 16th December
8.15 - 10.00	9.00-11.00 Hurdles and Preservation, SH Note: Room T, Ulls hus	Flexible start (own study, or food production or HACCP project)	9.00 Question time C213 SH, HJ	Time for own study	Time for own study
10.00 - 12.00	Food production and/or HACCP project	Food production and/or HACCP project	Finish off food production lab, and lab cleaning		
13.00 - 15.00	13:00-15:00 approx. Revision discussion on intrinsic and extrinsic factors (optional), SH C213		Time for own study		
15.00 - 17.00	Food production and/or HACCP project				

2022 Schedule week 8 (w51)

	Monday 19th December	Tuesday 20th December	Wednesday 21st December	Thursday 22nd December	Friday 23rd December
8.15 - 10.00	<p>8.00-13.00 Exam on fundamentals of food microbiology - pathogens, virus, parasites, yeasts and moulds, spoilage, LAB, food production, water, risk analysis and predictive microbiology Exam room 2 (Tentamenssal 2)</p>	<p>Working on food production presentations, and/or HACCP project, and/or mould report for client (if not done earlier)</p>	<p>8.30-13.00 Food production presentations (mandatory) SH, HJ C213</p>	<p>Mould report for client (group report) due in Canvas 23:59</p>	
10.00 - 12.00					
13.00 - 15.00			<p>[Course lunch with fermented foods, optional but alot of fun!]</p>		
15.00 - 17.00					

2023 Schedule week 9 (w1)

	Monday 2nd January	Tuesday 3rd January	Wednesday 4th January	Thursday 5th January	Friday 6th January
8.15 - 10.00					
10.00 - 12.00	Final version of Pathogen report due in Canvas 23.59	Work with food law study questions and HACCP project.	Work with food law study questions and HACCP project	Send draft of HACCP report to Hasse / Su-lin for feedback.	
13.00 - 15.00					
15.00 - 17.00					

2023 Schedule week 10 (w2)

	Monday 9th January	Tuesday 10th January	Wednesday 11th January	Thursday 12th January	Friday 13th January
8.15 - 10.00	Work with food law study questions and HACCP	9.00-11.00 Foodborne outbreaks ASob C213		Work with HACCP presentations	9.00-15.00 HACCP presentations (mandatory) HJ, SH C213
10.00 - 12.00	Book a time to get feedback on HACCP report		Book a time to get feedback on HACCP report		
13.00 - 15.00	14.00-16.00 Food law 3 JC Room Q, Ulls hus	13.00-15.00 Probiotics LL Room U, Ulls hus	13.00-15.00 Discussion / examination food law (mandatory) Erasmus students JC C213		
15.00 - 17.00	Work with food law study questions and HACCP	Work with food law study questions and HACCP			

LV0111: Food Microbiology, Food Law and Quality Management, HT22

Lecturers and Lab tutors

SLU Dept of Molecular Sciences

- SH, Su-lin Hedén (course leader), Su-lin.Leong@slu.se
- HJ, Hasse Jonsson (co-course leader), Hans.Jonsson@slu.se
- LL, Ludwig Ermann Lundberg
- VP, Volkmar Passoth
- JOh, Jonas Ohlsson

Guest Lecturers

Swedish Food Agency (Livsmedelsverket)

- HH, Helena Höök
 - JO, Jakob Ottoson
 - ÅS, Åsa Svanström
 - SP, Sofia Persson
 - MS, Magnus Simonsson
 - AS, Alexander Sobestiansky
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- JC, Jonas Christensen, Ekolagen
 - RH, Rikard Hellqvist, Bergström & Hellqvist
 - PE, Pontus Elvingsson, Ängsholmens Gårdsmejeri, Swedish Food Agency (retired)
 - AL, Anna Lundén, National Veterinary Institute (SVA)
 - MSund, Maria Sundberg, Chr. Hansen
 - CBV, Christina Behm Velenik, Sigill Kvalitetssystem AB