

## 2021 Schedule week 1 (w44)

	Monday 1st November	Tuesday 2nd November	Wednesday 3rd November	Thursday 4th November	Friday 5th November
8.15 - 10.00		<b>9.00</b> Note! Mandatory Course start Presentation of the course, forming work groups, introduction to lab HJ, SH, LL	Lab planning in groups	<b>9.00-11.00</b>  Pathogens 1 HJ	
10.00 - 12.00		Detection and identification of microorganisms HJ	First draft of lab protocol Meeting with supervisors approximately 30 min/group according to separate schedule Course lab / group room	<b>11.15 -12.30</b> Second draft (2 groups) Course lab	
13.00 - 15.00				<b>13.30-14.45</b> Second draft (2 groups) Course lab	
15.00 - 17.00		First meeting of the groups Lab planning	Lab planning in groups	<b>15.00</b> Introduction to media preparation	

## 2021 Schedule week 2 (w45)

	Monday 8th November	Tuesday 9th November	Wednesday 10th November	Thursday 11th November	Friday 12th November
8.15 - 10.00	<b>9.00-11.00</b> Microbial Food Safety: introduction to risk analysis JO	<b>9.00-11.00</b> Introduction to Report Writing SH	<b>9.00 - 12.00</b> Pathogen lab, also Näringslivsdag	<b>9.00-11.00</b> Lecture Campylobacter HH	<b>9.00-12.00</b> Pathogens 2 Lecture/Exercise HJ
10.00 - 12.00	Media prep				
13.00 - 15.00		<b>11.15</b> Pathogen lab, START		<b>11.15</b> Pathogen lab	
15.00 - 17.00					<b>13.00</b> Pathogen lab

### 2021 Schedule week 3 (w46)

	Monday 15th November	Tuesday 16th November	Wednesday 17th November	Thursday 18th November	Friday 19th November
8.15 - 10.00	<b>9:00</b> Pathogen lab incl. PCR, prep gel and buffer, run gel (if time permits)	<b>9.00-11.00</b>  Moulds ÅS	<b>9.00-11.00</b>  Introduction to Quality Management and HACCP project HJ	<b>9.00-11.00</b>  Lactic acid bacteria HJ	Work on Pathogen report  Food production planning   Individual consultations for the pathogen report (optional - Zoom)
10.00 - 12.00		<b>11.15-12:00</b> Mould ID1 SH	<b>11.15</b> Final pathogen lab and clean up	<b>11.15-12.00</b> Introduction to Food production, JOh	
13.00 - 15.00		<b>13.00</b> Mould lab - introductory lecture and receive plates from "client" for identification. Also run PCR gel if not done on Monday.		Work on Pathogen report  Food production planning	
15.00 - 17.00					

### 2021 Schedule week 4 (w47)

	Monday 22nd November	Tuesday 23rd November	Wednesday 24th November	Thursday 25th November	Friday 26th November
8.15 - 10.00	<p><b>9.00-11.00</b></p> <p>Group work on HACCP. Contact food companies and decide on products</p>	<p><b>9.00-11.00</b></p> <p>Water JO</p>	<p><b>9.00-12.00</b></p> <p>Food borne virus SP, MS</p>	<p><b>9.00-11.00</b></p> <p>Yeast VP</p>	<p><b>9.00-11.00</b></p> <p>Starter cultures for the dairy industry – from the microscope to application MSu (Zoom/Campus TBC)</p>
10.00 - 12.00	<p><b>11.15-12.00</b></p> <p>Mould ID2 SH</p>	<p>Food production planning</p>			<p><b>11.15</b></p> <p>Food production - sign-off (lab)</p>
13.00 - 15.00	<p><b>13.00</b></p> <p>Mould lab</p> <p>Individual consultations for the pathogen report (optional)</p>	<p><b>13.00</b></p> <p>Mould lab</p>	<p>Pathogen report due in Canvas 23.59</p>	<p>Food production planning. Discuss draft plan with supervisor!</p>	<p><b>13.00-16.00</b></p> <p>Quality management background, central concept and actors RH</p>
15.00 - 17.00					

## 2021 Schedule week 5 (w48)

	Monday 29th November	Tuesday 30th Necedember	Wednesday 1st December	Thursday 2nd December	Friday 3rd December
8.15 - 10.00	<p style="text-align: center;"><b>Lab opens 8.30</b></p> <p>Food production media preparation (if you are ready for it)</p>	<p style="text-align: center;"><b>Lab opens 8.30</b></p> <p>Food production DAY 1 (alt. Start when it suits you)</p>	<p><b>9.00-11.00</b></p> <p>Parasites AL</p>	<p>Work on peer reviews</p>	<p><b>9.00-11.00</b></p> <p>Food borne outbreaks - aspects of food control AS</p>
10.00 - 12.00			<p><b>Lab opens 11.15</b></p> <p>Food production</p>	<p>Work on HACCP and give an update to Hasse/Su-lin</p>	<p style="text-align: center;"><b>Lab opens 11.15</b></p> <p>Food production</p>
13.00 - 15.00	<p><b>13.00-16.00</b></p> <p>Introduction to HACCP PE</p>		<p><b>Lab opens 13.00</b></p> <p>Food production</p>		
15.00 - 17.00					

## 2021 Schedule week 6 (w49)

	Monday 6th December	Tuesday 7th December	Wednesday 8th December	Thursday 9th December	Friday 10th December
8.15 - 10.00	<b>9.00-11.00</b> Predictive microbiology Lecture and exercise (obligatory) JO	<b>9.00-11.00</b> Work on HACCP. Put structure of draft report in place, ready to discuss on Friday.	<b>9.00-10.00</b> Introduction to food law, JC  <b>10.15-12.00</b> Lecture <b>Swedish</b> Juridikens grunder, JC	<b>9.00-12.00</b> Spoilage group exercise (obligatory) HJ, SH	Get feedback on draft HACCP report from Hasse / Su-lin
10.00 - 12.00					
13.00 - 15.00	<b>Lab opens 11.15</b>  Food production lab and/or HACCP project	<b>Lab opens 11.15</b>  Food production lab and/or HACCP project	<b>Two peer reports due                      in Canvas 23:59</b>	<b>Lab opens 13.00</b> Food production and/or HACCP project	<b>Lab opens 13.00</b> Food production and/or HACCP project
15.00 - 17.00				<b>Lab opens 13.00</b> Food production and/or HACCP project	Individual consultations on pathogen report (optional)

## 2021 Schedule week 7 (w50)

	Monday 13th December	Tuesday 14th December	Wednesday 15th December	Thursday 16th December	Friday 17th December
8.15 - 10.00	<b>9.00-11.00</b> Hurdles and Preservation, SH	<b>9.00-11.00</b> Revision discussion (optional) Campus or Zoom, as preferred by participants	<b>9.00</b> Question time		
10.00 - 12.00			Finish off food production lab, and lab cleaning		
13.00 - 15.00	Food production and/or HACCP project	Food production and/or HACCP project		Time for own study	Time for own study
15.00 - 17.00					

## 2021 Schedule week 8 (w51)

	Monday 20th December	Tuesday 21st December	Wednesday 22nd December	Thursday 23rd December	Friday 24th December
8.15 - 10.00	<b>9.00-14.00</b> Exam on fundamentals of food microbiology - pathogens, virus, parasites, yeasts and moulds, spoilage, LAB, food production, water, risk analysis and predictive microbiology	Working on food production presentations, and/or HACCP project, and/or mould report for client (if not done earlier)	<b>9.00-12.00</b> Food production presentations Zoom		
10.00 - 12.00			Mould report for client (group report) due in Canvas 23:59		
13.00 - 15.00					
15.00 - 17.00					



## 2022 Schedule week 9 (w1)

	Monday 3rd January	Tuesday 4th January	Wednesday 5th January	Thursday 6th January	Friday 7th January
8.15 - 10.00	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		Work with food law study questions and HACCP project. Show final draft of HACCP report to Hasse / Su-lin for feedback.
10.00 - 12.00		Food law 1 JC	Food law 3 JC		
13.00 - 15.00		Food law 2 JC	Work with food law study questions and HACCP project		
15.00 - 17.00		Work with food law study questions and HACCP project			

## 2022 Schedule week 10 (w2)

	Monday 10th January	Tuesday 11th January	Wednesday 12th January	Thursday 13th January	Friday 14th January
8.15 - 10.00	Work with food law study questions and HACCP	<b>9.00-11.00</b> Probiotics LL	<b>9.00-10.00</b> Discussion / examination food law (mandatory) <b>Foreign students</b> JC	Work with HACCP presentations	<b>9.00-12.00</b> HACCP presentations
10.00 - 12.00	Förvaltningsrätt 1 (in Swedish) JC		<b>10.15-12.00</b> Discussion / examination Food law (mandatory) <b>Swedish students</b> JC		
13.00 - 15.00	Förvaltningsrätt 2 (in Swedish) JC	Work with food law study questions and HACCP			
15.00 - 17.00	Work with food law study questions and HACCP				