

2021 Schedule week 1 (w44)

	Monday 1st November	Tuesday 2nd November	Wednesday 3rd November	Thursday 4th November	Friday 5th 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 Room J</p>	<p>Lab planning in groups</p>	<p>9.00-11.00 Pathogens 1 HJ Framtiden (MVM building)</p>	
10.00 - 12.00		<p>Detection and identification of microorganisms HJ Room J until 12:00, then Prima (library building) from 13:00</p>	<p>First draft of lab protocol Meeting with supervisors approximately 30 min/group according to separate schedule HJ, LL Course lab / group room</p>	<p>11.15 -12.30 Second draft (2 or 3 groups) HJ, LL, SH Course lab</p>	
13.00 - 15.00				<p>13.30-14.45 Second draft (2 or 3 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>	

2021 Schedule week 2 (w45)

	Monday 8th November	Tuesday 9th November	Wednesday 10th November	Thursday 11th November	Friday 12th November	
8.15 - 10.00	Media prep starts 9:00	9.00-11.00 Microbial Food Safety: introduction to risk analysis JO A241 (BioC)	9.00 - 12.00 Pathogen lab, also Näringslivsdag	9.00-11.00 Campylobacter HH Prima	9.00-12.00 Pathogens 2 Lecture/Exercise HJ Prima	
10.00 - 12.00				11.15-12.00 Introduction to Report Writing SH Prima		
13.00 - 15.00			11.15 Pathogen lab, START		13.00 Pathogen lab	13.00 Pathogen lab
15.00 - 17.00						

2021 Schedule week 3 (w46)

	Monday 15th November	Tuesday 16th November	Wednesday 17th November	Thursday 18th November	Friday 19th November
8.15 - 10.00	9:00 Pathogen lab incl. PCR, prep gel and buffer, run gel (if time permits)	9.00-11.00 Moulds AS Prima	9.00-11.00 Introduction to Quality Management and HACCP project HJ Prima	9.00-11.00 Lactic acid bacteria HJ Prima	Work on Pathogen report Food production planning Individual consultations for the pathogen report (optional - Zoom)
10.00 - 12.00		11.15-12:00 Mould ID1 SH Prima	11.15 Final pathogen lab and clean up	11.15-12.00 Introduction to Food production, JOh	
13.00 - 15.00		13.00 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>new - 9.00-11.00</p> <p>Yeast VP C212</p>	<p>9.00-11.00</p> <p>Water JO Room K</p>	<p>9.00-12.00</p> <p>Food borne virus SP, MS Room R (Ulls hus B- block)</p>	<p>new - 9.00-11.00</p> <p>Group work on HACCP. Contact food companies and decide on products</p>	<p>9.00-11.00</p> <p>Starter cultures for the dairy industry – from the microscope to application MSu (Zoom)</p>
10.00 - 12.00	<p>11.15-12.00</p> <p>Mould ID2 SH new room - C212</p>	<p>Food production planning</p>			<p>11.15</p> <p>Food production - sign-off (lab)</p>
13.00 - 15.00	<p>13.00</p> <p>Mould lab Individual consultations for the pathogen report (optional)</p>	<p>13.00</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>13.00-16.00</p> <p>Quality management background, central concept and actors RH Room U (Ulls hus E- block)</p>
15.00 - 17.00					

2021 Schedule week 5 (w48)

	Monday 29th November	Tuesday 30th December	Wednesday 1st December	Thursday 2nd December	Friday 3rd December
8.15 - 10.00	Lab opens 8.30 Food production media preparation (if you are ready for it)	Lab opens 8.30 Food production DAY 1 (alt. Start when it suits you)	9.00-11.00 Parasites AL Prima	Work on peer reviews	9.00-11.00 Foodborne outbreaks - aspects of food control AS Prima
10.00 - 12.00			Lab opens 11.15 Food production	Work on HACCP and give an update to Hasse/Su-lin	Lab opens 11.15 Food production
13.00 - 15.00	13.00-16.00 Introduction to HACCP PE Room V (Ulls hus E-block)		Lab opens 13.00 Food production	Lab opens 11.15 Food production	
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	<p>9.00-11.00</p> <p>Predictive microbiology Lecture and exercise (obligatory) JO Prima, please bring own laptop</p>	<p>9.00-11.00</p> <p>Work on HACCP. Put structure of draft report in place, ready to discuss on Friday.</p>	<p>Time to finish off peer- reviews</p>	<p>9.00-12.00</p> <p>Spoilage group exercise (obligatory) HJ, SH Prima</p>	<p>Get feedback on draft HACCP report from Hasse / Su-lin</p>	
10.00 - 12.00	<p>Lab opens 11.15</p> <p>Food production lab and/or HACCP project</p>	<p>Lab opens 11.15</p> <p>Food production lab and/or HACCP project</p>	<p>11.00-12.00</p> <p>Introduction to food law JC Zoom</p>		<p>Lab opens 13.00</p> <p>Food production and/or HACCP project</p>	<p>Individual consultations on pathogen report (optional)</p>
13.00 - 15.00			<p>13.15-15.00</p> <p>Lecture Swedish Juridikens grunder JC Zoom</p>	<p>Lab opens 13.00</p> <p>Food production and/or HACCP project</p>		
15.00 - 17.00			<p>Two peer reports due in Canvas 23:59</p>			

2021 Schedule week 7 (w50)

	Monday 13th December	Tuesday 14th December	Wednesday 15th December	Thursday 16th December	Friday 17th December
8.15 - 10.00	9.00-11.00 Hurdles and Preservation, SH Prima	9.00-11.00 Revision discussion (optional) Campus (Prima) or Zoom, as preferred by participants	9.00 Question time Prima SH, HJ		
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	<p>9.00-14.00 Exam on fundamentals of food microbiology - pathogens, virus, parasites, yeasts and moulds, spoilage, LAB, food production, water, risk analysis and predictive microbiology Exam room 1 (Tentamenssal 1)</p>	<p>Working on food production presentations, and/or HACCP project, and/or mould report for client (if not done earlier)</p>	<p>9.00-12.00 Food production presentations SH, HJ Zoom</p>		
10.00 - 12.00			<p>Mould report for client (group report) due in Canvas 23:59</p>		
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 Zoom	Food law 3 JC Zoom		
13.00 - 15.00		Food law 2 JC Zoom	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	9.00-11.00 Probiotics LL A241	9.00-10.00 Discussion / examination food law (mandatory) Foreign students JC A241 or Zoom, TBC	Work with HACCP presentations	9.00-12.00 HACCP presentations HJ, SH A241
10.00 - 12.00	Förvaltningsrätt 1 (in Swedish) JC A241 or Zoom, TBC		10.15-12.00 Discussion / examination Food law (mandatory) Swedish students JC A241 or Zoom, TBC		
13.00 - 15.00	Förvaltningsrätt 2 (in Swedish) JC Campus or Zoom, TBC	Work with food law study questions and HACCP			
15.00 - 17.00	Work with food law study questions and HACCP				

LV0111: Food Microbiology, Food Law and Quality Management, HT21

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 Lundqvist
- VP, Volkmar Passoth
- JOh, Jonas Ohlsson

Guest Lecturers

Swedish Food Agency (Livsmedelsverket)

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