

Preliminary schedule

Plant Food Science LV0113, 15 HEC, 2023

Course leader: Roger Andersson (roger.andersson@slu.se, 018-671597) and Santanu Basu (santanu.basu@slu.se, 018-672070)

Compulsory parts of the course are marked with a pink shade.

All teaching occasions are in room C212 (BioCenter) unless otherwise stated in the schedule.

Week 3	Monday 16/1	Tuesday 17/1	Wednesday 18/1	Thursday 19/1	Friday 20/1
9.15-10.00					
10.15-11.00	Call Over RA and SB Room C212	Lecture: Whole grain and fractions RA	Lecture: Starch RA	Lecture: Starch RA	Lecture: Dietary fibre RA
11.15-12.00	Lecture: Whole grain concept RA				
	L	U	N	C	H
13.15-14.00	Lecture: Whole grain concept RA			Project start RA, SB	
14.15-15.00					
15.15-16.00					

Week 4	Monday 23/1	Tuesday 24/1	Wednesday 25/1	Thursday 26/1	Friday 27/1
9.15-10.00					
10.15-11.00		Lecture: Dietary fibre RA	Lecture: Grain quality, Wet milling RA	Lecture: Dry fractionation RA	Student lecture 1: Maize
11.15-12.00					Student Lecture 2: Rice
	L	U	N	C	H
13.15-14.00	Lecture: Dietary fibre RA				
14.15-15.00					
15.15-16.00					

Week 5	Monday 30/1	Tuesday 31/1	Wednesday 1/2	Thursday 2/2	Friday 3/2
9.15-10.00	Abstract Discussion Lab group 1, RA Room A436				
10.15-11.00	Abstract Discussion Lab group 2, RA Room A436	Lecture: Pulses SB	Student lecture 3 Barley		Theme Quiz, answers and discussion: Whole grain RA, SB
11.15-12.00	Abstract Discussion Lab group 3, RA Room A436		Lecture: Grain Storage SB		
	L	U	N	C	H
13.15-14.00	Abstract Discussion Lab group 4, RA Room A436				Theme Quiz, answers and discussion: Whole grain RA, SB
14.15-15.00	Abstract Discussion Lab group 5, RA Room A436				
15.15-16.00					

Week 6	Monday 6/2	Tuesday 7/2	Wednesday 8/2	Thursday 9/2	Friday 10/2
9.15-10.00					
10.15-11.00	Lecture: Food processing	Lecture: Food Processing	Lecture: Food Processing	Lecture: Food Processing	Lecture: Food Processing
11.15-12.00	SB	SB	SB	SB	SB
	L	U	N	C	H
13.15-14.00					
14.15-15.00					
15.15-16.00					

Week 7	Monday 13/2	Tuesday 14/2	Wednesday 15/2	Thursday 16/2	Friday 17/2
9.15-10.00					
10.15-11.00	Lecture: Food Processing	Lecture: Food Processing	Lecture: Food processing	Lecture: Food Processing	Lecture: Food Processing
11.15-12.00	SB	SB	SB	SB	SB
	L	U	N	C	H
13.15-14.00					
14.15-15.00					
15.15-16.00					

Week 8	Monday 20/2	Tuesday 21/2	Wednesday 22/2	Thursday 23/2	Friday 24/2
9.15-10.00					
10.15-11.00	Theme Quiz, answers and discussion: Processing SB	Lecture: Baking RA	Student lecture 4: Gluten free Bread	Lecture: Frozen dough and Potato SB	Lecture: Glass Transitions and Food Stability SB
11.15-12.00			Lecture: Baking RA		
	L	U	N	C	H
13.15-14.00	Theme Quiz, answers and discussion: Processing SB				
14.15-15.00					
15.15-16.00					

Week 9	Monday 27/2	Tuesday 28/2	Wednesday 1/3	Thursday 2/3	Friday 3/3
9.15-10.00		Laboratory: Baking / RVA, Groups 1 / 2 AA / RA Biocenter	Laboratory: Baking / RVA, Groups 2 / 3 AA / RA Biocenter	Laboratory: Baking / RVA, Groups 3 / 4 AA / RA Biocenter	Laboratory: Baking / RVA, Groups 4 / 5 AA / RA Biocenter
10.15-11.00	Lecture				
11.15-12.00					
13.15-14.00					
14.15-15.00					
15.15-16.00					

Week 10	Monday 6/3	Tuesday 7/3	Wednesday 8/3	Thursday 9/3	Friday 10/3	
9.15-10.00	Laboratory: Baking / RVA, Groups 5 / 1 AA / RA Biocenter		Abstract Discussion Lab group 5, RA Room A436			
10.15-11.00		Lecture	Abstract Discussion Lab group 4, RA Room A436	Lecture	Theme Quiz, answers and discussion: Baking RA, AA, SB	
11.15-12.00			Abstract Discussion Lab group 3, RA Room A436			
			U	N	C	H
13.15-14.00				Abstract Discussion Lab group 2, RA Room A436		Theme Quiz, answers and discussion: Baking RA, AA, SB
14.15-15.00				Abstract Discussion Lab group 1, RA Room A436		
15.15-16.00						

Week 11	Monday 13/3	Tuesday 14/3	Wednesday 15/3	Thursday 16/3	Friday 17/3
9.15-10.00					Examination Tentamenssal 2 13.00-17.00
10.15-11.00	Time to ask questions and discuss all course topics RA, SB				
11.15-12.00					
	L	U	N	C	
13.15-14.00	Time to ask questions and discuss all course topics RA, SB				
14.15-15.00					
15.15-16.00					

Week 12	Monday 20/3	Tuesday 21/3	Wednesday 22/3	Thursday	Friday
9.15-10.00	Project work Room A402	Project work presentations			
10.15-11.00					
11.15-12.00					
13.15-14.00		Project work presentations			
14.15-15.00					
15.15-16.00					

Teachers

AA Annica Andersson annica.andersson@slu.se, 018-672033

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SB Santanu Basu santanu.basu@slu.se , 018-672070