

Preliminary schedule (version 2023-12-18)

Plant Food Science LV0127, 15 HEC, 2024

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 C213 (BioCenter) unless otherwise stated in the schedule.

Week 3	Monday 15/1	Tuesday 16/1	Wednesday 17/1	Thursday 18/1	Friday 19/1
9.15-10.00					
10.15-11.00	Call Over RA and SB Room C213	Lecture: Whole grain and fractions RA Sal L	Lecture: Starch RA Room C212	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 Room C216			Project start RA, SB	
14.15-15.00					
15.15-16.00					

Week 4	Monday 22/1	Tuesday 23/1	Wednesday 24/1	Thursday 25/1	Friday 26/1
9.15-10.00					
10.15-11.00		Lecture: Dietary fibre RA Sal Y	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 29/1	Tuesday 30/1	Wednesday 31/1	Thursday 1/2	Friday 2/2
9.15-10.00	Abstract Discussion Lab group 1, RA Room A338				
10.15-11.00	Abstract Discussion Lab group 2, RA Room A338	Lecture: Pulses SB Sal Y	Student lecture 3 Barley		Theme Quiz, answers and discussion: Whole grain RA, SB
11.15-12.00	Abstract Discussion Lab group 3, RA Room A338		Lecture: Grain Storage SB		
	L	U	N	C	H
13.15-14.00	Abstract Discussion Lab group 4, RA Room A402				Theme Quiz, answers and discussion: Whole grain RA, SB
14.15-15.00	Abstract Discussion Lab group 5, RA Room A402				
15.15-16.00					

Week 6	Monday 5/2	Tuesday 6/2	Wednesday 7/2	Thursday 8/2	Friday 9/2
9.15-10.00					
10.15-11.00		Student lecture 4: Gluten free Bread Sal Q	Lecture: Frozen dough and Potato SB	Lecture: Glass Transitions and Food Stability And Guest lecture (online) SB	Guest Lecture
11.15-12.00		Lecture: Baking RA Sal Q			
	L	U	N	C	H
13.15-14.00	Lecture: Baking RA				
14.15-15.00					
15.15-16.00					

Week 7	Monday 12/2	Tuesday 13/2	Wednesday 14/2	Thursday 15/2	Friday 16/2
9.15-10.00	<p>Laboratory: Baking / RVA, Groups 1 / 2</p> <p>AA / RA Biocenter</p>	<p>Laboratory: Baking / RVA, Groups 1 / 3</p> <p>AA / RA Biocenter</p>	<p>Laboratory: Baking / RVA, Groups 2 / 3</p> <p>AA / RA Biocenter</p>	<p>Laboratory: Baking / RVA, Groups 4 / 5</p> <p>AA / RA Biocenter</p>	<p>Laboratory: Baking / RVA, Groups 4 / 5</p> <p>AA / RA Biocenter</p>
10.15-11.00					
11.15-12.00					
13.15-14.00					
14.15-15.00					
15.15-16.00					

Week 8	Monday 19/2	Tuesday 20/2	Wednesday 21/2	Thursday 22/2	Friday 23/2
9.15-10.00	Abstract Discussion Lab group 5, RA Room A338				
10.15-11.00	Abstract Discussion Lab group 4, RA Room A338	Guest Lecture	Theme Quiz, answers and discussion: Baking RA, AA, SB	Lecture: Food processing SB	Lecture: CA storage-MAP and Thermal Processing SB
11.15-12.00	Abstract Discussion Lab group 3, RA Room A338				
	L	U	N	C	H
13.15-14.00	Abstract Discussion Lab group 2, RA Room A402		Theme Quiz, answers and discussion: Baking RA, AA, SB		
14.15-15.00	Abstract Discussion Lab group 1, RA Room A402				
15.15-16.00					

Week 9	Monday 26/2	Tuesday 27/2	Wednesday 28/2	Thursday 29/2	Friday 1/3
9.15-10.00					
10.15-11.00	Lecture: Thermal Processing and Drying SB Sal Q	Lecture: Drying and Freezing SB Sal Q	Lecture: Food Waste Guest lecture 45 min SB	Lecture: Food Texture SB Room C212	Lecture: Food Rheology SB
11.15-12.00					
	L	U	N	C	H
13.15-14.00					
14.15-15.00					
15.15-16.00					

Week 10	Monday 4/3	Tuesday 5/3	Wednesday 6/3	Thursday 7/3	Friday 8/3
9.15-10.00					
10.15-11.00	Lecture: Food Dispersions RA	Lecture: Food Extrusion SB	Lecture: Novel Food Processing SB	Guest Lecture Namrata Pathak CA storage and MA packaging	Theme Quiz, answers and discussion: processing RA and SB
11.15-12.00					
	L	U	N	C	H
13.15-14.00					Theme Quiz, answers and discussion: processing RA and SB
14.15-15.00					
15.15-16.00					

Week 11	Monday 11/3	Tuesday 12/3	Wednesday 13/3	Thursday 14/3	Friday 15/3
9.15-10.00					Examination Written open book. Preliminary: 8.00 – 12.00 Examination room 2
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 18/3	Tuesday 19/3	Wednesday	Thursday	Friday
9.15-10.00		Project work presentations			
10.15-11.00	Project work Room A402				
11.15-12.00					
13.15-14.00		Project work presentations			
14.15-15.00					
15.15-16.00					

Teachers

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