

Master's Programme in Food Technology and Nutrition

- 2 year, full time, 120 ECTS credits
- Faculty of Engineering
- Lund Campus
- Application deadline – 15 January 2013
- Programme start – September 2013

Programme overview

This programme is aimed at students who want to learn more about food and who want to work with innovative future foods, for instance as a part of the solution to major health issues such as malnutrition and obesity. The programme covers the design and production of foods with health benefits. You will learn about subjects including food chemistry, food processing, surface and colloid chemistry, microbiology, nutrition and food analysis.

After completing this programme you will

- Have achieved a high level of broad skill in food technology and nutrition to meet the global challenges of food security.
- Have improved your communication skills through discussions and by practising written and oral presentations of small projects.
- Be able to suggest processing conditions for the industrial manufacture of high quality food products in terms of nutritional and sensory properties and with regard to raw materials, convenience, energy and sustainability.

Programme modules/courses

Compulsory courses: Food Chemistry for Product Formulation (7.5 ECTS), Integrated Food Science: Complex foods (7.5 ECTS), Integrated Food Science: Production Systems (7.5 ECTS), Food Microbiology (7.5 ECTS), Human Nutrition (7.5 ECTS). Alternative compulsory courses: Chromatographic Analysis (7.5 ECTS), Project in Chromatographic Analysis (15 ECTS), Enzyme Technology (7.5 ECTS), Probiotics (7.5 ECTS), Packaging Logistics (7.5 ECTS), Bioanalysis (7.5 ECTS), Project in Food or Pharmaceutical Technology (15 ECTS). Elective courses: Physiology (7.5 ECTS), Environmental Issues (7.5 ECTS), Surface and Colloid Chemistry (7.5 ECTS), Quality and Product Safety (7.5 ECTS), Environmental Biotechnology (7.5 ECTS), Unit Operations for the Biotechnology and Food Industry (7.5 ECTS), Green Chemistry (7.5 ECTS), Swedish for Beginners (7.5 ECTS), Heat Transfer (7.5 ECTS), Design of Experiments (7.5 ECTS), Advanced course in any field (15 ECTS). Courses in total: 90 ECTS, Master's degree project (30 ECTS).

Career prospects

Your future job could be anywhere in the world, in a small

or large multinational company, a government authority, a university or another organisation. For those students who wish to continue as a researcher, there is the option to go on to studies at doctoral level. The programme is closely aligned to market needs and there is a strong emphasis on engineering sciences. During your studies you will meet not only researchers at the department but also lecturers from various food companies working with, for example, product development and marketing.

Admission requirements and how to apply

ADMISSION REQUIREMENTS

A BSc in food technology, biotechnology, chemical engineering or an equivalent BSc including courses in microbiology, biochemistry, process technology and mathematics. Applicants who do not hold the required degree are eligible provided that they can prove that they are registered for the last semester of a programme leading to such a degree. An official document stating that they are likely to be awarded the degree before the start of the Master's programme must be submitted. The degree certificate has to be pre-



What students say

“The most positive aspect of the programme is that there has been plenty of group work and student presentations which promotes our research abilities. Moreover, the laboratories are well-equipped with modern machines and instruments.” Seyed Ali Panahandeh





sented before the start of the programme. English B (advanced). See www.lunduniversity.lu.se for details on English proficiency levels.

HOW TO APPLY

1. Go to www.lunduniversity.lu.se and find the programme. Click on "Apply" and follow the instructions for the online application form on the Swedish national application website.
2. Send your supporting documents (for details on document requirements, see www.universityadmissions.se):
 - Cover sheet
 - Certificates and diplomas from previous studies at an internationally recognised higher education institution (university or university college)
 - Transcripts of completed courses and grades for each semester (including course list)
 - Proof of English language skills
 - Proof that you meet the specific admission requirements
 - Copy of the page in your passport with your personal data and photograph, or some other identification document (EU/EEA citizens may need to send a certified passport copy)
3. Make sure to check the country specific requirements on www.universityadmissions.se before sending your documents.
4. Pay the application fee (when applicable).

SELECTION CRITERIA/ADDITIONAL INFO

Selection of students is based on academic qualifications.

TUITION FEES

There are no tuition fees for EU/EEA citizens. For non-EU/EEA citizens the tuition fee for this programme is SEK 140 000 per year. For details on tuition fees and scholarships, see www.lunduniversity.lu.se.

About the Faculty of Engineering

The Faculty of Engineering at Lund University (LTH) is among the leading engineering faculties in Europe, with more than 7000 undergraduates and 800 postgraduates. Founded in 1961, as an independent institute, it today belongs to Lund University. LTH is one of few complete engineering faculties in Sweden. Besides the traditional engineering programmes we offer architecture, industrial design and fire safety engineering. The research carried out is of high international standard and is world-leading in several areas, such as nano-technology, combusting engineering and mobile communications, water resources, automatic control, laser physics and biotechnology. Thanks to the fact that LTH belongs to a large university, cooperation between different disciplines is stimulated in a unique way. Consequently, LTH is recognised for its cross disciplinary research, e.g. between the medical and technical sciences. LTH has close contact to business life. Ideon, Sweden's first Research Park, is our neighbour. Moreover, international companies as Alfa Laval, Ericsson, Gambro and Tetra Pak are based in Lund.

About Lund University

Lund University seeks to be a world-class university that works to understand, explain and improve our world and the human condition. The University is ranked as one of the top 100 in the world. We tackle complex problems and global challenges and work to ensure that knowledge and innovations benefit society. We provide education and research in engineering, science, law, social sciences, economics and management, medicine, humanities, theology, fine art, music and drama. Our 47 000 students and 6 800 employees are based at our campuses in Lund, Malmö and Helsingborg. The University has a turnover of around EUR 700 million (or USD 900 million), of which two thirds is in research and one third in education.

CONTACT

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