



UNIVERSITY OF COPENHAGEN FACULTY OF SCIENCE



Enter a high-level M.Sc. program that will provide you with a unique in-depth knowledge on dairy products and dairy technology - and become part of a truly international environment.

University of Copenhagen offers a 2-year M.Sc. program in Dairy Science and Technology as part of our Food Science program. Prior to the program, you will have the unrivalled opportunity of 6 months organized industrial internship within the dairy industry in Denmark or elsewhere. The program focuses on providing in-depth insight into the formulation and production of dairy products, including use of ingredients to achieve the right quality.

About 50% of the students in the program have an international background and the teaching maintains a global outlook on dairy science and technology.

You will:

- Learn about process technologies that convert raw milk into nutritious products
- Understand how the individual processes affect the product
- Become knowledgeable about the whole production chain
- Achieve in-depth understanding of the effect of the processes on quality.
- Gain insight into the underlying dairy chemistry
- Obtain a deep understanding of microbiology, starter cultures and enzymes

A 2-year M.Sc. program in Dairy Science and Technology - with Internship and a Global Outlook

Structure

The structure of the program is shown in Figure 1. The following courses form the core part of the program:

- Food process equipment
- Dairy processes and equipment
- Molecular and Functional Properties of Milk
- Integrated thematic course
- Dairy product technology 1 and 2
- Food quality management and control
- Microbiology of fermented food and beverages
- Dairy microbiology

Requirements?

The program will fit students with a background equivalent to a B. Sc. in Food Science.

A 6 months dairy internship is part of the program and must be completed prior to initiating the M.Sc. program at University of Copenhagen. All teaching is conducted in English.

Teaching

The teachers are all experienced researchers with a comprehensive knowledge of the science and practice of dairy technology. In addition, numerous guest lectures will be given

by representatives from industry.

Lectures and laboratory work are supplemented by pilot-scale practical experiments and visits to production sites.

Your M.Sc. thesis will invariably involve close collaboration with a company.

About the Department of Food Science

The Department of Food Science, Faculty of Science, University of Copenhagen performs research and conducts teaching at the highest academic level in the area of food science.

More at <http://food.ku.dk/english/>

Schedule

The program starts in September each year.

How to attend?

For more information on the program:

https://studies.ku.dk/masters/food-science-and-technology/specialisations/dairy_technology/
Please also take a look on the faculty homepage under education: <http://www.science.ku.dk/english/>
Other questions, please contact, Professor Richard Ipsen at ri@food.ku.dk

	Block 1	Block 2	Block 3	Block 4
Year 1	Internship		Food Processing Molecular and Functional Properties of Milk	Dairy Processes and Equipment
Year 2	Microbiology of Fermented Food and Beverages	Short Thematic Course in Food Science and Technology	Dairy Product Technology 1	Dairy Product Technology 2
	Food Quality Management and Control *			Dairy Microbiology
Year 3	Thesis			

* The course is not compulsory if you passed it as part of your BSc programme (or if you passed the course Food Legislation and Quality Management).

Compulsory course
Elective course