



LTH

FACULTY OF
ENGINEERING

Course syllabus

Projekt: Utveckling av livsmedelsprodukter Project in Food Product Development

KLGN50, 15 credits, A (Second Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED B/K

Date of Decision: 2023-04-18

General Information

Main field: Food Technology and Nutrition.

Compulsory for: MLIV2

Elective Compulsory for: B5-lm

Language of instruction: The course will be given in English

Aim

The aims of this course are to train the student in project oriented work and to give an insight in the important steps that are involved in the development of a product, a process or services within the field.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- Be able to understand and discuss different steps in the development of a product or process.
- Understand the demands of the development process from a technical, economical and societal perspective.
- Understand how a project group works, including knowledge on several common tools for project management.

Competences and skills

For a passing grade the student must

- Be able to explain and apply relations between fundamental technical theory and the issues that arise in the chosen development project.
- Be able to conduct project work independently and collaborate in an international environment.
- Be able to search, evaluate and use information relevant for the project using university library resources and open electronic sources.
- Be able to document her/his work in English and to present her/his work orally.
- Be able to reflect on the role that the student will take in a project group.

Judgement and approach

For a passing grade the student must

- Be able to work according to established scientific and industrial practice with an understanding of the ethical demands put on the project.
- Be able to make relevant judgments and validations in a project concerning risks, economy and environmental factors.
- Be able to identify the need for further learning.

Contents

The main focus in the course will be to have the students perform in a group working on a longer project task. The project steps involve innovation process-planning- literature search-evaluation- and reporting.

Important aspects of the development process, such as project management, risk assessment, process design, statistical evaluation, are supported by lectures.

The course includes lectures, presentations, written reports, laborations, video, and own reflection.

Examination details

Grading scale: TH - (U,3,4,5) - (Fail, Three, Four, Five)

Assessment: Written project report, actively participate in project work and in group dynamic exercises, oral presentation, and individual oral exam on project report. Graded final grade is based on the individual oral exam on project report.

The examiner, in consultation with Disability Support Services, may deviate from the regular form of examination in order to provide a permanently disabled student with a form of examination equivalent to that of a student without a disability.

Parts

Code: 0118. **Name:** Project in Food Product Development.

Credits: 12. **Grading scale:** TH. **Assessment:** Written report, individual oral examination and Active participation in production of a popular science video based on the report.

Code: 0218. **Name:** Group Dynamics.

Credits: 2. **Grading scale:** UG. **Assessment:** Active participation in group dynamic exercises.

Code: 0318. **Name:** Project Planning.

Credits: 1. **Grading scale:** UG. **Assessment:** Oral and written presentation of project plan.

Admission

Admission requirements:

- KLG30 Food Chemistry and Nutrition or KMBF05 Food Microbiology

Assumed prior knowledge: KLG25 Food Technology for Formulation and KLG15 The Relationship between Food Industry, Society and Consumers

The number of participants is limited to: No
The course overlaps following course/s: KMBN02

Contact and other information

Course coordinator: Federico Gomez, federico.gomez@food.lth.se
Course homepage: <https://www.ple.lth.se/en/>