



Course syllabus

Produktionsplanering Production Planning

YTHA56, 7,5 credits, G1 (First Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED LIV

Date of Decision: 2023-04-17

General Information

Depth of study relative to the degree requirements: First cycle, has less than 60 credits in first-cycle course/s as entry requirements.

Language of instruction: The course will be given in Swedish

Aim

The aim of the course is to be able to plan, equip and organise a production line in the food manufacturing industry, in a grocery store/supermarket, institutional housekeeping establishment or restaurant

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- be able to account for requirements management, planning and design of premises with equipment as well as staffing for the rebuilding, addition and new construction of a food production line,
- be able to identify corporate financial issues with the help of a company's annual report and be able to use simple models for product and investment calculation,
- be able to account for necessary governmental contacts during planning and for applicable regulations (building, food, environmental and work environment legislation),
- have an understanding of the importance of various work environment aspects,
- be able to account for various aids and improvement tools in production management.

Competences and skills

For a passing grade the student must

- be able to plan an ability to start, run and conclude a production planning project based on specified requirements.

Contents

The course addresses what is required to establish a production line from planning to implementation and operation. It deals with the design of premises and equipment as well as staffing but also aspects of work environment and group dynamics. The course sheds light on which government contacts and legislation (construction, food and work environment legislation) must be taken into account. Furthermore, models for product and investment calculation and tender procedure are reviewed, as well as tools for production management, such as Lean Production.

Examination details

Grading scale: UG - (U,G) - (Fail, Pass)

Assessment: Active participation, oral and written group presentation of the project.

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: 0121. **Name:** Project Participation.

Credits: 1. **Grading scale:** UG. **Assessment:** Active participation in the project

Code: 0221. **Name:** Report on the Project Work .

Credits: 6,5. **Grading scale:** UG. **Assessment:** Approved written and oral reports of the projects. Projects are performed in a project group.

Admission

Assumed prior knowledge: YTHF35 Food Microbiological Quality, YTHA30 Food Technology I - Heat and Heat Transfer, YTHF10 Food Technology II - Food Preparation Processes

The number of participants is limited to: No

The course overlaps following course/s: YTHA55

Reading list

- Eklund, Sven: Arbeta i projekt, individen, gruppen, ledaren. Studentlitteratur , 2011, ISBN: ISBN: 9789144072753.
- Arbetsmiljölågstiftningen.
- Utdelat material (webbaserat, hand-outs från föreläsningar etc.).
- Livsmedelsågstiftningen.
- Miljölågstiftningen.

Contact and other information

Course coordinator: Birgitta Åsman, birgitta.asman@food.lth.se

Course homepage: <https://www.ple.lth.se/en/>

Further information: Study visits and guest lectures are compulsory. In case of legal impediment the student has to accomplish an individual assignment with an equivalent content.