



LTH

FACULTY OF
ENGINEERING

Course syllabus

Verksamhetsförlagd praktik för livsmedelstekniker Training Course for Food Scientists

YTHF20, 7,5 credits, G2 (First Cycle)

Valid for: 2023/24

Faculty: Faculty of Engineering, LTH

Decided by: PLED LIV

Date of Decision: 2023-04-17

General Information

Main field: Food Science. **Depth of study relative to the degree requirements:**

First cycle, has at least 60 credits in first-cycle course/s as entry requirements.

Compulsory for: KLMT3

Language of instruction: The course will be given in Swedish

Aim

The purpose of the course is to link the student's knowledge closer to practically applied food technology elements. The internship will provide insight into different possibilities and conditions for the applicability of knowledge. The tasks must have such a high degree of complexity that the student has the opportunity to apply their theoretical knowledge. Account must be taken of the relevance of the tasks for the education.

The course should also provide an overview of the requirements and skills that are set in professional life and which are not of a strictly technical nature, but often directly linked to the professional food technician. During the internship period, the student must work under the conditions and conditions prevailing at the relevant workplace and have limited work tasks. During the internship period, the student also must develop the ability to function as a contributing employee.

Learning outcomes

Knowledge and understanding

For a passing grade the student must

- have insight into the applicability of theoretical knowledge in the food sector,

- have an understanding of different professional categories within the internship and how these interact,
- have a general understanding of the requirements and skills set in professional life and which are not of a strictly technical nature but often directly linked to the professional food technician,
- have insight into the requirements placed on professional food technicians in the food sector.

Competences and skills

For a passing grade the student must

- be able to present their experiences / lessons learning from the course orally and in writing,
- be able to describe and analyze the professional role of the food technician.

Judgement and approach

For a passing grade the student must

- have developed the ability to collaborate with professional actors in the workplace.

Contents

The course consists of work-based internships where the tasks must have such a high degree of complexity that the student has the opportunity to apply the theoretical knowledge. Account must be taken of the relevance of the tasks for the education. During the internship period, the student must work under the conditions and conditions prevailing at the workplace in question and have limited work tasks.

During the internship period, the student should reflect on:

- how courses from the education are used in the professional role, and how the need for further knowledge is identified and acquired,
- different professional roles in the workplace and if / how these work together,
- collaboration / meeting with other professional actors.

Examination details

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

Assessment: To pass the course, the student must:

- carry out an internship corresponding to four weeks of full-time work,
- keep logbook notes during the course,
- submit a written reflective final report after the internship period,
- give an oral presentation followed by a discussion of the experiences from the internship period.

During the course, the student must keep a logbook and send in these logbook notes with reflections to the LTH supervisor. The logs must be attached to the final report. The following three questions must be answered:

1. Which are the three most important lessons learned?
2. What could I have done differently?
3. What can I do better?

The final report (scope 4-5 pages, excluding the logbook entries) must consist of the following parts:

- presentation of the company,
- the student must describe their role and their tasks during the internship,
- actors and various professional groups with which the student has come into contact,
- what has been most instructive during the practice,
- what the student has benefited most from his education,
- what the student has missed in their education and wants to learn more about after the internship,
- reflections and conclusions.

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.

Admission

Admission requirements:

- At least 90 approved higher education credits of compulsory courses within the program

The number of participants is limited to: No

Contact and other information

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

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

Further information: The course is given during the autumn term in year 3 (LP2) for 10 weeks and comprises 200 hours, of which 150 are workplace-based hours. The course coordinator provides internships that are distributed in consultation with the students. The student can arrange an internship, but then requires the approval of the course coordinator. The workplace must provide one named supervisor for the entire period who can set aside the necessary time to support the student's work.