

Food Technology

Course Code	Credits	Cycle	Programme	S.Ex. stud.	Language	Course Name	Footnote	Links	17/18	17/18	17/18	17/18
									sp1	sp2	sp3	sp4
KLG10	7.5	A	B, K, N, Pi	-	S	Chemometrics - Design of Experiments and Multivariate Analysis		KS KE U W T	1			
KLTF05	7.5	G2	B, K	-	E1	Dairy Processing		KS KE U W T	1			
KLG35	7.5	A	B, K, N	X	E	Drug Formulation		KS KE U W T	1			
KLG30	7.5	A	B, MLIV	X	E	Food Chemistry and Nutrition		KS KE U W T	1			
KLG20	7.5	A	B, K, MLIV	X	E	Food Engineering		KS KE U W T		2		
KLG01	7.5	A	B, MBIO, MLIV	X	E	Probiotics	X	KS KE U W T		2		
KLG25	7.5	A	B, MLIV	X	E	Food Technology for Formulation		KS KE U W T			3	

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								17/18 sp1	17/18 sp2	17/18 sp3	17/18 sp4			
BLTF01	7.5	G2	B, K, MLIV	X	E1	Unit Operations in the Biotech and Food Industry		KS	KE	U	W	T	3	
KLTF01	7.5	G2	B	-	E1	Dairy Technology		KS	KE	U	W	T	4	
KLG01	7.5	G1	B	-	S	Life Science Processes and Calculations		KS	KE	U	W	T	4	
KFKN05	7.5	A	B, K, MLIV, N	X	E1	Surface and Colloid Chemistry	X	KS	KE	U	W	T	4	
KLG15	7.5	A	B, MLIV	X	E1	The Relationship between Food Industry, Society and Consumers		KS	KE	U	W	T	4	

[KLG01](#) ([MLIV](#)) Probiotics: Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLG01](#) in order to qualify for their Master's degree.

[KFKN05](#) ([MLIV](#)) Surface and Colloid Chemistry: Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLG01](#) in order to qualify for their Master's degree.

YTH

Course Code	Credits	Cycle	Programme	S.Ex. stud.	Language	Course Name	Footnote	Links	17/18	17/18	17/18	17/18
									sp1	sp2	sp3	sp4
YTHA71	7.5	G1	YL	-	S	Food Chemistry I	X	KS KE U W T	1			
YTHA73	7.5	G1	YL	-	S	Food Microbiological Bases	X	KS KE U W T	1			
YTHA35	7.5	G1	YL	-	S	Food Technology - Food Preparation Processes	X	KS KE U W T	Course on hold			
YTHA60	7.5	G1	YL	-	S	Methods	X	KS KE U W T	Course on hold			
YTHA45	7.5	G1	YL	-	S	Animal based food products	X	KS KE U W T	Course on hold			
YTHA10	7.5	G1	YL	-	S	Food System Structures	X	KS KE U W T		2		
YTHA30	7.5	G1	YL	-	S	Food Technology I - Heat and Heat Transfer	X	KS KE U W T		2		
YTHF05	7.5	G2	YL	-	S	Nutrition II	X	KS KE U W T	Course on hold			
YTHA66	7.5	G1	YL	-	S	Basic Nutrition	X	KS KE U W T			3	
YTHA68	7.5	G1	YL	-	S	Food Microbiological Quality	X	KS KE U W T			3	
YTHA50	7.5	G1	YL	-	S	Product Development - from Idea to Package	X	KS KE U W T	Course on hold			

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									sp1	sp2	sp3	sp4
YTHA55	7.5	G1	YL	-	S	Production Planning and the Role of Management	X	KS KE U W T	Course on hold			
YTHA76	7.5	G1	YL	-	S	Food Chemistry II	X	KS KE U W T				4
YTHA40	7.5	G1	YL	-	S	Vegetables	X	KS KE U W T				4

[YTHA71](#) ([YL](#)) Food Chemistry I: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA73](#) ([YL](#)) Food Microbiological Bases: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA35](#) ([YL](#)) Food Technology - Food Preparation Processes: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA60](#) ([YL](#)) Methods: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA45](#) ([YL](#)) Animal based food products: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA10](#) ([YL](#)) Food System Structures: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA30](#) ([YL](#)) Food Technology I - Heat and Heat Transfer: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHE05](#) ([YL](#)) Nutrition II: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA66](#) ([YL](#)) Basic Nutrition: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA68](#) ([YL](#)) Food Microbiological Quality: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA50](#) ([YL](#)) Product Development - from Idea to Package: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA55](#) ([YL](#)) Production Planning and the Role of Management: *The course is offered every other academic year and will next be offered in 2018/19.*

[YTHA76](#) ([YL](#)) Food Chemistry II: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

[YTHA40](#) ([YL](#)) Vegetables: *The course is offered every other academic year and will be given in 2017/18, 2019/20.*

Bachelor's Projects of the Department

The list contains the bachelor's projects which are given by the department and which programme each bachelor's project is included in.

Links

Course Code	Credits	Programme	Course Name	Links
KLTL01	15	B , N	Bachelor Project in Food Engineering	KS KE U
KLTL02	15	N	Bachelor Project in Food Technology	KS KE U
KLGL01	15	N	Bachelor Project in Pharmaceutical Technology	KS KE U

Degree Projects of the Department

The list contains the degree projects which are given by the department and which programme each degree project is included in.

Links

Course Code	Credits	Programme	Course Name	Links
KNLM01	30	MBIO , MLIV	Degree Project in Applied Nutrition and Food Chemistry	KS KE U
KNLM05	30	B , N	Degree Project in Applied Nutrition and Food Chemistry	KS KE U W
KLTM01	30	MBIO , MLIV	Degree Project in Food Engineering	KS KE U
KLTM05	30	B , K , N	Degree Project in Food Engineering	KS KE U W
KLGM01	30	MBIO , MLIV	Degree Project in Food Technology	KS KE U
KLGM10	30	B , N	Degree Project in Food Technology	KS KE U W
KLGM05	30	MBIO	Degree Project in Pharmaceutical Technology	KS KE U
KLGM15	30	B , K , N	Degree Project in Pharmaceutical Technology	KS KE U W
YTHL01	15	YL	Degree Project	KS KE U W

[YTHL01](#) ([YL](#)) Degree Project : *The course is offered every other academic year and will next be offered in 2018/19.*