

Master's programme in Food Technology and Nutrition

Study Year 1, Academic Year 2020/21 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	20/21			
								sp1	sp2	sp3	sp4
KLG30	7.5	A	X	E	Food Chemistry and Nutrition		KS KE U W T	1			
KMBF05	7.5	G2	X	E	Food Microbiology		KS KE U W T	1			
KLG20	7.5	A	X	E	Food Engineering		KS KE U W T		2		
KLG25	7.5	A	X	E	Food Technology for Formulation		KS KE U W T			3	
KLG15	7.5	A	X	E1	The Relationship between Food Industry, Society and Consumers		KS KE U W T				4

Study Year 1, Academic Year 2020/21 (Elective Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links	20/21	20/21	20/21	20/21
								sp1	sp2	sp3	sp4
FMIF20	7.5	G2	X	E	Environmental Issues	X	KS KE U W T	1	2		
KBKN01	7.5	A	X	E1	Enzyme Technology	X	KS KE U W T		2		
KLGNO1	7.5	A	X	E	Probiotics	X	KS KE U W T		2		
KMBF10	7.5	G2	X	E	Quality and Product Safety	X	KS KE U W T			3	
KIIF01	7.5	G2	X	E1	Industrial Environmental Management	X	KS KE U W T				4
KFKN05	7.5	A	X	E1	Surface and Colloid Chemistry	X	KS KE U W T				4

[FMIF20](#) Environmental Issues: *Students admitted autumn 2019 and later must complete and pass at least one of the courses [FMIF20](#), [KIIF01](#) or [KMBF10](#) in order to qualify for their Master's degree.*

[KBKN01](#) Enzyme Technology: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.*

[KLGNO1](#) Probiotics: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.*

[KMBF10](#) Quality and Product Safety: *Students admitted autumn 2019 and later must complete and pass at least one of the courses [FMIF20](#), [KIIF01](#) or [KMBF10](#) in order to qualify for their Master's*

degree.

[KIIF01](#) Industrial Environmental Management: *Students admitted autumn 2019 and later must complete and pass at least one of the courses [FMIF20](#), [KIIF01](#) or [KMBF10](#) in order to qualify for their Master's degree.*

[KFKN05](#) Surface and Colloid Chemistry: *Students admitted autumn 2014 and later must complete and pass at least one of the courses [KBKN01](#), [KFKN05](#) or [KLGNO1](#) in order to qualify for their Master's degree.*

Study Year 2, Academic Year 2021/22 (Mandatory Courses)

Course Code	Credits	Cycle	S.Ex. stud.	Language	Course Name	Footnote	Links			
							21/22 sp1	21/22 sp2	21/22 sp3	21/22 sp4
KLGNO5	15	A	X	E	Project in Food Product Development	KS KE U T	1	2		

Elective Courses - MLIV

Course Code	Credits	Cycle	Year	From year	S.Ex. stud.	Language	Course Name	Footnote	Links				
										sp1	sp2	sp3	sp4
KASN45	7.5	A	1 - 20/21	1	X	E1	Advanced Analytical Chemistry		KS KE U T		2		
KBTF10	7.5	G2	1 - 20/21	1	X	E	Environmental Biotechnology		KS KE U W T		2		
MTTN35	7.5	A	1 - 20/21	1	X	E	Packaging Logistics		KS KE U W T		2		
MTTN56	7.5	A	1 - 20/21	1	X	E	Packaging Material Science		KS KE U W T		2		
KBTN01	7.5	A	1 - 20/21	1	X	E	Bio Analytical Chemistry		KS KE U W T			3	
KBTF05	7.5	G2	1 - 20/21	1	X	E	Green Chemistry and Biotechnology		KS KE U W T			3	
MMVF05	7.5	G2	1 - 20/21	1	X	E	Heat Transfer		KS KE U W T			3	

Course Code	Credits	Cycle	Year	From year	S.Ex. stud.	Language	Course Name	Footnote	Links	sp1 sp2 sp3 sp4			
										sp1	sp2	sp3	sp4
BLTF01	7.5	G2	1 - 20/21	1	X	E1	Unit Operations in the Biotech and Food Industry		KS KE U W T				3
EMSF65	7.5	G2	1 - 20/21	1	X	E	Design of Experiments		KS KE U W T				4
KLG55	7.5	A	1 - 20/21	1	X	E	Food and Diet - Physiological Effects and Consequences	X	KS KE U W T	Course on hold			
KKK000	15	A	2 - 21/22	2	-	E1	Advanced course in one or more subjects	X	KS KE U W	1			
KLG55	7.5	A	2 - 21/22	2	X	E	Food and Diet - Physiological Effects and Consequences		KS KE U W T	1			
KKK000	15	A	2 - 21/22	2	-	E1	Advanced course in one or more subjects	X	KS KE U W		2		
KBTN05	7.5	A	2 - 21/22	2	X	E	Downstream Processing in Biotechnology		KS KE U T		2		
KKK000	15	A	2 - 21/22	2	-	E1	Advanced course in one or more subjects	X	KS KE U W				3

Course Code	Credits	Cycle	Year	From year	S.Ex. stud.	Language	Course Name	Footnote	Links				
									sp1	sp2	sp3	sp4	
KKK000								X					4

[KLG55](#) Food and Diet - Physiological Effects and Consequences : *The course is offered every other academic year and will next be offered in 2021/22 in study period 1.*

[KKK000](#) Advanced course in one or more subjects: *The course is not linked to a specific study period. The data on hours (time table) implies that the course is over one study period. An individual plan should be drawn up and approved.*

Degree Projects - MLIV

The list contains the degree project courses that are included in the MLIV programme.

Links

Course Code	Credits	Course Name	Links
KBKM01	30	Degree Project in Applied Biochemistry	KS KE U
KMBM01	30	Degree Project in Applied Microbiology	KS KE U W
KNLM01	30	Degree Project in Applied Nutrition and Food Chemistry	KS KE U
KBTM01	30	Degree Project in Biotechnology	KS KE U W
KLTM01	30	Degree Project in Food Engineering	KS KE U
MTTM01	30	Degree Project in Food Packaging Design	KS KE U W
KLGM01	30	Degree Project in Food Technology	KS KE U

[MTTM01](#) Degree Project in Food Packaging Design: *The course will next be offered in 2022/23.*