

- Master of Science in Food Technology and Nutrition
- 2 years, full-time, 120 ECTS credits
- Department of Food Technology, Engineering and Nutrition
- Lund campus
- Application deadline: January 2019
- Programme start: August 2019

Programme overview

This programme is aimed at students who want to learn more about food and who want to work with innovative future foods, for instance as a part of the solution to major health issues such as malnutrition and obesity. The programme covers the design and production of foods with health benefits. You will learn about subjects such as food chemistry, food processing, surface and colloid chemistry, microbiology, nutrition and food analysis.

The programme is closely aligned to market needs and there is a strong emphasis on engineering sciences. During your studies, you will meet not only world-leading researchers within the department, but also guest lecturers from various food companies working with, for example, product development and marketing. Our links to local industry are strong and our focus on innovation is high; many of our researchers have converted research results into successful entrepreneurial enterprises, such as Oatly, Optifreeze, Probi and Solve.

Courses feature both theoretical and practical learning, and we ensure our students understand both the 'why' and the 'how' of the subjects they study. Many projects are highly product-focused, and often include visits to local companies as well as industry advisors who help guide students through their projects. In order to cope with the programme, we recommend that the students have knowledge of unit operations, thermodynamics and laboratory skills from their Bachelor's degree.

After completing this programme, you will:

- Have achieved a high level of broad skills in food technology and nutrition to meet the global challenges of food security
- Have improved your communication skills through discussions, debates and by practicing written and oral presentations of projects
- Be able to suggest processing conditions for the industrial manufacture of high quality food products in terms of nutritional and sensory properties and with regard to raw materials, convenience, energy and sustainability

Programme modules/courses

COMPULSORY COURSES AND NUMBER OF CREDITS: Food Chemistry and Nutrition (7.5), Food Microbiology (7.5), Food Engineering (7.5), Food Technology for Formulation (7.5), The Relationship Between Food Industry, Society and Consumers (7.5), Project on food product development (15).

ALTERNATIVE COMPULSORY COURSES, 'SPECIALISATION': At least one of Enzyme Technology (7.5), Probiotics (7.5), Surface and Colloid Chemistry (7.5).

ALTERNATIVE COMPULSORY COURSES, 'SUSTAINABILITY': At least one of Environmental Issues (7.5), Green Chemistry and Biotechnology (7.5), Quality and Product Safety (7.5).

ELECTIVE COURSES: Chromatographic Analysis (7.5), Environmental Biotechnology (7.5), Unit Operations for the Biotechnology and Food Industry (7.5), Swedish for Beginners (7.5), Heat Transfer (7.5), Design of Experiments (7.5), Packaging Logistics (7.5), Bio Analytical Chemistry (7.5), Advanced course in any field (15).

COURSES IN TOTAL: 90 credits, Master's degree project (30).

Career prospects

Your future job could be anywhere in the world, in a small or large multinational company, a government authority,



"The Master's in Food Technology and Nutrition at Lund University offers a broad variety of courses that enable students to acquire complex knowledge in different aspects of food processing, health and nutrition."

Chrysoula Matziouridou from Greece





a university or another organisation. For those students who wish to continue as a researcher, there is the option to go on to studies at doctoral level.

Entry requirements and how to apply

ENTRY REQUIREMENTS

A Bachelor's degree in food technology, food engineering, chemical engineering, engineering biotechnology, chemistry, or equivalent. Completed courses in mathematics/calculus, microbiology, chemistry and biochemistry. English Level 6 (equivalent to IELTS 6.5, TOEFL 90). See www.lunduniversity.lu.se for details on English proficiency levels.

HOW TO APPLY

1. Apply online: Go to www.lunduniversity.lu.se/food-technology. Click on "Apply" and follow the instructions for the online application at the Swedish national application website www.universityadmissions.se. Rank the chosen programmes in order of preference.

2. Submit your supporting documents:

- **General supporting documents:** Check what documents you need to submit (i.e. official transcripts, degree diploma/proof of expected graduation, translations, proof of English, passport) and *how* you need to submit them at www.universityadmissions.se
- **Programme-specific supporting documents:** For information on programme-specific documentation, please check the programme webpage.

3. Pay the application fee (when applicable).

SELECTION CRITERIA/ADDITIONAL INFO

The selection is based on academic qualifications.

TUITION FEES

There are no tuition fees for EU/EEA citizens. For non-EU/EEA citizens, the tuition fee for this programme is SEK 145 000 per year. See www.lunduniversity.lu.se for details on tuition fees.

CONTACT

Programme webpage

www.lunduniversity.lu.se/food-technology

Programme Director

Federico Gómez, msc.foodtech@lth.lu.se

+46 (0)46 222 9817

About the Faculty of Engineering

The Faculty of Engineering at Lund University (LTH) is among the leading engineering faculties in Europe with over 9,000 undergraduate students and 800 postgraduates. LTH is one of the few comprehensive engineering faculties in Sweden, and in addition to traditional engineering programmes we also offer programmes in architecture and industrial design. With a 50-year long history of research and education excellence, we are well equipped to meet the increasing global demand for more sustainable, connected and user-driven technologies, and to provide our students with the knowledge and skills they need in order to succeed within their chosen field.

About Lund University

Lund University was founded in 1666 and is repeatedly ranked among the world's top 100 universities. The University has 40,000 students and 7,400 staff based in Lund, Helsingborg and Malmö. We are united in our efforts to understand, explain and improve our world and the human condition.

Lund is the most popular study location in Sweden. Lund University offers one of the broadest ranges of programmes and courses in Scandinavia, based on cross-disciplinary and cutting-edge research. The University has a distinct international profile, with partner universities in over 70 countries.

Lund University has an annual turnover of SEK 8 billion, two-thirds of which are destined for research. Our eight faculties conduct strong research in many different areas, including over thirty research fields in which we are world-leading. Many scientific breakthroughs and pioneering innovations have originated from Lund University.

Learn more at www.lunduniversity.lu.se

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