



A 2-year MSc program in Dairy Science and Technology

# - with Internship and a Global Outlook

The University of Copenhagen offers a 2-year MSc program in Dairy Science and Technology as part of our Food Science program. Before the program, you will have the unrivalled opportunity of 6 months organised industrial internship within the dairy industry in Denmark or elsewhere.

The program focuses on providing in-depth insight into the formulation and production of dairy products, including the use of ingredients to achieve the right quality.

About 50% of the students in the program have an international background, and the teaching maintains a global outlook on dairy science and technology.

### You will:

- Learn about process technologies that convert raw milk into nutritious products
- Understand how the individual processes affect the product
- Become knowledgeable about the whole production chain
- Achieve an in-depth understanding of the effect of the processes on quality.
- Gain insight into the underlying dairy chemistry
- Obtain a deep understanding of microbiology, starter cultures and enzymes

### Structure

The structure of the program is shown in figure 1.

### Requirements?

The program will fit students with a background equivalent to a BSc in Food Science.

All teaching is conducted in English.

### Teaching

The teachers are all experienced researchers with a comprehensive knowledge of the science and practice of dairy technology. In addition, numerous guest lectures will be given by representatives from the industry.

Lectures and laboratory work are supplemented by pilot-scale practical experiments and visits to production sites.

Your MSc thesis will invariably involve close collaboration with a company.

### Your future

After ending your education, the Dairy- and Food Industry sees the candidates as very attractive labour which means:

- Very low unemployment
- Good opportunities to work in an international environment
- Skills to become a manager
- Attractive salary conditions

Besides this, you also have the opportunity to become a researcher and teacher within your field.

### About the Department of Food Science

Department of Food Science, Faculty of Science, University of Copenhagen performs research and conducts teaching at the highest academic level in the area of food science. Common to all of our research is that it contributes to growth, employment and solutions to global challenges such as sustainable food production, secure food supply, food and health, and the challenges within energy and the environment.

More at <http://food.ku.dk/english/>

### Schedule

The program begins in September each year.

### How to attend?

For more information on the program: [http://studies.ku.dk/masters/food-science-and-technology/programme-structure/specialisations/dairy\\_technology/](http://studies.ku.dk/masters/food-science-and-technology/programme-structure/specialisations/dairy_technology/)

Please also take a look on the faculty homepage under education:

<http://www.science.ku.dk/english/>

Other questions, please contact, Associate Professor Anni Bygvrå Hougaard [abhg@food.ku.dk](mailto:abhg@food.ku.dk) ●

Figure 1: A 2-year MSc program in Dairy Science and Technology – with internship and a global outlook

Year 1	Block 1	Internship	
	Block 2	Internship	
	Block 3	Molecular and Functional Properties of Milk	Food Processing
	Block 4	Dairy Product Technology 1	Sustainable Innovation in Food Science
Year 2	Block 1	Microbiology of Fermented Food and Beverages	Food Quality Management and Control
	Block 2	Dairy Microbiology	Elective
	Block 3	Dairy Product Technology 2	Elective
	Block 4	Elective	Elective
Year 3	Block 1	MSc thesis	
	Block 2	MSc thesis	

	Compulsory courser and thesis
	Elective courses