

Minor Dairy Processing (ADPR1)

Coördinator:	AKC	Credits:	15
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Elements	ECTS	Name	Mode of exam	Exam Period*	Literature
ADPR104	4	Dairy Product Development Assignment	Assessment	T3	See CANVAS
ADPR105	4	Dairy Processing; theory	Written exam	T3	Handbook Dairy Processing (https://dairyprocessinghandbook.tetrapak.com/)
ADPR106	3	Dairy Processing; practical	Assignments	T3	
ADPR107	4	Dairy processing, company assignment	Report	T3	

*semester 1 in Dutch (AZVW), semester 2 in English (ADPR1)

Entrance requirements:	For this minor there are no specific entrance requirements
Professional task:	In this minor the student will learn how to transform milk into added value products. In this task the student is able to technically transform milk into various tasty and food safe dairy products, taking into account market trends and financial aspects.
Role:	Innovative entrepreneur, practical trainer / consultant / employee in the milk processing sector
Methods:	Milk processing practicals in a small-scale dairy plant, lectures, assignments, excursions (students arrange their own travel and travel expenses are for the student), teamwork, coaching and self-study.
Fields of expertise:	Learning objectives (The student is able to):
ADPR1-04 Dairy Product Development	- Develop in practice a new marketable and safe consumable dairy product by applying learned technologies - Develop in practice the correct label information and product specification sheet for the new dairy product - Organize the needs and work to manufacture the new dairy product - Present the new dairy product with proof of the manufacturing technologies, quality assurance, financial aspects and marketing strategy
ADPR1-05 Theory	- Describe the manufacturing procedures and technology of dairy products - Describe the role of the different ingredients in dairy products - Explain the correct hygiene procedures - Explain the critical quality parameters of dairy products
ADPR1-06 Practical	- Make different types of dairy products (e.g. cheese, yogurt, butter, ice cream) which are safe, tasty and marketable - Explain the manufacturing procedures and technology of dairy products - Apply the correct hygiene procedures - Process dairy products according to the critical quality parameters
ADPR1-07 company assignment	- Process dairy products at a company according to specified requirements - obtains insight into the operational practice of the placement company - carries out a practical assignment in a self-responsible manner
Aeres competencies:	
	To enterprise & to innovate
Final qualifications:	
This minor meets the following final qualifications from the bachelor programme of BA, DV, DVO, IFB, EFB and BVG: - developing a vision and strategy for an (international) agri-food business - To develop products and services and find markets for these products and services - To apply quality systems - Entrepreneurship and innovation in the international agri-food business	