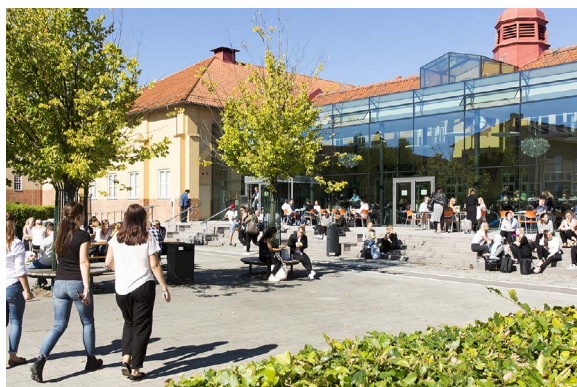




Kristianstad
University
Sweden



Autumn semester 2017 Food and Meal Sciences

New from Autumn semester 2017 is that Kristianstad University offers a package of courses of totally 30 credits (full semester) in English within Food and Meal Sciences. Each of them encompasses 7,5 ECTS and you can choose to take all of them (30ECTS) or one or several of them. Below you find a short presentation of the courses.

Period 1-2, eg first half of semester

Sensory Evaluation of Food

7,5 higher education credits (Food and Meal Science)

Study the basic principles of sensory analysis. You will receive training in the most common sensory methods and you will develop your knowledge of what product developers and innovators in the food and catering area needs in their communication.

Food and Nutrition - a Lifespan Approach

7,5 higher education credits (Food and Meal Science)

The course aims to give an understanding of how the individual's nutritional needs vary throughout life, and how this is affected by biological changes at different ages, from early life to late old age, and what happens when eating habits are influenced by the social and cultural context.

Period 3-4, eg second half of semester

Practical Placement II, food and meal sciences

7,5 higher education credits (Food and Meal Science)

During the internship you will try, under supervision, a possible profession and deepen, broaden and integrate your knowledge of food and culinary arts. You will also learn about the current company or business organization and goals.

Biodiversity and ecosystem services

7,5 higher education credits (Biology; distance)

This course gives you in-depth knowledge about biodiversity and the services that ecosystems provide, and the dependence of human populations of these services.