

Kristianstad University, or HKR for short is a modern university situated in southern Sweden. We offer top quality education with a strong locus on internationalization. Today we receive about 14 000 students and offer 7 programmes in English (40 in Swedish) and more than 100 courses in English.

HKR was founded 1977 and provides education in Health Science. Social Sciences. Business and Human Resources. Computer Sciences. Educational Sciences. Natural and Environmental Sciences. Food and Meal Science and Engineering. HKR however has a longer history as The Teacher training started already 1835 and Nurse training 1893.

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Kristianstad University



Kristianstad
University
Sweden



**Food and Meal Science
and Biology** (Full semester)

From Spring semester 2018, Kristianstad University offers a package of courses suitable for students within Food and Meal Sciences and/or Natural Sciences (Biology) or other educations where the courses may be relevant . Each of them encompasses 7,5 ECTS and students can choose to take all of them (30 ECTS) or one or several of them .

Autumn semester

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 11, food and meal sciences

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

During the internship, the student is trying, under supervision, a possible profession and deepen, broaden and integrate their knowledge of food and culinary arts . The student 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.

Spring semester

Period 1

Microbiology and Clinical Microbiology

7,5 higher education credits (BMA/Biology)

The course is a basic study in microbiology. You will gain an insight into the microbial world and a better understanding of their crucial importance for ecosystems, including humans.

Period 2

Biological study design and statistics

7,5 higher education credits (Biology)

The course includes basic knowledge in the methodology of natural sciences, and you will learn to critically evaluate study design and use statistical tests in biological studies.

Period 3

Zoology

7,5 higher education credits (Biology)

The course is a basic course in zoology. It treats the life of different animal groups, their appearance, morphology and physiology, as well as their evolution, kinship and systematics.

Period 4

Plant systematics

7,5 higher education credits (Biology)

The course is a basic course in systematic botany and treats for example algal, fungal, and plant systematics, as well as reproduction and dispersion biology.