

- Master of Science in Food Technology and Nutrition
- 2 years, full-time, 120 ECTS credits
- Faculty of Engineering
- Lund Campus
- Application deadline: January 2024
- Programme start: August 2024

## 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. It is also possible for students to choose courses with a focus on environment and sustainability.

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, OptiCept, Veg of Lund, 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 in 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), Industrial Environmental Management (7.5), Quality and Product Safety (7.5).

**ELECTIVE COURSES:** Advanced Analytical Chemistry (7.5), Environmental Biotechnology (7.5), Sustainable Chemistry and Biotechnology (7.5), Unit Operations in the Biotech and Food Industry (7.5), Dairy Technology (7.5), Swedish for Beginners (7.5), Heat Transfer (7.5), Design of Experiments (7.5), Food and Diet - Physiological Effects and Consequences (7.5), Packaging Logistics (7.5), Packaging Material Science (7.5), Bio Analytical Chemistry (7.5), Downstream Processing in Biotechnology (7.5), and Sustainable Food Processing and Packaging (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 research institute, a university or a government authority. About half of our graduates have found jobs at companies like Arla Foods, Tetra Pak, OptiCept, Albina Snacks, Glucanova and AAK. Roughly 25% have con-



**”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 – student from Greece



tinued to studies at doctoral level and the rest have found a job in the public sector or at a research institute.

### 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.

#### How to apply

- 1. Apply online:** Go to [www.lunduniversity.lu.se/food-technology](http://www.lunduniversity.lu.se/food-technology). Click on "Apply" and follow the instructions for the online application at [www.universityadmissions.se](http://www.universityadmissions.se), the Swedish national application website. 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](http://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)**

#### Tuition fees

Tuition fee SEK 170 000 per year for non-EU/EEA citizens. No fee for EU/EEA citizens

#### Selection criteria/additional information

The selection is based on academic qualifications.

### ABOUT THE FACULTY OF ENGINEERING

The Faculty of Engineering, LTH, is a place for dreams and discoveries. We inspire creative development of technology,

architecture and design and teach some of Sweden's most attractive Master's programmes, all built on a broad research base. LTH is among the leading engineering faculties in Europe with nearly 10 000 students. Over 1 000 researchers at LTH work hard to improve the quality of life for people and promote more careful use of the Earth's resources. A world record in 5G technology, solar cell-driven water purification, early cancer diagnosis, nanotechnology for more efficient solar panels, and a health-promoting oat drink are some of the innovations developed at LTH. Together we explore and create – for the benefit of the world.

### ABOUT LUND UNIVERSITY

Lund University was founded in 1666 and is repeatedly ranked among the world's top universities. The University has around 45 000 students and more than 8 000 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 considered one of the most popular study locations in Sweden. The University offers one of the broadest ranges of programmes and courses in Scandinavia, based on cross-disciplinary and cutting-edge research. The unique disciplinary range encourages boundary-crossing collaborations both within academia and with wider society, creating great conditions for scientific breakthroughs and innovations. The University has a distinct international profile, with partner universities in approximately 75 countries.

Lund University has an annual turnover of EUR 892 million, of which two-thirds go to research in our nine faculties, enabling us to offer one of the strongest and broadest ranges of research in Scandinavia.

### CONTACT

Programme webpage:  
[www.lunduniversity.lu.se/food-technology](http://www.lunduniversity.lu.se/food-technology)

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