

COURSE DETAIL

MILK IN THE DAIRY CHAIN

Country

Netherlands

Host Institution

Wageningen University and Research Center

Program(s)

Wageningen University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

102

UCEAP Course Suffix**UCEAP Official Title**

MILK IN THE DAIRY CHAIN

UCEAP Transcript Title

MILK IN DAIRY CHAIN

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course provides insight on the factors that influence milk composition throughout the dairy chain. Students gain knowledge on the application of milk components for production of dairy products and ingredients, with a focus on current and future consumer demands. Topics covered include milk production on the farm, milk processing at the dairy plant, dairy products and human health, and marketing and new product development. After successful completion of this course, students are able to recognize the different actors in the dairy production chain; identify major factors that affect the composition of milk; explain the effects of changes in the different steps of the milk production chain on the quality attributes of dairy products; deduce the nutritional value of food and diets from their composition; analyze different milk production chains; and design innovative dairy product concepts that can fulfill future consumer demands and help to create new options for adding value to milk and its components.

Language(s) of Instruction

English

Host Institution Course Number

FQD-21806

Host Institution Course Title

MILK IN THE DAIRY CHAIN

Host Institution Course Details

Host Institution Campus

Food Technology

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Quality and Design

Course Last Reviewed

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