

## 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 Campus

Food Technology

## Host Institution Faculty

## Host Institution Degree

## Host Institution Department

Food Quality and Design

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