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

Print