Integrated product innovation in the food industry

University: DTU
Level: MA all years
Teaching mode: hybrid: EuroTeQ students attend online, home students attend on campus
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Description

https://kurser.dtu.dk/course/2021-2022/23564

Learning outcomes

A student who has met the objectives of the course will be able to:

- Analyse a complex task assignment and plan its completion and deliverables.

- Develop and design a plausible product concept, including relevant alternatives.

- Describe advantages and disadvantages of relevant packaging materials and packaging design in relation to transport, storage and sales.

- Investigate and acquire relevant business and market information, including the end-user (consumer).

- Calculate variable and fixed costs associated with a new product.

- Identify important technological challenges and suggest solutions.

- Identify suitable analytical procedures for production control.

- Demonstrate and report overview and in-depth solutions to the task assignment with respect to both technological and commercial challenges.

- Be able to prepare a manuscript meeting a specific format defined by a journal selected for publishing. This includes proper use and citation of relevant literature.

General information

Contact hours per week: 6

Total workload:	280
ECTS credits:	10
Language:	English

Course start date:	01/09/2021
Course end date:	17/12/2021
Weekly teaching day/time:	Wednesday mornings for the theoretical part. The students decide place and time for the experimental work.
Time zone:	CET (Denmark, Germany, France, Netherlands, Switzerland, Czech Republic)
Further information:	

Prerequisites:	Food technology, chemistry and microbiology on a bachelor level.
Activities and methods:	Lectures, Seminars, Group work, Lab-work
Presence on campus:	Students work in groups on the experimental part. It is up to each group to decide when and how.

Final examination

Form:	Evaluation of a report (33%), an oral presentation in group (33%), and an individual exam (34%).
Date:	17/12/2021
Location:	on campus of DTU or online
Re-sit possibility:	no
Transcript available:	end of semester
Add. info/requirements:	Students work in groups to develop a novel food product. The group prepare a report describing the product, the group make a joint presentation of the prototype at the exam, followed by individual oral examination.

Registration

To register for this course, follow the registration requirements of your **home university** as specified here: www.euroteq.eu/courses-registration.

Administration

Number of places:

Internal course code: 23564

Contact: egbh@food.dtu.dk

This course is part of the EuroTeQ Engineering University joint course catalogue 2021/22. This is a collaborative activity of the eight partner universities DTU, L'X, TU/e, TalTech, CTU, TUM as well as EPFL and Technion. Students from these universities can participate in the offered courses. It is the responsibility of the student to check if you fulfil the requirements to participate in a specific course. Students are also advised to check with their home institution how to get recognition of the ECTS credits gained in courses of the EuroTeQ course catalogue. For further information about EuroTeQ Engineering University, visit www.euroteq.eu or get in touch with the above-mentioned point of contact.