Dairy products are consumed across all sectors of society, from newborn infants to the elderly, whether healthy or sick. Dairy and health therefore constitute important themes for all modern societies, involving industry, research institutions and public health organizations. A lot of knowledge is exchanged via fora such as research projects and national/international meetings, but at the same time there exists a considerable need to ensure that up-to-date knowledge about dairy and health is disseminated effectively to the people who need it, for example scientific researchers, R&D personnel, and public health consultants.
This course will cover topics from food science and technology, nutrition and health to innovation, marketing and consumer science. Leading university professors specialized in chemistry, food science and human/animal nutrition and professional experts working in the dairy-health industry will introduce you to the latest developments within dairy and health and teach you how to apply this knowledge in your day-to-day work. Workshops will be used to train participants to debate biological, technological and societal aspects of dairy and health. The course will thus also function as a platform for networking among universities, health consultants and dairy-health companies and organizations in Denmark and internationally.

WHAT YOU WILL LEARN

The Dairy & Health course combines cutting-edge research with the latest knowledge from dairy science, nutrition and health and consumer science. After the course, you will be able to:

– Greatly increase your knowledge of milk chemistry, processing, and dairy products
– Understand the health effects of milk and dairy products at a population level
– Understand the health effects of milk and dairy products in clinical nutrition for special patient groups
– Understand the mechanisms behind the health effects of milk and dairy products
– Understand the global perspectives and sociological aspects of dairy and health
– Communicate more effectively and efficiently with other disciplines within dairy and health

COURSE CONTENT

The course consists of lectures covering various aspects of dairy science and technology, nutrition and health, and consumers and businesses. There will also be a number of workshops to facilitate knowledge sharing and networking across the different scientific fields. The core elements of the course are:

Food science and technology:
– Microstructure of milk proteins and milk-omics
– New dairy processing techniques
– Protein modification in dairy products

Nutrition and health:
– Dairy consumption in modern societies
– Health effects of milk nutrients and bioactive factors
– Clinical nutrition and dairy for special groups (e.g. infants, the elderly)

Society, consumers and business:
– Global perspectives on dairy products
– Animal welfare and ecology
– Business, marketing and ethics

PARTICIPANTS

The course is aimed at enhancing the cross-disciplinary knowledge at the intersection of food science, nutrition, and health sciences for university scientists and industrial professionals, especially those working in the dairy industry. The course will not only provide a basic grounding in dairy chemistry and the health effects of dairy products, but will also discuss mechanistic insights into how dairy ingredients interact with different body organ systems in various populations.

Participants must:
– Hold a relevant master degree or equivalent
– Be proficient at English

COURSE DIRECTORS

Per T. Sangild, Professor, Department of Veterinary and Animal Sciences, University of Copenhagen
Stine B. Bering, Associate Professor, Department of Veterinary and Animal Sciences, University of Copenhagen

OTHER COURSE TEACHERS

Arne Astrup, Professor, Department of Nutrition, Exercise and Sport, University of Copenhagen
Christian Mølgaard, Professor, Department of Nutrition, Exercise and Sport, University of Copenhagen
Dennis Nielsen, Professor, Department of Food Science, University of Copenhagen
Dereck Chatterton, Associate Professor, Department of Food Science, University of Copenhagen

For more information and registration

Copenhagensusummeruniversity.dk
csu@adm.ku.dk
+45 35 33 34 23
“Very inspiring and relevant for daily work and upcoming challenges in both development and commercial manufacturing”

Steffen Uebel, Manager Quality Assurance, STADA Arzneimittel AG

Duc Ninh Nguyen, Assistant Professor, Department of Veterinary and Animal Sciences, University of Copenhagen

Henrik J. Andersen, Senior Innovation Manager, Arla Foods Ingredients

Kim Fleischer-Michaelsen, Professor, Department of Nutrition, Exercise and Sport, University of Copenhagen

Lotte Bach Larsen, Professor, Department of Food Science, Aarhus University

Marianne Nissen Lund, Associate Professor, Department of Food Science, University of Copenhagen

Richard Ipsen, Professor, Department of Food Science, University of Copenhagen

Thomas Thymann, Professor, Department of Veterinary and Animal Sciences, University of Copenhagen

Yanqi Li, Assistant Professor, Department of Veterinary and Animal Sciences, University of Copenhagen

COURSE FEE
EUR 2,600 / DKK 19,900. Fee includes teaching, course materials, and all meals during the course.

OPTIONAL EXAMINATION
An optional examination is available, worth 3.5 ECTS credits, consisting of a brief course report to be handed in one week after the course. The report is based upon a self-selected topic from dairy-health field and evaluated as a pass/fail. The exam is obligatory for PhD students to obtain the ECTS credits.

For more information and registration

W COPENHAGENSUMMERUNIVERSITY.DK

csu@adm.ku.dk

+45 35 33 34 23

UNIVERSITY OF COPENHAGEN