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AU SUMMER UNIVERSITY 2017

FOOD & INGREDIENTS SUMMER SCHOOL
IN COOPERATION WITH THE DANISH FOOD INDUSTRY
02-12 AUGUST, 2017
IN AARHUS, DENMARK



Photo credit: COLOURBOX

FOOD & INGREDIENTS SUMMER SCHOOL

Are you interested in gaining an insight into the latest challenges and solutions related to food? Do you want to strengthen your international network? Would you like to get an insight into why Denmark is leading in innovation in food - then why not come to Aarhus in your summer vacation and experience the Danish food culture?

In close collaboration with representatives from both small and large food companies in Denmark, the Department of Food Science at Aarhus University offers a summer course with focus on food. The course will be held in August 2017 in Aarhus Denmark. This summer course will give you an insight into a highly innovative and leading food ecosystem in Europe.

The purpose of the summer school is to discuss some of the latest knowledge in food and ingredients, and to enable participants to apply their competencies in food sciences to the challenges and opportunities when developing novel, differentiated and sustainable foods and ingredients.

The summer courses main focus areas will be on raw material quality, differentiated and value added foods and ingredients, quality and trustworthy food and ingredients, and sustainability including use of waste streams.

Having attended the course, you will be able to:

- Describe raw material quality traits and effect of primary production
- Gain understanding of the multidisciplinary challenges of working with heterogeneous raw material in the further processing
- Describe probable sources of error for at given food quality issue
- Analyze production concepts that satisfy specific requirements for quality characteristics
- Secure and increase understanding of product development
- Gain experience from teamwork and case related problem solving
- Gain experience in procedures for professional problem solving in a research and industrial environment.



APPLICATION

The online application system will open on 1 December 2016. The application deadline is 15 March 2017.

Please visit the website au.dk/en/summeruniversity for more information on application procedures, housing, location and social programme.

COME AND JOIN US

The Danish food and agriculture sector is the third biggest in the world, exporting to more than 130 countries, which represents almost 25% of the nation's goods exports. Denmark is cited as Europe's no. 1 country for food innovation.

"Denmark is investing more in business research (both by the government and by industry), this is leading to more patents and new products being introduced. In general firms appear more collaborative, agriculture is more productive and the overall environment is more conducive to innovation." - 'Innovation in the Irish Agri-food Sector', Renwick et al, 2014

Joining us for the Food & Ingredients Summer School will introduce you to this diverse and world-class food innovation ecosystem.

In 2016 more than 1700 Danish and international students decided to spend part of their summer taking specialized and intensive courses at AU Summer University. More than 40 nationalities were represented.

FOOD & INGREDIENTS SUMMER SCHOOL

DATE: 02 – 12 August 2017

ECTS: 5

LEVEL: Masters

TARGET GROUP

AU Summer University welcomes Danish and international full time students, exchange students and free movers. The target group is students taking food related educations, including molecular biology, agricultural, chemistry and technical-scientific students.



DANISH CROWN



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Businessregion Aarhus

"Danish Food Cluster is the European hub for food innovation and we warmly welcomes all international students to the epicenter of the Cluster: Aarhus and Aarhus University. Join us at this great place for new knowledge, networking and career opportunities."

Lone Ryg Olesen, Chief Executive Officer, Danish Food Cluster

"Danish Crown group is the leading European company within fresh pork and beef meat products, meat-based processed foods and meat-based ingredients. With our distributed production, our experience of increasingly dynamic global markets and customer preference transformations, we recognize the importance of engaging in talent development, innovation and entrepreneurship to stay competitive and sustainable. We are certainly interested in partnering initiatives that attract international talented students to Denmark to gain global inspiration. Through the food summer school initiative, we expect to have an active dialogue with students about new opportunities in the Danish food industry and the capabilities needed from future graduates."

Søren Rosenkrantz Riber, Group R&D Manager, Danish Crown

Arla is a co-operative owned by 12,700 farmers in 7 countries with a vision of "creating the future of dairy to bring health and inspiration to the world naturally". We believe that we are stronger together and our best results are achieved in collaboration with others. This is why we constantly focus on educating, attracting and securing leading international talent to support our company goals and continue to work in an open innovation environment. The food summer school provides an excellent opportunity to bring talented students to Denmark and to align them to the opportunities in the Danish food industry."

Harry Barraza, Head of Open Innovation, Arla Foods

"In Future Food Innovation we partner, cluster and are focused on business grown and entrepreneurship for small and medium companies. We see the summer school as an exciting opportunity to introduce talented students to new Danish companies and to work with the students on relevant case studies and challenges faced by small companies. We see co-innovation, team work and interdisciplinary approached as being critical to drive new opportunities and this creates an exciting learning experience."

Gyda Bay, Innovation Manager, Future Food Innovation

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