

# TY Week Schedule April 13<sup>th</sup> to April 17<sup>th</sup>, 2026

Time	Monday	Tuesday	Wednesday	Thursday	Friday
9:30am to 1:00pm*	<p><b>Welcome &amp; Tours</b></p> <p><b>9:30am</b> Meet &amp; Greet in Glass Atrium, Food Sci. followed by Safety Talk in <b>Lab 101</b>, Ground Floor, Food Science building</p> <p><b>10:30am</b> School of Food &amp; Nutritional Sciences Facilities Tour</p> <p><b>11:30am</b> Guided tour of UCC hosted by UCC Visitors Centre</p>	<p><b>Meat Processing Hall 9:30am-12:30pm</b></p> <p>Manufacture of processed meat products &amp; demonstration of various packaging techniques</p> <p><b>12:30pm</b> Talk by Dr Eileen O' Neill, Food Science Programme Director</p>	<p><b>Bakery Workshop 9:30am-1:00pm</b></p> <p>Explore a research bakery and bakery products while making your own baked goods</p>	<p><b>APC Microbiome 9:30am-10:30am</b></p> <p><b>Nutrition II</b></p> <p><b>11:00am</b> Lecture by Prof Liam Plant in <b>LG51</b>, Pharmacy Building</p> <p>Awareness of salt in foods and snacks (<b>Lab 101</b>)</p>	<p><b>Dairy Processing Hall 9:30am-12:00pm</b></p> <p>Learning about dairy products &amp; their production</p> <p><b>12:30pm-1:30pm Sensory Laboratory</b></p> <p>Take part in a sensory taste panel comparing chocolate products</p>
1:00pm to 2:00pm	<b>LUNCH</b>	<b>LUNCH</b>	<b>HALF DAY</b>	<b>LUNCH</b>	<b>1:30pm-2:30pm Get together and lunch</b>
2:00pm to 4:00pm	<p><b>Nutrition I</b></p> <p>Performance Nutrition for Athletes <b>(2:00pm-3:00pm)</b></p> <p><i>'The Guts of Digestion'</i> <b>(3:00pm-4:00pm)</b></p>	<p><b>APC Microbiome</b></p> <p>Learn about the microbes that live in and on our bodies and their importance in the diet for our health</p>		<p><b>2:00pm</b> Talk by Dr Miriam Clegg, Nutritional Sciences Programme Director</p> <p>Food Micronutrients (<b>Lab 101</b>)</p>	<b>2:30pm Finish!</b>

**\*Note: Unless indicated otherwise, break every morning from 11:00am to 11:15am**