


UCC
Coláiste na hOllscoile Corcaigh,
University College Cork, Ireland

Postgraduate Certificate in Dairy Technology and Innovation



AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY

Taste 4 Success
Skillnet,



Empowerment Inclusiveness
Innovation Excellence
Excellence Passion
Partnerships Innovation
 Innovation Excellence **Empowerment**
 Partnerships **Inclusiveness**





Introduction

University College Cork (UCC), in association with Teagasc, has developed a part-time, blended-learning Postgraduate Certificate in Dairy Technology and Innovation.

UCC has over 90 years' experience in dairy science education and, together with the Teagasc Food Research Centre, Moorepark, the greater Cork area now has one of the largest and most active dairy research clusters in the world. UCC and Teagasc have a long history of collaboration, as recognised by a strategic alliance (UCC-Teagasc Food Innovation Alliance) to build greater critical mass in food research.

Drawing on these strengths and in light of industry's needs, UCC and Teagasc have developed and launched a Certificate in Dairy Technology and Innovation. In line with the development of a knowledge economy, this qualification will enable and empower dairy industry personnel and those wishing to join the industry to implement best practice and embrace new technological developments in dairy processing.

Aims and Objectives

On successful completion of this programme, graduates should be able to:

- Describe the principal components of milk and their roles in dairy products.
- Evaluate the effects of the principal unit operations used in dairy processing and product composition, nutrient quality and organoleptic properties.
- Analyse dairy processing practices that eliminate or reduce the likelihood of microbiological contamination of dairy foods.
- Develop strategies for the control of dairy spoilage organisms.
- Describe the key factors affecting growth and survival of microorganisms relevant to dairy production and food safety.
- Evaluate the domestic and global food/dairy business, with a keen awareness of the challenges and opportunities facing the industry.
- Contribute to multi-disciplinary teams through an enhanced knowledge of team composition and dynamics, effective communications and a developed market and customer focus.
- Comprehend the need for confidentiality and ethical practice in the workplace.



Entry Requirements

Graduates of an NFQ Level 8 degree programme (or equivalent) in food science, nutritional sciences, agricultural sciences, microbiology, biochemistry or related biological sciences with a minimum second class honours (grade 2), ideally with experience working in the dairy industry, will be eligible to apply.

Diplomates of UCC's Level 7 Diploma in Food Science and Technology with a minimum of a second class honours (grade 1) and a minimum of two years' experience working in the dairy industry will also be eligible for admission.

Programme Design

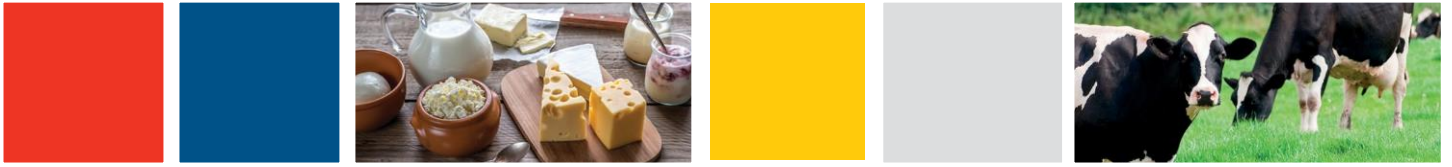
This level 9 qualification is part-time and will be delivered by block-release and on-line with a schedule to suit the seasonal nature of the Irish dairy industry. Hence, the programme will run from September to December and January to March.

Programme Modules

Students take modules to the value of 30 credits as follows:

- Milk production and quality (5 credits)
- Dairy chemistry (5 credits)
- Trends and dynamics across dairy markets (5 credits)
- Dairy processing technology (5 credits)
- Dairy microbiology (5 credits)
- Business processes across the supply chain (5 credits)





Module Delivery

The programme is delivered by blended learning, involving a combination of online and in-class sessions. In-class sessions, to encourage interaction and group formation, will be delivered via block release. The precise weeks for the block release sessions will be made available in advance of the course commencing. However, there will be five days together before Christmas (semester 1) and seven days together after Christmas (semester 2). Assessments will take place at the end of each semester.

Semester 1 September-December

FS6201 Milk production and quality (5 credits) (Block-release)

FS6202 Dairy chemistry (5 credits) (On-line module)

FE6501 Business processes across the supply chain (5 credits) (Block-release)

Semester 2 January-March

FS6203 Dairy processing technology (5 credits) (Block-release)

MB6201 Dairy microbiology (5 credits) (On-line delivery)

FE6502 Trends and dynamics across dairy markets (5 credits) (Block-release)

Academic Director

Professor Paul McSweeney, School of Food and Nutritional Sciences, College of Science, Engineering and Food Science, UCC

Programme Lecturers

This Postgraduate Certificate will be delivered by a multi-disciplinary team from UCC and the Teagasc Food Research Centre, Moorepark. All participating staff members have direct experience of developing and delivering technical training for an industry audience.

Registration & Fees

Registration is done through University College Cork's online PAC application procedure. To access the application, go to the Food Industry Training Unit's website (www.ucc.ie/en/fitu/courses/pgcert) and click on the Postgraduate Certificate in Dairy Technology and Innovation where you will find a link to the application page. The total cost of the course is €5,000,

For information on admission requirements, programme content, delivery etc. please contact:

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