



Sveriges lantbruksuniversitet  
Swedish University of Agricultural Sciences

# SLUkurs

## Syllabus

**PNS0198 Food rheology, 4.0 credits**

## Syllabus approved

2020-02-20

## Subjects

Food Science

## Education cycle

Third cycle

## Grading scale

Pass / Failed

The requirements for attaining different grades are described in the course assessment criteria which are contained in a supplement to the course syllabus. Current information on assessment criteria shall be made available at the start of the course.

## Language

English

## Prior knowledge

Post graduate students with basic knowledge in food science and/or bio science.

## Objective, including learning outcomes

To gain general knowledge on rheology and how it can be applied in science. The course will provide hands-on experience of using the following instruments: rheometer, rapid visco analyzer and texture analyzer.

**Content**

The course will include lectures on rheology, measurement methods, modeling and rheology applied in the field of food science. Further, the course will include practical exercises on three instruments (rheometer, rapid visco analyzer and texture analyzer) for about half a day each. The practical exercises will cover the function and handling of the different instruments as well as how they are used to characterize the rheological properties of various samples.

As an assignment, each student will analyze their own samples or a set of samples provided by the course leaders. The results are to be handed in as a written report. The results will also be presented and discussed during a half-day workshop.

**Requirements for examination**

Obligatory presence at the practical exercises and workshop and an approved written report.

**Additional information**

Maximum number of participants is 6

**Responsible department**

Department of Molecular Sciences