

International Master's Programmes at Faculty of Engineering, Lund University

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Dept. of Biotechnology

SASNET workshop 2006



Three programmes – Master in

- **Bio- and Food Technology**
- **SOC**
- **Water Resources**



Background

- **All started 2003**
- **30 students/programme**
- **Resources (International Office)**
- **Application through the web**
- **Based on existing courses**
 - Pre-Bologna



Prerequisites

- **BSc in relevant topic**
- **Math**
- **English**



Countries (BioFood 05/06)

- Jordan 1
- Malaysia 1
- Mexico 2
- Mongolia 1
- Nigeria 2
- Singapore 1
- Sweden 3
- Turkey 1
- Bhutan 1
- Cameroon 3
- Canada 1
- China 3
- Denmark 1
- Iran 1
- Island 1
- Bangladesh 3



Credits/hp

- **Courses** **60 credits/hp**
10/study period (läsperiod)
- **Thesis/Degree project** **30 credits/hp**
- **Total** **90 credits/hp**



Specialisations

- **Biotechnology**
- **Food technology**



Start-up

- **Introduction week**
 - **Information**
 - **Excursion**
 - **Studying in Sweden**
 - **Swedish**

Compulsory course (B/F)

- **KMB022** **Food Microbiology**



Optional courses/Biotechnology

- **KBT070** **Biotechnology**
- **KMB040** **Metabolic Engineering**
- **KBT080** **Environmental Biotechnology**
- **KBK050** **Protein Engineering**
- **KBK031** **Enzyme Technology**
- **KBK041** **Gene Technology**
- **KBT050** **Bioanalytical Chemistry**
- **KBK075** **Bioinformatics**
- **KBT060** **Separations in Biotechnology**
- **KBT042** **Biotech., Process and Plant Design**
- **KAK050** **Chromatographic Analysis**
- **KAK070** **Chromatographic Bio Analysis**



Courses/Food Technology

- **KLG060 Food Chemistry for Product Formulation**
- **KLG070 Probiotics**
- **KNL026 Physiology**
- **KLG080 Food Science: part 1**
- **KLG085 Food Science: part 2**
- **KNL030 Human Nutrition – Funct. Foods**
- **KLT031 Integrated Food Project**



The year

- **4 study periods (7 weeks)**
- **Followed by exams (1 week)**
- **Three re-examination periods**
 - **Jan, April, August**



Graduation day



Graduation day



Some statistics (B/F)

	Ans.	Ant. Reg.	Exam.	Kvar.	
H03	163	47	27	21	3 (3 avhopp)
H04	291	54	28	20	15 (1 avhopp)
H05	326	63	26		
H06	400	63	16		



Recruitment

- Home page
- Brochures
- Si home page
- Personal contacts with Universities
- Student contacts



Evaluation

- **Questionnaire to students upon arrival**
- **Questionnaire while here**
- **Questionnaire to teachers**
- **Statistics**



How did you get to know about our Master's Programme?

- **by web site** **90%**
- **friends**
- **reputation of Lund University**
- **previous student**
- **an agency** **1**
- **Swedish Centre (Belarus)**



What are your main worries right now?

- To have the room until I have finished
- Never been in a country with 4 seasons
- To survive coming winter
- Expensive room and expensive living
- Difficulty of programme
- No worries
- The cost of course literature
- Finding a sponsor for my thesis
- Whether I can follow the study pace
- Language
- Get a place to live in
- Different study system



Follow-up

- **Alumni**
- **Personal contacts**
- **Contacts with student networks**



Experiences

High through-put
Motivated students

Migration Board
Laboratory skill
Language
Demands extra input

Fees??!!



News from 07/08

- **Biotechnology 120 hp (15)**
- **Food Technology 120 hp (15)**
- **Water Resouces 120 hp (30)**
- **SOC 120 hp (40)**
- **Wireless Communication 120 hp (30)**
- **Sustainable Urban Design 120 hp (20)**

