

POSTGRADUATE CERTIFICATE IN DAIRY TECHNOLOGY AND INNOVATION

Overview

NFQ Level 9, Minor Award

The **Postgraduate Certificate in Dairy Technology and Innovation** is a part-time blended learning programme delivered online and via block-release over one academic year consisting of 30 credits.

This blended-learning programme will be delivered by block-release and online at times that suit the seasonal nature of the Irish dairy industry. Hence, the programme will run January-early March and September-December

Progression to the Postgraduate Diploma in Dairy Technology and Innovation (NFQ Level 9, Major Award)

A student who successfully completes and is awarded the Postgraduate Certificate in Dairy Technology and Innovation may register for the Postgraduate Diploma (<https://ucc-ie-public.courseleaf.com/programmes/pddti/>).

Programme Requirements

For information about modules, module choice, options and credit weightings, please go to Programme Requirements (p. 1).

Programme Requirements

Code	Title	Credits
Year 1		
Students take 30 credits as follows:		
<i>Core Modules</i>		
FE6501	Business Processes Across the Supply Chain	5
FE6502	Trends and Dynamics Across Dairy Markets	5
FS6201	Milk Production and Quality	5
FS6202	Dairy Chemistry	5
FS6203	Dairy Processing Technology	5
MB6201	Dairy Microbiology	5
Total Credits		30

Examinations

Full details and regulations governing Examinations for each programme will be contained in the *Marks and Standards Book* and for each module in the *Book of Modules*.

Programme Learning Outcomes

Programme Learning Outcomes for Postgraduate Certificate in Dairy Technology and Innovation (NFQ Level 9, Minor Award)

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

- Describe the principal components of milk and their respective roles in dairy products;
- Evaluate the relationships between the principal unit operations used in dairy processing and their effects on 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 communication and a developed market and customer focus;
- Comprehend the need for confidentiality and ethical practice in the workplace.