

# POSTGRADUATE DIPLOMA (DAIRY TECHNOLOGY AND INNOVATION)

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## Programme Learning Outcomes

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

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

- Describe the role of the principal biochemical components of milk in dairy products, and how these components can be exploited during processing to add value to milk;
- Evaluate the relationships between thermal processing, processing performance, nutrient quality and finished product quality properties of dairy ingredients and products;
- Develop strategies for controlling the quality and end-user performance of fermented, thermally processed, frozen and dried dairy products (e.g., cheese, yoghurt, powders, ice cream);
- Describe the key factors affecting operational efficiency of the main unit operations (heat treatment, homogenisation, fermentation, evaporation, spray drying) used in the dairy industry;
- Evaluate new product and process development opportunities in the dairy industry;
- Describe the key sustainability challenges and opportunities facing the dairy industry.