

Summer Course concept in collaboration with BNU-HKBU United International College (UIC)

Dairy and Meat

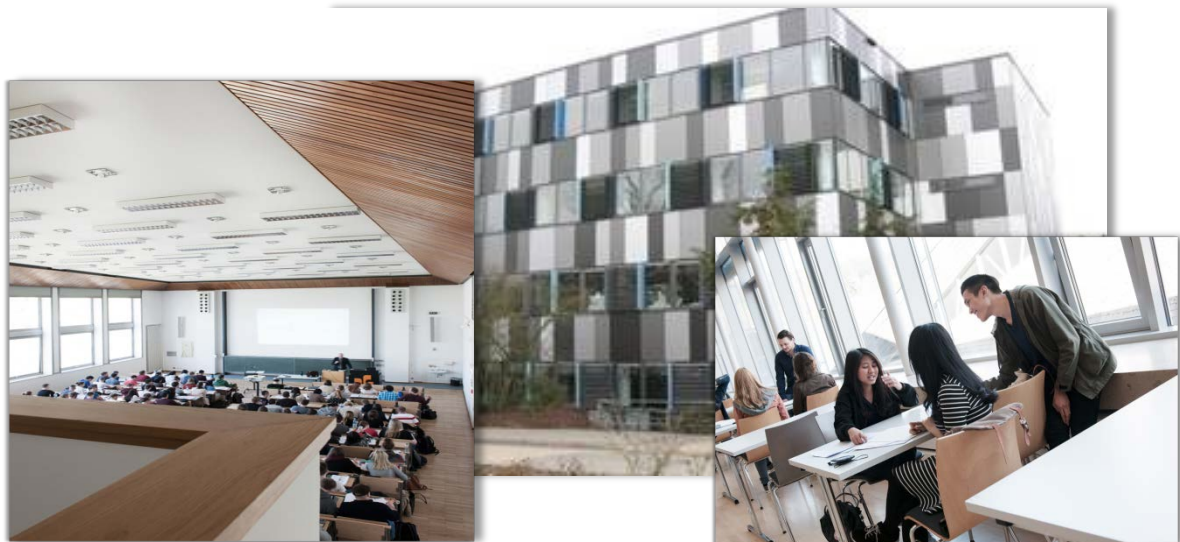
1st July – 12th July 2019



The city of Trier was founded more than 2000 years ago under the name Augusta Treverorum and claims the title of the oldest town of Germany for itself. The Roman historic architectural monuments in Trier, count since 1986 to the UNESCO world heritage. Besides there are many other important cultural monuments from later epochs. The scenery of Trier is stamped by the Moselle valley and many vineyards in the surroundings.



At Trier University of Applied Science, about 7,500 students are enrolled at three campuses, which marks our institution as one of the largest universities of applied sciences in Rhineland-Palatinate, Germany.



The institute of food technology offers a summer course on food science (dairy and meat) to BNU-HKBU United International College (UIC). The aim of the described summer course is to improve both, technological scientific know-how and cultural background knowledge. Beside excellent scientific courses in theory and laboratory experiences, also industrial and cultural excursions will be part of the summer school to introduce the German culture and industry to the students.



The course will be held in English at Campus Schneidershof in Trier and aimed bachelor students above the 4th semester, who are already familiar with the first basics in food sciences. The syllabus (see attachment) is part of the portfolio of the institute of food sciences and will be implemented into the offered summer course:

Program Curriculum:

Technology Courses

Food Technology (dairy and meat), Product Design, Sensory, Hygienic Food Plant Design

Laboratory

(see attached program)

Dairy, Meat Sensory

Industrial excursions

(see attached program)

Dairy Company, Meat Processing Company, Manufacturer for Smoking and Cooking Chambers

Culture and language

Introduction to German culture, e.g. guided city tour trier, guided museum and exhibition tour

Fees & Payment

Trier University of Applied Sciences will ask for academy fee of 1.910 € (20 student group), 2.420 € (15 student group), or between from each attendees. In the tuition fee are included **three** half-day **excursions**, welcome BBQ, farewell party, beverages and mensa lunch during course day. Food science summer school accompanies the group during their residence.

Excluded are costs for transfer to and from the airport (Frankfurt) to trier, accommodation, cultural program (city tours, exhibitions, museum), public transportation.

Accommodation costs (availability depending on reservation time). We recommend:

Hotel (standard category) near the university, double room for two person, 52€ (57 US\$) per person per day, incl. breakfast.

Applicants are required to pay a deposit, into the bank account of the Trier University, 8 weeks before start of course.

Preliminary schedule: **1st of July – 12th July 2019**

Sunday 30.6.19	Arrival International Airport Frankfurt/Main or Luxembourg Findel; Bus/ Train Transfer to Trier	
Monday 1.7.19		
9:00- 9:30	Registration and Welcome	
9:00-11:00	Introduction to TUAS/LMT and Summer School	
11:00-11:30	<i>Break</i>	
11:30-13:00	Course Dairy Technology	(2 h)
13:00-14:00	<i>Mensa Lunch</i>	
14:00-17:15	Guided tour campus facilities, German Culture	(2 h)
17:30-20:00	Welcome BBQ	
Tuesday 2.7.19		
8:00-9:30	Course Dairy Technology	(2 h)
9:45-11:15	Guided tour campus facilities	
11:30-12:15	Course Dairy Technology	(1 h)
12:15-13:00	<i>Mensa Lunch</i>	
13:00-18:00	Excursion (Industrial plant, dairy production)	(4 h)
	Self Study	
Wednesday 3.7.19		
8:00-9:30	Course Dairy Technology	(2 h)
9:45-11:15	Guided laboratory tour of food science institute	
11:30-13:00	Course Dairy Technology	(2 h)
13:00-14:00	<i>Mensa Lunch</i>	
14:00-17:00	Laboratory (Dairy) (Group 1) Self Study (Group 2)	(4 h)
	Self Study	
Thursday 4.7.19		
8:00-13:00	Course Dairy Technology	(6 h)
13:00-14:00	<i>Mensa</i>	
14:00-17:00	Laboratory (Dairy) (Group 2) Self Study (Group 1)	
	Sport activity	

Friday 5.7.19		
8:00-12:15	Course Dairy Technology	(5 h)
12:15-13:00	<i>Mensa</i>	
13:00-16:00	Guided City Tour Trier	
	Self Study	
Saturday 6.7.19 Shopping in Trier		
Sunday 7.7.19 Karl Marx House, Trier		
Monday 8.7.19		
8:00-13:00	Course Meat Technology	(6 h)
13:00-14:00	<i>Mensa</i>	
14:00-15:30	Course Meat Technology	(2 h)
15:45-17:15	German Culture and Language	(2 h)
	Self study	
Tuesday 9.7.19		
8:00-13:00	Course Meat Technology	(6 h)
13:00-14:00	<i>Mensa</i>	
14:00-15:30	Course Meat Technology	(6 h)
15:45-17:15	First Examination (oral)	
19:30-22:00	Culture program (e.g. theater, concert, film)	
Wednesday 10.7.19		
8:00-17:00	Excursion (Industrial plant, Meat processing, Smoking and Cooking Technology)	(8 h)
Thursday 11.7.19		
8:00-13:00	Course Meat Technology	(6 h)
13:00-14:00	<i>Mensa</i>	
14:00-17:00	Laboratory „Ice Cream “ or „Functional Drinks“	(4 h)
	Self study	
Friday 12.7.19		
8:00-13:00	Course Meat Technology	(6 h)
13:00-14:00	<i>Mensa</i>	
14:00-15:00	<i>Final Examination (written)</i>	
15:30-16:00	Feedback and Closure of the Summer Course	
15:00-18:00	Activity with staff and students (e.g. beach volleyball)	
18:00-21:00	Farewell party	
Saturday 13.7.19	Bus/ Train Transfer to Airport	
alternative Sunday	Extra day	

Prof. Dr.-Ing. Günther Lübbe
 Building D Room D012
 Tel.: +49(0)651 / 8103-412
 Fax: +49(0)651 / 8103-413
 Luebbe@hochschule-trier.de