

Rheology course

Credits: 4 hp

Course type: Subject course

Language: English

Prerequisites

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

Objectives

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.

Examination

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

Literature

Review papers and book chapters selected by the course leader.

Additional Information

Maximum number of participants is 6