



The industry group behind the dairy engineering programme invites you to
an information meeting on the future of dairy internships, June 2024

WELCOME

Online meeting



The session will
be recorded



Mute the
microphone



Raise your hand



Ask a question
in the chat



Agenda

- 1. Welcome – by Jens Termansen**
2. Presentation of new internships – by Anne-Sofi Christiansen
3. Competency level of MSc interns – by Henrik Sigumfeldt, UCPH
4. The potential of the companies – by Arla Foods and Novonesis
5. Questions
6. Next steps + subsequent tasks/considerations – by Jens Termansen





Info meeting about a new dairy internship

DEVELOPMENTS IN DANISH FOOD INDUSTRY

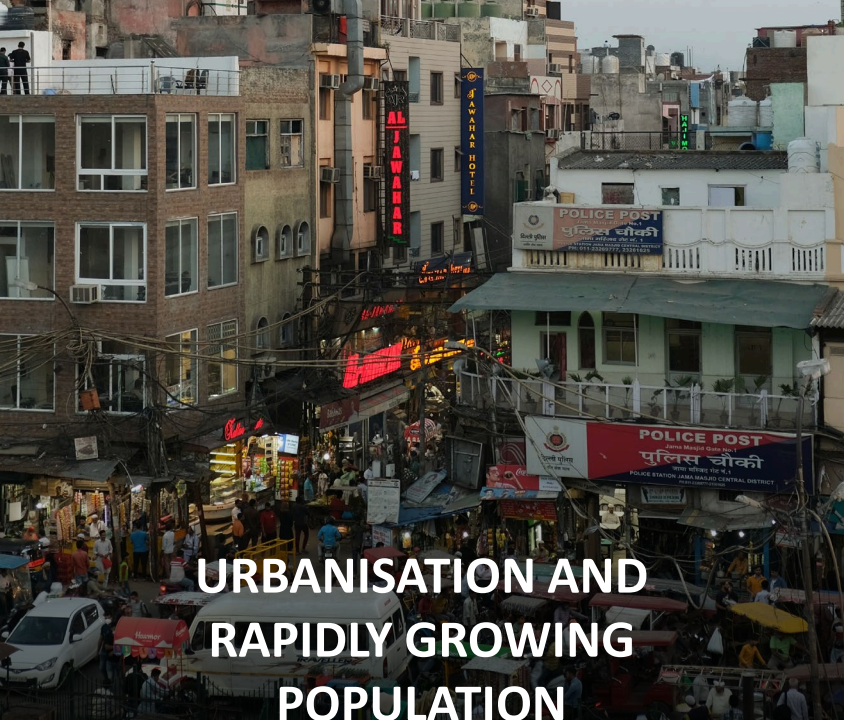
Industry challenges across companies



SUSTAINABILITY



FOOD DISRUPTION



URBANISATION AND
RAPIDLY GROWING
POPULATION

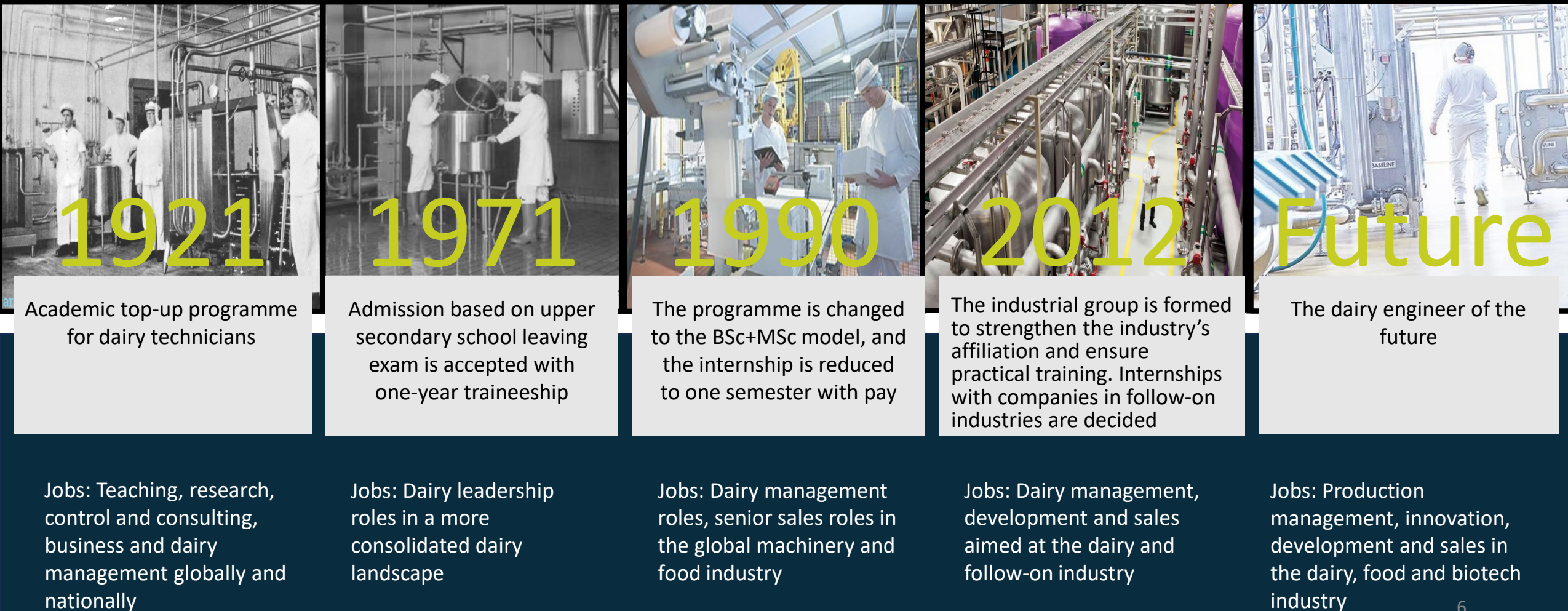


TECHNOLOGICAL
REVOLUTION



ACTIVISM

For more than 100 years, the dairy engineering programme has been strongly rooted in the industry. Historically, practical experience has been a cornerstone



The dairy engineering programme delivers a large intake and strong graduates, so why change the dairy internship?

Purpose of the change

Current programme

- Programme is academically strong by international standards
- High demand for graduates
- Intake of students has reached a high level

Industry's objective

- More students from other BSc programmes and geographies
- Ensure that the dairy industry offers a value-creating quality internship
- Strengthened recruitment of dairy engineers to the industry (better internships; closer collaboration on projects)

University of Copenhagen

- Targeting international recruitment
- That we position the dairy engineering programme at UCPH as the **no. 1 in Europe**
- Minimise the administrative burden involved in allocating internships

To ensure that the internship provides the next generation of dairy engineers with the right practical experience, we want:

- A higher academic level
- Longer stays with the same host – more immersion and value for both parties
- Students to gain more job-related experience



Agenda

1. Welcome – by Jens Termansen
- 2. Presentation of new internship schemes – by Anne-Sofi Christiansen**
3. Competency level of MSc interns – by Henrik Sigumfeldt, UCPH
4. The potential of the companies – by Arla Foods and Novonesis
5. Questions
6. Next steps + subsequent tasks/considerations – by Jens Termansen



A new dairy internship

The dairy internship will change in future

The three most important changes

1

Internship with one company rather than two. The course at Kold College is being shortened.

The intern spends 18/20 weeks with the company

2

Max. 25 BSc internships.
Admission based on grade point average

3

Companies advertise MSc internships as job ads.
MSc students apply and are employed at a recruitment interview

A dairy engineer has so far had two paths to the title

1

Students doing an internship on BSc programme

UCPH Food Science students

2-year MSc

Internship is in the third year of the BSc programme

Internship

3.5-year BSc



2

Students doing internship on MSc programme

Other BSc students start the MSc programme with an internship

2.5-year MSc

Internship

3-year BSc

After which they start their first course together with students on the BSc in Food Science programme at UCPH Food

