The Department of Food Science (FOOD), covers all disciplines of food science in the chain from raw materials to processing and consumption: Ingredient and Dairy Technology, Design and Consumer Behaviour, Microbiology and Fermentation, and Chemometrics & Analytical Technology.

Research: The research at FOOD is wide-ranging and contributes to growth, employment and solutions to global challenges, such as sustainable food production, secure food supply, food and health, and the challenges within energy and the environment in developing countries as well as in European countries. Thus, the mission is to improve the quality and safety in the entire food chain leading to increased value-addition, sustainability and improvement of human health by offering highly qualified research, education and capacity-building in a demand driven way.

The work carried out in developing countries by FOOD has so far mainly been focused on Sub-Saharan Africa. Some examples of topics of work are listed below:

- Preserving African food microorganisms for green growth
- Healthy and affordable protein rich foods for African markets
- Microbial behaviour in complex environments
- Fermented foods
- Product development of camel milk dairy products
- Cocoa, coffee and indigenous fermented foods
- Microbial ecology
- Indigenous fermented food products
- Optimizing processing and storage conditions for selected solar dried fruits and vegetables
- Capacity building in developing countries

Education: The majority of the development-related training carried out by FOOD includes the following programmes:

- Dairy Science and Technology
- Food Innovation and Health
- Food Science and Technology
- Food Safety

Part of this training is carried out in developing countries, mainly in Africa, in order to provide the students with practical field experience.

Competencies: Rated as a leader in a number of research areas, FOOD’s robust national and international collaborations with leading research institutions and large food and non-food industries are internationally recognized at a high level.

FOOD has a practical and industrial approach to foodstuffs. The research is therefore carried out in collaboration with universities, technological research institutes, large, small and medium-sized food producing enterprises, governmental organisations, NGOs and other stakeholders. Examples of this are collaborations with Danida; Danish Technological Institute; University of London, UK; Fan Milk International, Denmark; Arla Foods amba, Denmark; Chr. Hansen A/S, Denmark; Council for Scientific and Industrial Research in Ghana; University for Development, Ghana; National Centre for Research and Technology, Burkina Faso; University of Abomey-Calavi, Benin; Haramya University, Ethiopia; Sokoine University of Agriculture, Tanzania.

FOOD has competencies within the following subjects:

- Probiotic bacteria
- Food chemistry
- Sensory science and food quality
- Food processing technology
- Food analytical technology
- Hygiene and sanitation
- Dairy production
- Food choice, acceptance and habits