

- Mokhtar Kashwa
- Egyptian/ Swede
- Bsc of veterinary medicine 2009
- Current student at SLU.
- Master's of animal science 120 credits
- Food & Feed courses
- Travelling, reading, new cultures...

Egypt



Sweden



Swedish University of Agricultural Sciences (SLU)

- **The history of SLU:**
- SLU is a young university with a long history. It was founded in 1977 out of the agricultural, forestry and veterinary university colleges, the Veterinary School at Skara and the Forestry School at Skinnskatteberg.
- **1775:** Veterinary school founded by Peter Hernquist, who was an apprentice of Carl Linnaeus and the father of Swedish veterinary medicine.

Swedish University of Agricultural Sciences (SLU)

In 2014, SLU had:

- 2 909 full-time equivalent staff
- 3 838 full-time equivalent students
- 701 active doctoral students

Some of the basis of every typical Swedish buffet (Smörgåsbord)

- Meatballs (köttbullar)



Pickled herring (Inlagd sill)



Pickled herring (Inlagd sill)

- They are abundant in both the North and Baltic Seas.
- Swedes have been pickling herring since the Middle Ages.
- Pickling as a way of preserving the fish for storage and transportation.
- Pickled herring comes in a variety of flavors: mustard, onion, garlic and dill.
- Often eaten with boiled potatoes, sour cream, hard cheese, sometimes boiled eggs and, usually, crispbread.

Surströmming



Surströmming

- Cans of fermented sour Baltic herring.
- Eaten particularly in the northern part of the country.
- The custom preferably takes place outdoors due to the stinky, unpleasant smell, which many compare with rotten eggs and raw sewage.

Crispbread (Knäckebröd)



Thank you!