

Short Course Program

Short Course in Applied Food Science and Technology – The Department contribution to community is directed toward food industry empowerment (small, medium and large scale food industries). This activity is designed to support acceleration of industry transformation to become knowledge-based food industries. One of the outreach activities at department level is in form of short course or training program in applied food science and technology. This short course program is held by the Department of Food Science and Technology in collaboration with SEAFAST Center. The following short course programs are offered in 2010:

Short Course on Thermal Processing of Canned Foods This course will provide participants with a comprehensive overview of the classical approach to thermal process validation from a practical and applied perspective. The principle of thermal process, such as hot filling, pasteurisation, and commercial sterilisation is covered. The course will give participants confidence in to make changes to existing practices, evaluate processes and make decisions regarding deviations and problems that have occurred during a process with the knowledge that this is being done safely. Detail information, [click here](#).

Short Course on Shelf-life Determination of Processed Foods The Short course provides scientific knowledge on how food producers determine the shelf-life of food product. The course includes lectures and practicals on the theory behind shelf-life testing by accelerated method. Training provides scientific knowledge on how food producers determine the shelf-life of food product by ASLT method. The course includes lectures and practical on the theory behind shelf-life testing by methods. – Detail information, [click here](#).

Short Course on Sensory Evaluation of Processed Foods The Short course on sensory evaluation provides knowledge in sensory evaluation methods applicable in food product development and food quality evaluation in food industry. The course includes lectures and practicals on the theory behind sensory evaluation. This course will be beneficial for anybody working in the food industry, primarily food process developers and R&D staff where an understanding of sensory evaluation is required. – Detail information, [click here](#).

Short Course on Management of New Food Product Development The Short course provides scientific and practical knowledge and shared experience on how food producers generate new food products from concept to commercial products. The information about the sequential product development process The course includes lectures and discussion. This course will be beneficial for anybody working in the food industry, primarily food process developers and R&D staff where an understanding of product development is required. Detail information [click here](#).

Short Course on HACCP Based on ISO 22000 This course will provide participants with a comprehensive overview of HACCP system based on ISO 22000. The development of prerequisite programs (Good Manufacturing Practices, sanitation and SSOP) as a foundation for the Hazard Analysis Critical Control Points (HACCP) concept are addressed. Anybody involving in a system development, food quality assurance or food inspectors that are responsible to assess food safety documents in food industry are suitable to join this training program. Detail information [click here](#).

Short Course on Food Processing Technology of Local Commodities This course will provide participants with a comprehensive knowledge and practical experience to process food materials in a pilot plant scale. Available processing facilities at our pilot plant are pasteruzation unit for fruit juice and cocktail, automatic filling machine for fruit juice, still retort, noodle processing unit, soymilk pasteurization unit, fermentor, bakery processing unit, deep frying unit, meat ball processing unit, vaccuum packaging, milling machine, extruder, spray dryer, drum dryer, baking oven, multifunctional noodle machine. etc. This course will be beneficial for potential entrepreneur, anybody working in the food industry or small scale industry, especially processing managers, process developers and R&D staff. The course will also be beneficial to government officers who are responsible in the development and commercialization of agriculture processing technology. Detail information [click here](#).