

EUROPEAN COMMISSION

E+ Capacity Building in Higher Education

SEA-ABT: SOUTH EAST ASIA ACADEMY FOR BEVERAGE TECHNOLOGY

Project number: 561515-EPP-1-2015-1-AT-EPPKA2-CBHE-JP

October 2015-September 2018

Deliverable D3.3

Report on improved CPD products

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Contributors: All teachers

Delivery date: M41

Dissemination Level		
PU	Public	X
PP	Restricted to other programme participants (including Commission services and projects reviewers)	
CO	Confidential, only for members of the consortium (including EACEA and Commission services and projects reviewers)	

Summary:

This deliverable *D3.3 – Report on improved CPD products* follows directly from *D3.1 – Report on developed CPD products* and provides programmes, announcements, links and the outcomes of the participant evaluations of each of the developed and implemented CPD products.

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Overview of implemented CPD modules

All CPD training activities – as listed in D1.4 and designed in detail in D3.1 with regard to learning outcomes, content, teaching and learning methods, language, available teaching materials, assessment method and evaluation, qualification and skill requirements for teachers, previous knowledge expected and workload for students – are after their implementation throughout the project duration described in this deliverable *D3.1 – Report on improved CPD products* detailed with regard to programme, announcements, links and the outcomes of the participant evaluations carried out by the participants of the training activities.

Below is a complete overview of all CPD modules implemented throughout the project duration in Table 1:

Table 1: List of implemented CPD modules

Subject	format					target groups			date					
	flash presentation {youtube}	webinars	demonstratons	e-learning course	workshop	teacher	students	food professionals		Language	Industry teaching involvement	comments	Institution	Name
Shelf-life of Beverages					x		x	x	31. Okt 17	EN	x		UNITE	Paola Pittia
Sugars in food		x				x	x	x	22. Aug 18	EN			UNITE	Paola Pittia
Sugars and Sweeteners in Beverages: Trends and Challenges					x	x	x	x	12. Sep 18	EN	-		UNITE	Paola Pittia
Regulations and Standards for Beverages					x	x	x	x	29-30 March 2018	EN/TH	x		KU	Kriskamol Na Jom
Hygienic Engineering					x	x	x	x	19-21 July 2017	EN/TH			KMITL	Gerhard Schiening / Navaphattra Nunak
Hygienic Engineering					x	x	x	x	18-20 July 2018	EN/TH			KMITL	Gerhard Schiening / Navaphattra Nunak

Case Study on Hygienic Value		x					x	x	8 March 2018	EN/ TH	x		BOKU/ KMITL	Gerhard Schiening / Navaphattra Nunak
New Product Development for the Beverage Industry					x	x	x	x	27-28 February 2019	EN/TH	x		KU	Kriskamol Na Jom
Innovative Processing Technologies for the Beverage Industry					x	x	x	x	27-28 February 2018	EN/TH	-		KU	Sasitorn Tongchitpakdee
Research Project Management					x	x	x	x	6-7 September 2018	EN	-		BOKU	Rainer Svacinka
Fruits & Fruit-based Beverages					x	x	x	x	24-25 April 2018	EN	-		HGU	Frank Will
Food Safety Management: A Practical Practice for the Beverage Industry					x	x	x	x	22 December 2017	EN/TH	-		KU	Warapa Mahakanjanakul
Lean Business Plan Development					x	x	x	x	6-7 September 2018	EN	-		BOKU	Rainer Svacinka
Selected topics of food safety for less educated food professionals	X		x					x	Available at https://www.sea-abt.eu/	EN	-		BOKU	Gerhard Schiening

1 Shelf-life of Beverages

The training activity “Shelf-life of beverages” was carried out as a workshop and held 31st October 2017 in Bangkok, Thailand, by Prof. Paola Pittia, University of Teramo, Italy.

An objective evaluation and the accurate validation of shelf-life of food beverages is a key factor to guarantee quality and safety along the distribution and commercialization and for the expected time. Date marking of product is mandatory and for some food categories the accomplishment of microbiological and safety criteria throughout product’s shelf-life according to national and international laws is required. Understanding product’s quality attributes and how they change over time is key to satisfying customers and consumers as well as maintaining the business.

Due to the utmost and growing importance of these topics in the beverage sector this workshop is aimed to enhance knowledge and industrial applications of objective tools to improve quality and shelf-life of processed products.

The sessions of this workshop will outline the general aspects of shelf-life of food and beverages, the analysis of main factors implied in product degradation and decrease of safety along with the available strategies to improve quality and the tools available to help estimate, set, verify and extend the shelf-life of beverages. Experts will also present specific case studies and aspects of shelf-life of beverages that will end with an open-floor Q&A session where participants will have the opportunity to discuss their own challenges regarding shelf-life concepts and their application to products.

1.1 Announcement

The workshop was announced on <https://www.sea-abt.eu/SHELF-LIFE-OF-BEVERAGES> and organised in collaboration with the ISEKI-Food Association (www.iseki-food.net) and GSICA (Italian Scientific Association on Food Packaging, www.gsica.net/en).

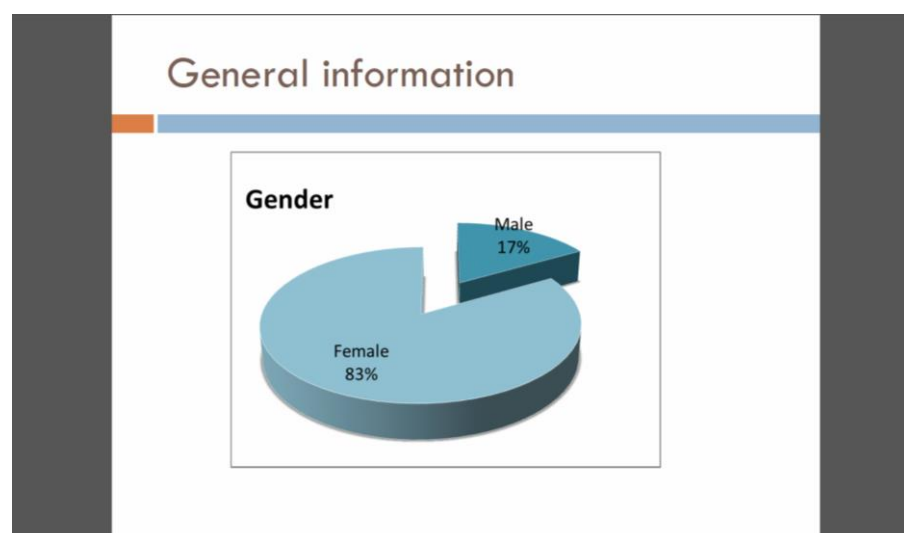
1.2 Programme

08:30 - 09:00	Registration
09:00 - 09:20	Opening and introduction – Gerhard Schleining, Paola Pittia, Sasitorn Tongchipakdee , SEA-ABT (South East Asia Academy for Beverage Technology)
09:20 – 10:00	Shelf-life: general aspects - Maria Cristina Nicoli , University of Udine - Italy
10:00 – 10:40	Design, development and innovations of high quality beverages - Paola Pittia , University of Teramo, Italy
10:40 – 11:00	Coffee break
11:00 – 11:40	Microbial stability and shelf-life of beverages - Warapa Mahakanjanakul , Kasetsart University, Thailand
11:40 – 12:20	Modern analytical tools for evaluation quality and safety - Dario Compagnone , University of Teramo, Italy
12:30 – 13:30	Lunch break
13:30 – 14:10	Rapid analytical tools for microbial detection in beverages – Krongkaew Ramwong , bioMerieux
14:10 – 14:50	Role of packaging on the prolongation of beverages shelf-life - Luciano Piergiovanni , University of Milan, GSICA, Italy

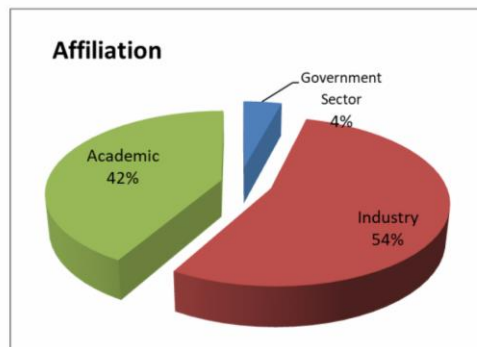
14:50 – 15:10	Coffee break
15:10 – 15:50	Application of functional ingredients for stabilization of beverage - Choi Yik Huey , Application Specialist, ASEAN, DuPont Nutrition & Health, Singapore
15:50 – 16:30	Innovative technologies to diversify shelf-life of beverages - Surapong Kobpraditkul , Sales Manager Tetra Pak, Thailand
16:30 – 16:50	Conclusion and evaluation session

1.3 Results of participants' evaluation

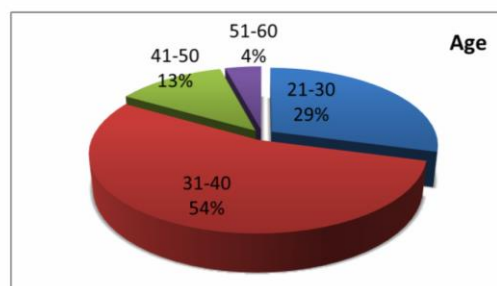
Aimed at food practitioners and operators, professionals, lecturers, teachers, students, the workshop attracted 38 participants of which 83% were female and 17% were male. As regards satisfaction with the contents of the workshop, a large majority of the participants indicated that the training inspired them to collect more information on the topic and that they very much agreed with the statement that the training will improve their chances of progressing professionally. As regards the materials and the instructor, the participants indicated that the necessary materials were sufficiently provided and that the manner of presentation was clear.



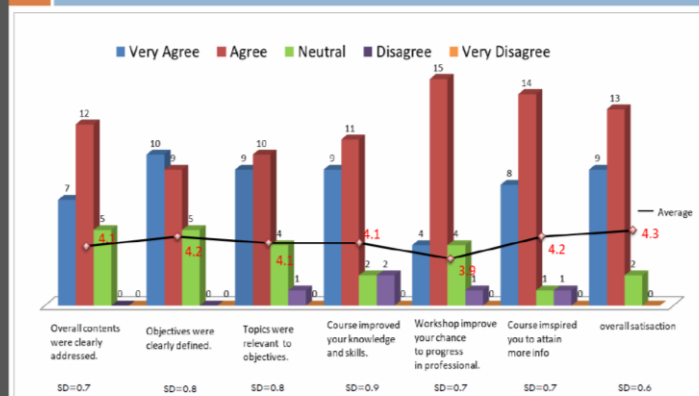
General information



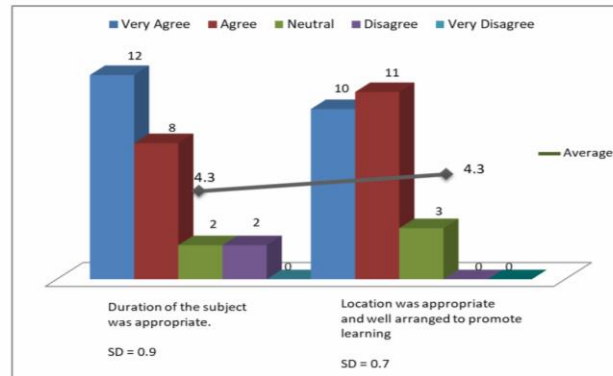
General information



Satisfaction related to contents



Satisfaction related to duration & Venue



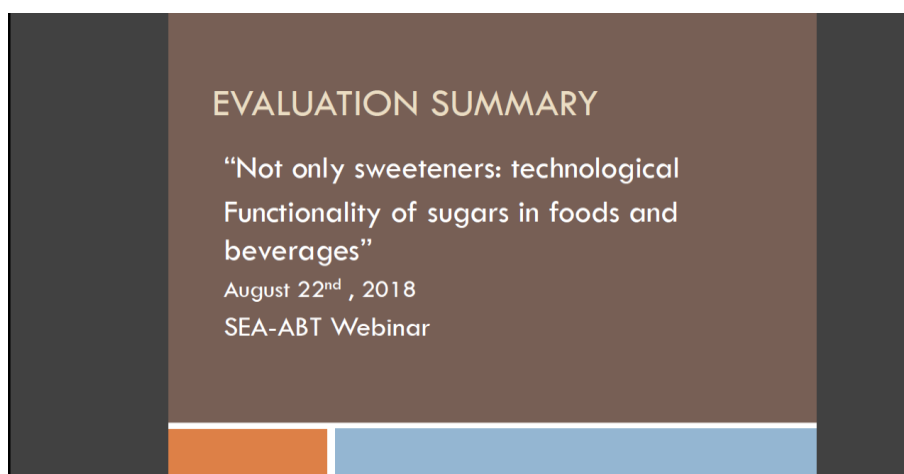
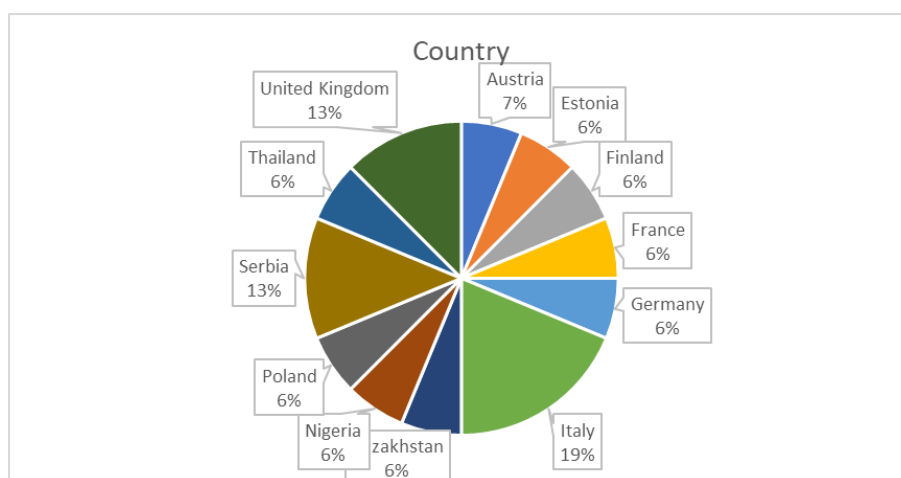
2 Sugars in foods

The webinar “Not only sweeteners: technological functionality of sugars in foods and beverages” (originally entitled “Sugars in foods” in D1.4), was carried out 22 August 2018. It was announced on <https://www.sea-abt.eu/node/298>

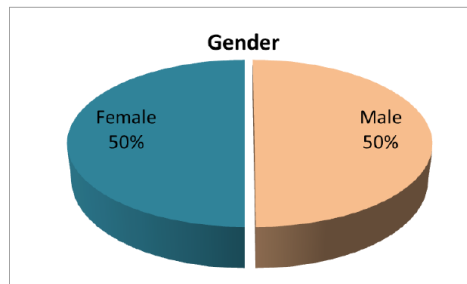
Aim of this webinar is to give an overview of the technological functionalities of sugars in foods underlying the related scientific basis and to provide some knowledge and information useful for the design and development of formulated, high quality and stable food products.

2.1 Results of participants’ evaluation

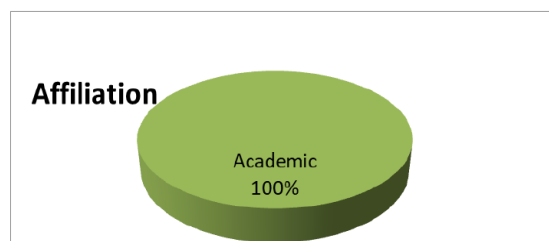
The webinar had 16 attendants from 12 different countries.



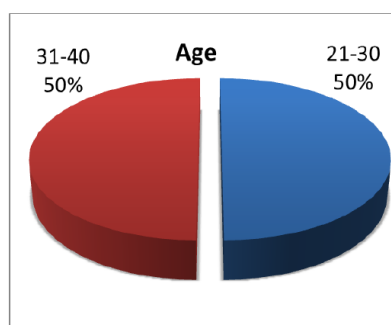
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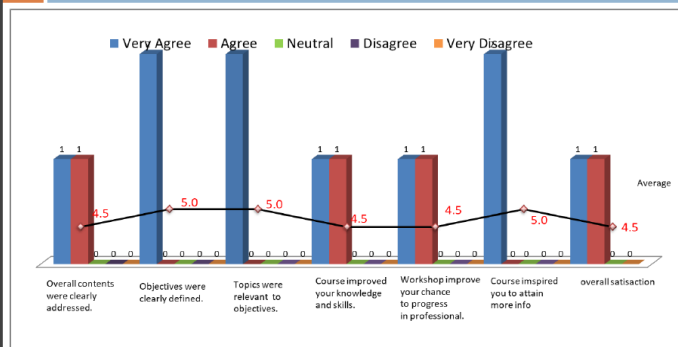
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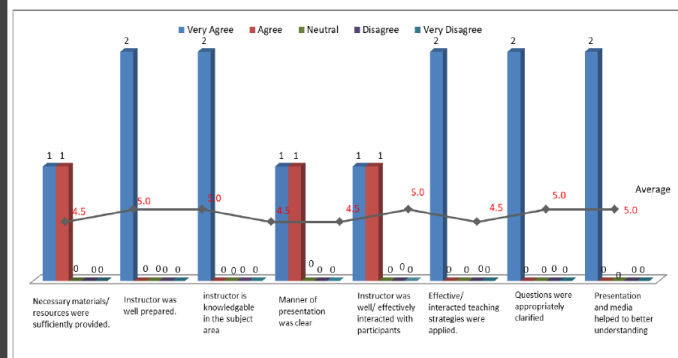
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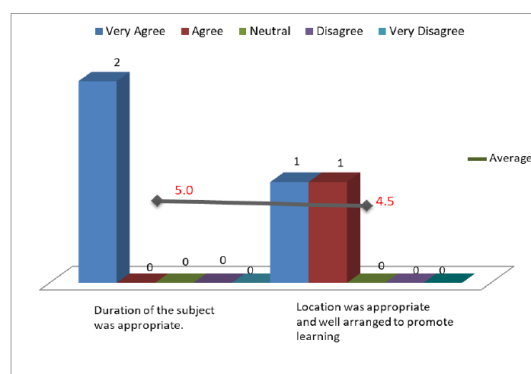
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue



Comments

- The topic was very interesting. It would be useful to have (more) examples for each subtitle of the presentation. The speaker highlighted all the important roles of sugar.

3.2 Programme

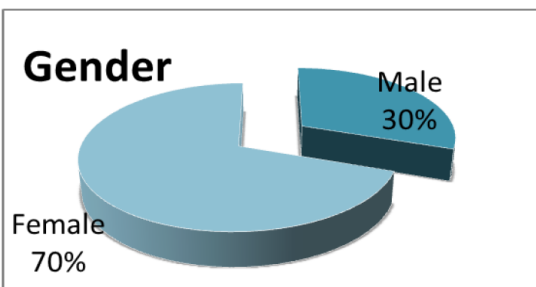
The detailed programme for the whole conference can be found at <https://ififs2018.meetinghand.com/en/699-programme>. Below the specific programme for the workshop on “Sugars and Sweeteners in Beverages: Trends and Challenges”

14:00-14:15	Opening and Introduction (Paola Pittia & Sasitorn Tongchitpakdee)
14:15-14:45	Sugar Tax Insight , Natthakorn Utensute, Director of Tax planning Bureau, Thailand
14:45-15:15	Technological role of sugars and saccharides in beverages Paola Pittia , University of Teramo, Italy
15:15-15:45	Coffee break
15:45-16:15	Modern analytical tools for evaluation sugars and sweeteners Dario Compagnone , University of Teramo, Italy
16:15-16:45	Update on sweetener applications for beverages , Virat Chatnithikul , Managing Director, Scent Cottage Co.,Ltd. Kanda Wanichkanjanakul , SEA Sales Manager, Mafco Worldwide
17:00-20:00	Welcome Cocktail in Hotel Windsor (Open for all participants and guests)

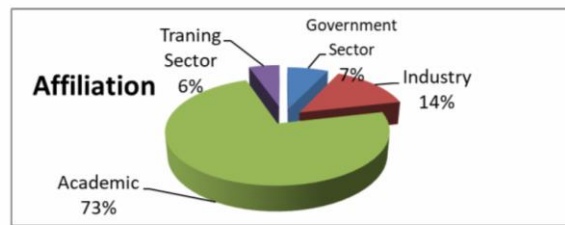
3.3 Results Participants’ evaluation



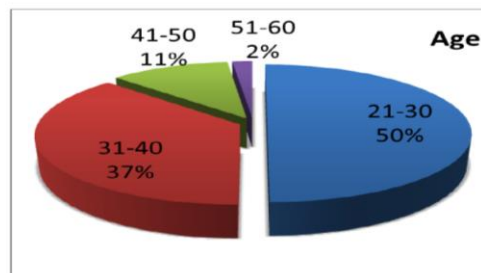
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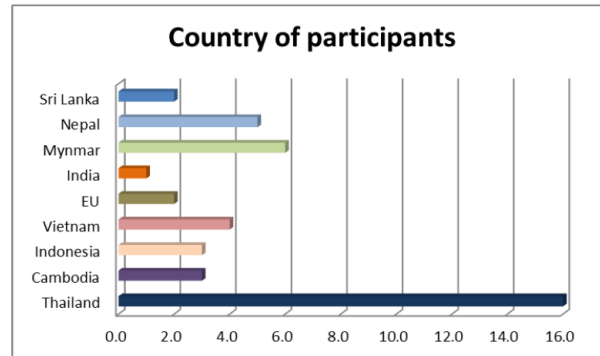
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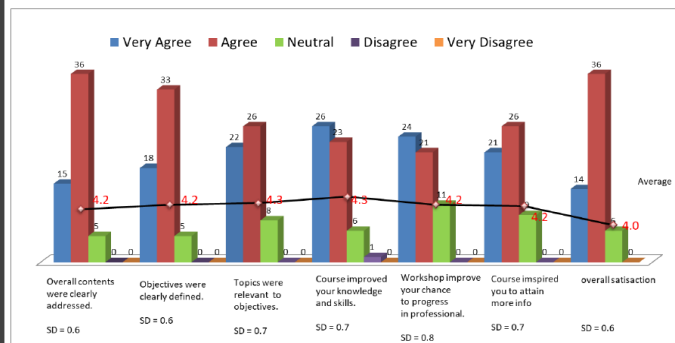
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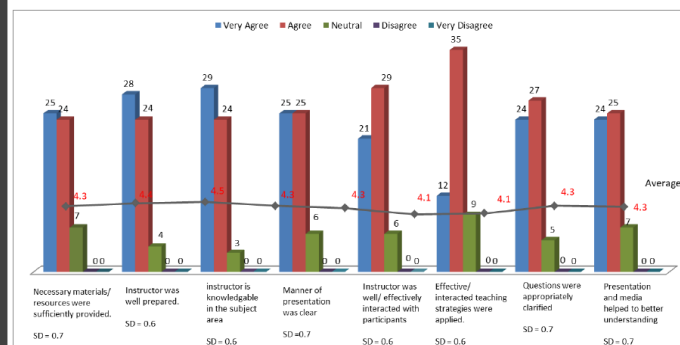
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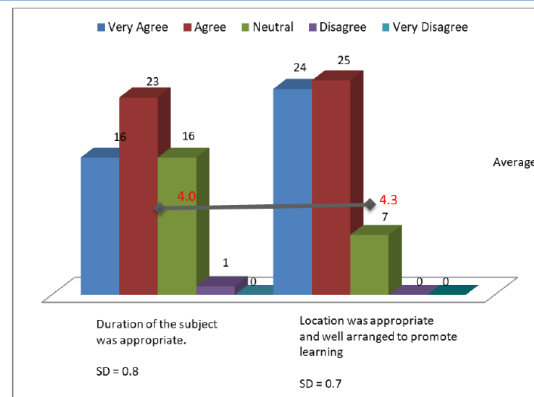
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue



4 Regulations and Standards for Beverages

The workshop “Regulations and Standards for Beverages” was held 29-30 March 2018 at Kasetsart University.

4.1 Announcement

The workshop was announced on the SEA-ABT website on <https://www.sea-abt.eu/node/177>



The poster is a colorful announcement for a workshop. At the top, it features logos for SEA-ABT, Kasetsart University (KU), and other institutions. A green banner on the right says "Free Registration". Below this, the dates "29-30 March, 2018" are displayed. The main title "Regulations and Standards for Beverages" is in a purple box. A green circle on the left indicates "40 seats only". The location is "Room 2204, Agro-Industry 2, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand".

About the workshop
Participants of this workshop will learn about relevant national and international regulations related to beverage industry. Group activity and oral presentation are required. Workshop will be conducted in Thai.

Qualification of Participants:
-At least Bachelor Degree
-Working in Beverage (priority) or Food Industry/SMEs

Participating terms/conditions
-SEA-ABT reserves the rights to select participants according to SEA-ABT criteria.
-Participants are required to :
-Attend 2-full days
-Participate in all activity such as oral presentation and group discussion
-Submit all evaluations forms
-Qualified participants are required to pay guarantee fee of 1,000 THB.
-This fee will be fully refunded at the end of workshop after participate in all activity according to participating conditions.

Application period
Open Monday 19 March, 2018 (8 am)
Close Tuesday 20 March, 2018 (6 pm)

How to apply
QR code for Application
• Fill out application form through QR code or at <https://goo.gl/forms/V8sSwBTyE4lhrfh1>
• Qualified participants will receive confirmation e-mail from organizer
• For more information
Contact :
Ms. Sansanee Pethwong
Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

Co-funded by the Erasmus+ Programme of the European Union

More information & Agenda: www.sea-abt.eu/

PAGE 1

4.2 Programme







Scan to apply !

29-30 March, 2018

Regulations and Standards for Beverages

Free Registration Room 2204, Agro-Industry 2, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

<p>Day 1</p> <p>0:30-9:00 Registration</p> <p>9:00-9:10 Welcome <i>Assistant Prof. Dr. Sasitorn Tongchitpakdee, KU (Thailand SEA-ABT Co-Ordinator)</i></p> <p>9:10-10:30 Guideline of Approval of Beverages and Related Regulations of Thai FDA (1) <i>Miss Haruemol CHARTSANGA, Thai FDA</i></p> <p>10:30-10:45 Coffee break</p> <p>10:45-12:00 Guideline of Approval of Beverages and Related Regulations of Thai FDA (2) <i>Miss Haruemol CHARTSANGA, Thai FDA</i></p> <p>12:00-13:00 Lunch</p> <p>13:00-14:30 EU Standards & Regulations for Beverages (1) <i>Napaporn Rattanametta, Deutsche Gesellschaft fuer Internationale Zusammenarbeit (GIZ) GmbH, Thailand</i></p> <p>14:30-14:45 Coffee break</p> <p>14:45-16:00 EU Standards & Regulations for Beverages (2) <i>Napaporn Rattanametta, Deutsche Gesellschaft fuer Internationale Zusammenarbeit (GIZ) GmbH, Thailand</i></p>	<p>Day 2</p> <p>9:00-10:30 Other Regulations and Standards <i>Assistant Prof. Dr. Krisamol Na Jom, Department of Food Science & Technology, KU</i></p> <p>10:30-10:45 Coffee break</p> <p>10:30-12:00 Industrial Experience Sharing (TBA)</p> <p>12:00-13:00 Lunch</p> <p>13:00-14:30 Workshop (1) <i>Assistant Prof. Dr. Krisamol Na Jom, Department of Food Science & Technology, KU</i></p> <p>14:30-14:45 Coffee break</p> <p>14:50-16:00 Workshop (2) <i>Assistant Prof. Dr. Krisamol Na Jom, Department of Food Science and Technology, KU</i></p> <p>15:50-16:15 Wrap up & Evaluation</p>
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Application period
Open 19 March, 2018 (8 am)
Close 20 March, 2018 (6 pm)

Contact: Ms. Sansanee Pethwong
Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

PAGE 2

Co-funded by the Erasmus+ Programme of the European Union

More information & Agenda: www.sea-abt.eu/

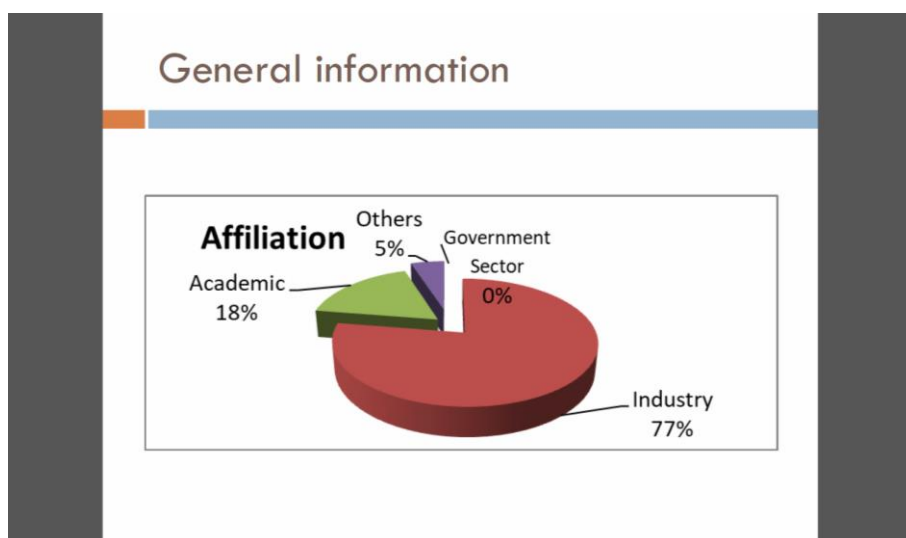
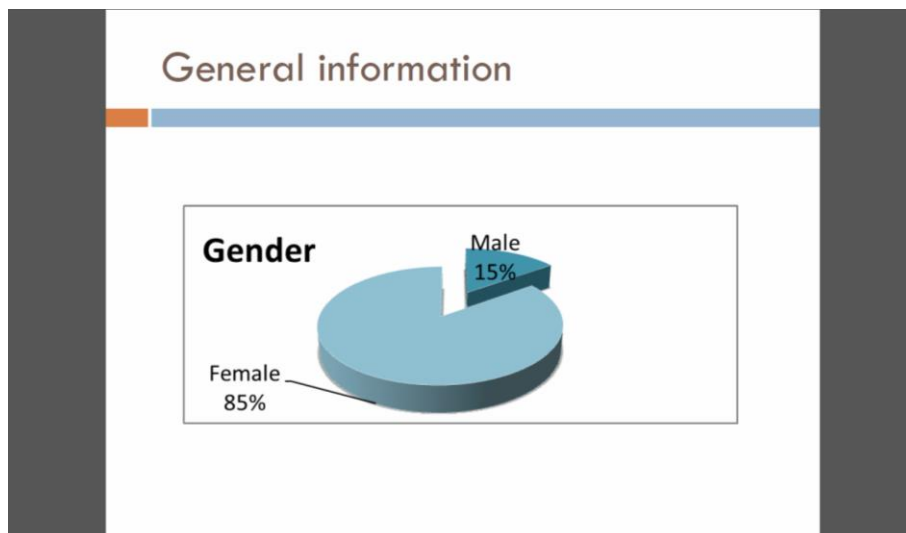
4.3 Results of participants' evaluation

EVALUATION SUMMARY

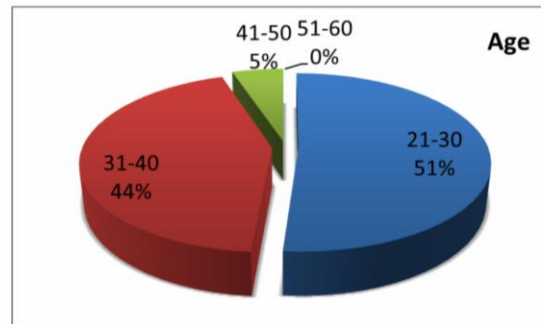
“Regulations and Standards for Beverages”

March 29th - 30th, 2018

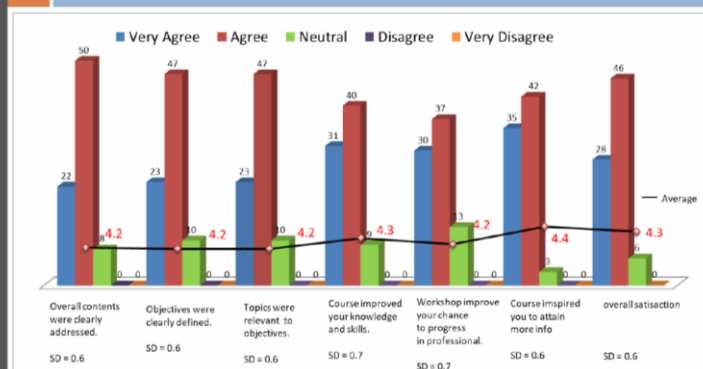
Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand



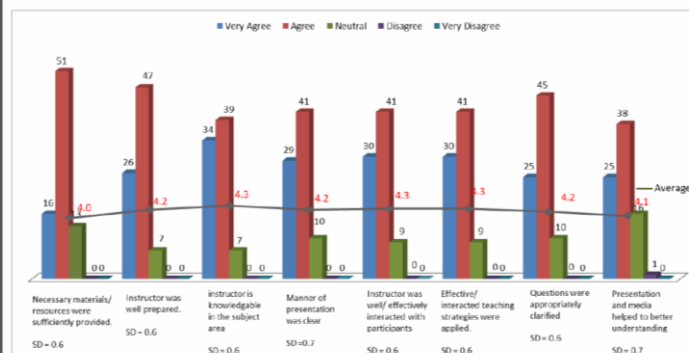
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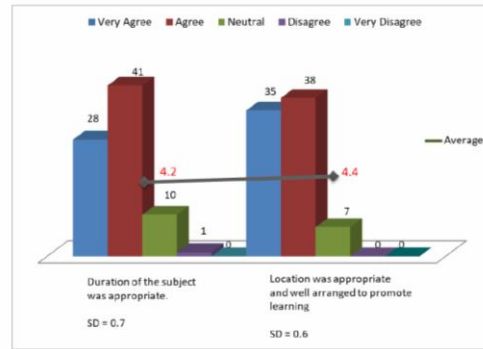
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to Duration & Venue



5 Hygienic design

The CPD module “Hygienic Design” was held twice during the project duration as workshops and as webinar:

5.1 SEA-ABT Training-Workshop EHEDG Advanced Course on Hygienic Engineering

The SEA-ABT Training-Workshop in collaboration with EHEDG Hygienic Engineering was held 19-21 July 2017, at KMITL, Bangkok, Thailand was announced on <https://www.sea-abt.eu/node/104>

Thirty participants from industry and university attended the course.

The training-workshop was started with Mr.Knuth LORENZEN to give a brief presentation about EHEDG introduction, then the participants and trainers were asked to introduce themselves. The participants were divided into three groups for performing the case study: Pumps, Valves, and Process lines. The cleaning test rig with the grant supported from the South-East Asia Academic Beverage Technology (SEA-ABT) project also was used to be an equipment for the workshop.

Day 2 began with opening speech from Assoc. Prof. Dr.Komsan Maleesee, Dean of faculty of Engineering at KMITL. Then the program of Day 2 continued. At the end of Day 1 and Day 2, three groups of participants with coaching by trainers were let to do their case studies.

On the half-day of Day 3 the representative of each group was asked to explain about their equipment in the view point of hygienic design (hygienic risk or good design) with the additional comments from trainers. Last session of the training was taking the final exam for an hour. During the process of checking the score, Dr.Gerhard SCHLEINING was invited to give an introduction about the SEA-ABT project and all participants were requested to do the evaluation form. Finally, we found that all participants passed.





EHEDG ADVANCED COURSE ON HYGIENIC ENGINEERING

The course provides knowledge and insight into the hygienic design of equipment and processes for the food, feed and pharmaceutical industry, to better fulfil the wishes of purchasers and retailers. These include minimising down time, maintenance, cleaning costs and environmental impact, but also efficient cleaning, optimal product safety and constant product quality. The design should comply with present legislation and standards, but can also anticipate future changes.





Trainers

Mr.Knuth Lorenzen
President of the EHEDG since 2007, Member of the 3-A, Steering Committee and Expert in Hygienic Design Enquiries.

Mr.Andy Timperley
Chairman of the EHEDG Test Methods Sub-group, CCE for the P3--A group of Standards for Pharmaceutical equipment.

Prof. Dr.Gerhard Schleining
Chairman of EHEDG Austria Regional Section

Assoc. Prof. Dr.Navaphattra Nunak
Chairman of EHEDG Thailand Regional Section






19-21 July 2017

EHEDG Thailand, KMITL, Bangkok

EHEDG ADVANCED COURSE ON HYGIENIC ENGINEERING, 19-21 July 2017

Program

Day 1 (July 19)

Time	Topic	Speaker
08.30 – 09.00	Registration	
09.00 – 09.30	Welcome to KMITL & EHEDG Introduction	Navaphattra Nunak & Knuth Lorenzen
09.30 – 10.10	Legal Requirements	Navaphattra Nunak
10.10 – 10.30	Coffee Break	
10.30 – 12.00	Hazards in Hygienic Processing	Gerhard Schleining
12.00 – 13.00	Lunch	
13.00 – 14.30	Hygienic Design Criteria	Knuth Lorenzen
14.30 – 14.45	Coffee Break	
14.45 – 16.15	Materials of Construction	Andy Timperley
16.15 – 17.15	Case Study	
17.15 – 18.30	Cocktail	

Day 2 (July 20)

Time	Topic	Speaker
09.00 – 09.45	Welding Stainless	Knuth Lorenzen
09.45 – 09.55	Coffee Break	
09.55 – 10.40	Static Seals and Couplings	Andy Timperley
10.40 – 10.50	Coffee Break	
10.50 – 12.20	Cleaning & Disinfection	Gerhard Schleining
12.20 – 13.15	Lunch	
13.15 – 14.00	Valves	Knuth Lorenzen
14.00 – 14.15	Coffee Break	
14.15 – 15.00	Pumps	Knuth Lorenzen
15.00 – 15.15	Coffee Break	
15.15 – 16.15	Verification of Hygienic Design, Test Methods and Certification	Andy Timperley
16.15 – 17.15	Case Study	
17.15 – 18.30	Cocktail	

Day 3 (July 21)

Time	Topic	Speaker
09.00 – 10.30	Building and Process Layout	Andy Timperley
10.30 – 10.50	Coffee Break	
10.50 – 11.50	Installation & Maintenance, Lubricants	Andy Timperley
11.50 – 13.00	Lunch	
13.00 – 14.00	Case Study on Equipment	
14.00 – 14.20	Coffee Break	
14.20 – 15.20	Case Study Presentation	
15.20 –	Participants EHEDG Advanced Course on Hygienic Design -Final Exam	
	Questionnaire	

Certificate

An attendance certificate will be provided after the final exam.

Target Group

Participant should have a minimum of two years of relevant practical experience in Food, Cosmetic and pharma industries or Equipment manufacturers. Participants with equivalent training or experience may be able to participate after consultation with the course director.

5.2 SEA-ABT Training Workshop EHEDG Advanced Course on Hygienic Engineering

The SEA-ABT Training-Workshop in collaboration with EHEDG Hygienic Engineering was 18-20 July 2018 at KMITL, Bangkok, Thailand, was announced on <https://www.sea-abt.eu/node/219>





EHEDG ADVANCED COURSE ON HYGIENIC ENGINEERING

The course provides knowledge and insight into the hygienic design of equipment and processes for the food, feed and pharmaceutical industry, to better fulfil the wishes of purchasers and retailers. These include minimising down time, maintenance, cleaning costs and environmental impact, but also efficient cleaning, optimal product safety and constant product quality. The design should comply with present legislation and standards, but can also anticipate future changes.



Trainers



Prof. Dr. Gerhard Schleining
Chairman of EHEDG Austria





Assoc. Prof. Dr. Navaphattra Nunak
Chairman of EHEDG Thailand





Dr. Jedsada Chaishome
EHEDG Thailand Committee





Warapanya Suthanupaphwut
EHEDG Thailand Committee

18-20 July 2018

EHEDG Thailand, KMITL, Bangkok

EHEDG ADVANCED COURSE ON HYGIENIC ENGINEERING, 18-20 July 2018

Program (บรรยายภาษาไทยและอังกฤษ)

Day 1 (July 18)

Time	Topic	Speaker
08.30 – 09.00	Registration	
09.00 – 09.30	Welcome to KMITL & EHEDG Introduction	Navaphattra Nunak & Knuth Lorenzen
09.30 – 10.10	Legal Requirements	Navaphattra Nunak
10.10 – 10.30	Coffee Break	
10.30 – 12.00	Hazards in Hygienic Processing	Gerhard Schleining
12.00 – 13.00	Lunch	
13.00 – 14.30	Hygienic Design Criteria	Tawespol Suesut
14.30 – 14.45	Coffee Break	
14.45 – 16.15	Materials of Construction	Jedsada Chaisome
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Day 2 (July 19)

Time	Topic	Speaker
09.00 – 09.45	Welding Stainless	Jedsada Chaisome
09.45 – 09.55	Coffee Break	
09.55 – 10.40	Static Seals and Couplings	Worapanya Suthanupaphut
10.40 – 10.50	Coffee Break	
10.50 – 12.20	Cleaning & Disinfection	Gerhard Schleining
12.20 – 13.15	Lunch	
13.15 – 14.00	Valves	Worapanya Suthanupaphut
14.00 – 14.15	Coffee Break	
14.15 – 15.00	Pumps	Worapanya Suthanupaphut
15.00 – 15.15	Coffee Break	
15.15 – 16.15	Verification of Hygienic Design, Test Methods and Certification	Navaphattra Nunak
16.15 – 17.15	Case Study	
17.15 – 18.30	Discussion Forum	

Day 3 (July 20)

Time	Topic	Speaker
09.00 – 10.30	Building and Process Layout	Navaphattra Nunak
10.30 – 10.50	Coffee Break	
10.50 – 11.50	Installation & Maintenance, Lubricants	Tawespol Suesut
11.50 – 13.00	Lunch	
13.00 – 14.00	Case Study on Equipment	
14.00 – 14.20	Coffee Break	
14.20 – 15.20	Case Study Presentation	
15.20 –	Participants EHEDG Advanced Course on Hygienic Design -Final Exam	
	Questionnaire	

Certificate

An attendance certificate will be provided after the final exam.

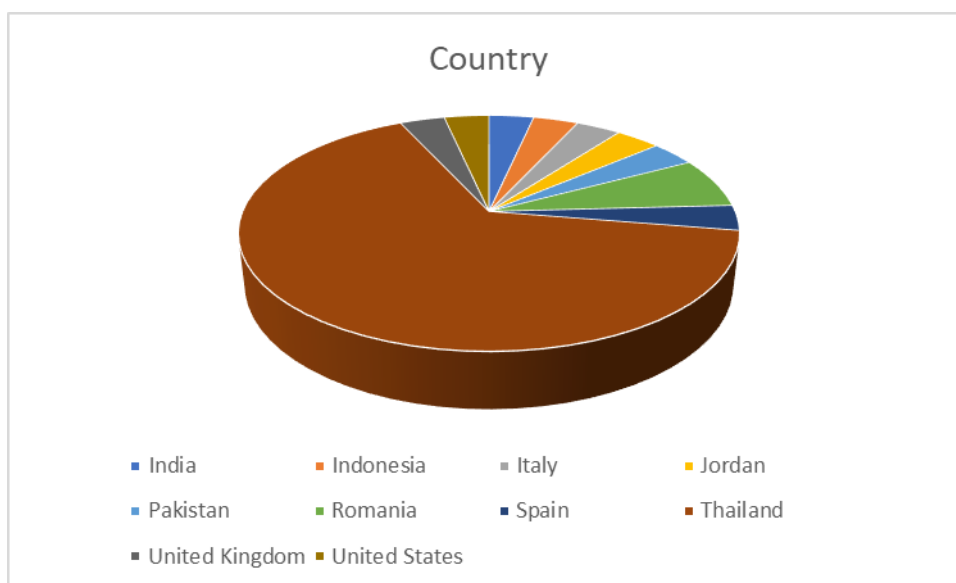
Target Group

Participant should have a minimum of two years of relevant practical experience in Food, Cosmetic and pharma industries or Equipment manufacturers. Participants with equivalent training or experience may be able to participate after consultation with the course director.

5.3 Webinar “Case study on hygienic value”

The webinar “Case study on hygienic value” held 8 March 2018, was announced on <https://www.sea-abt.eu/Hygenicdesign> where also the programme and the recording is available.

The webinar was attended by 21 attendees from 10 different countries from HE institutions as well as professionals and students.



6 New Product Development for the Beverage Industry

The workshop on „New product development for the beverage industry” was held 27-28 February 2019 at Kasetsart University, Bangkok, Thailand. The workshop was announced on <https://www.sea-abt.eu/node/343>

6.1 Announcement



27-28 February, 2019

New Product Development for Beverage Industry

50 seats only

Training Room 5419, 4th floor, Faculty of Agro-Industry Bld.5
Kasetsart University, Bangkok, Thailand

Speakers



Asst. Prof. Dr. Pisit Dhamvithee



Dr. Sudathip Sae-Tan

Practical Workshop on :

- Idea Screening
- Concept Development

Agenda:

- Introduction to Innovation of New Products
- Steps in Product Development
- Food Regulations and Product Development
- Industrial Experience Sharing: NPDs in real world
- Data Resources and Practice

Registration fee* : 5,000 baht (2 days)
*including coffee breaks, lunch, course materials

How to apply

- Fill out application form through QR code or at <https://goo.gl/forms/esaD5ewF13LWSyR43>
- Qualified participants will receive confirmation e-mail from organizer
- For more information

Contact : Researcher Development Center ; RDC
Tel : +66 64 324 0020
E-Mail : Info-rdc@ku.th

QR code for Application

Co-funded by the Erasmus+ Programme of the European Union

More information & Agenda: www.sea-abt.eu/

6.2 Programme

กำหนดการอบรม “New Product Development for Beverage Industry”

โครงการ South East Asia Academy for Beverage Technology (SEA-ABT)

27-28 February 2019 เวลา 08.30am – 4.30pm

Room 5419 Agro-Industry 5 building, Faculty of Agro-industry, KU, Thailand

27 February, 2019	
08.30 - 09.00	Registration
09.00 - 09.10	Opening & Introduction of South East Asia Academy for Beverage Technology (SEA-ABT)
09.10 - 10.10	Introduction to innovation of new product
10.10 - 10.30	Coffee break
10.30 - 12.00	Steps in Product Development
12.00 - 13.00	Lunch
13.00 - 14.00	Food Regulations and Product Development
14.00 - 14.20	Coffee break
14.30 - 16.30	Workshop for idea screening (Group activity)
28 February, 2019	
09.00 - 10.30	Industrial Experience sharing: NPDs in real world
10.30 - 10.50	Coffee break
10.50 - 12.00	Data Resource and practice (Group activity)
12.00 - 13.00	Lunch
13.00 - 16.30	Workshop of concept development & Presentation (Group activity)

*Workshop will be presented in Thai language

6.3 Results participant evaluation

EVALUATION SUMMARY

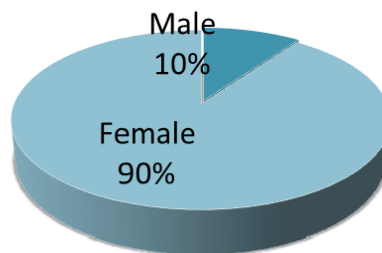
“New Product Development
For Beverage Industry”

February 27th – 28th , 2019

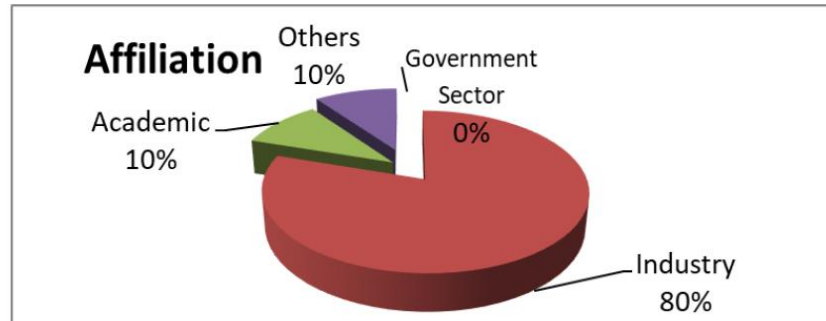
Kasetsart University, Bangkok, Thailand

General information

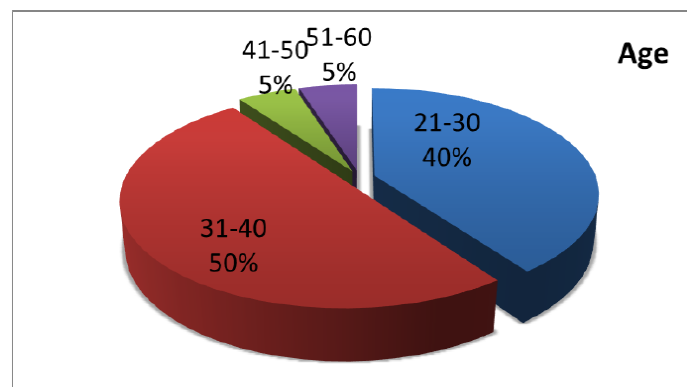
Gender



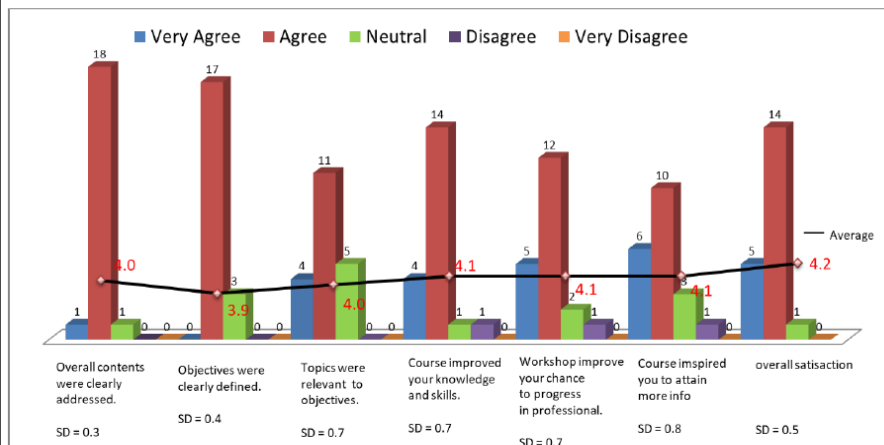
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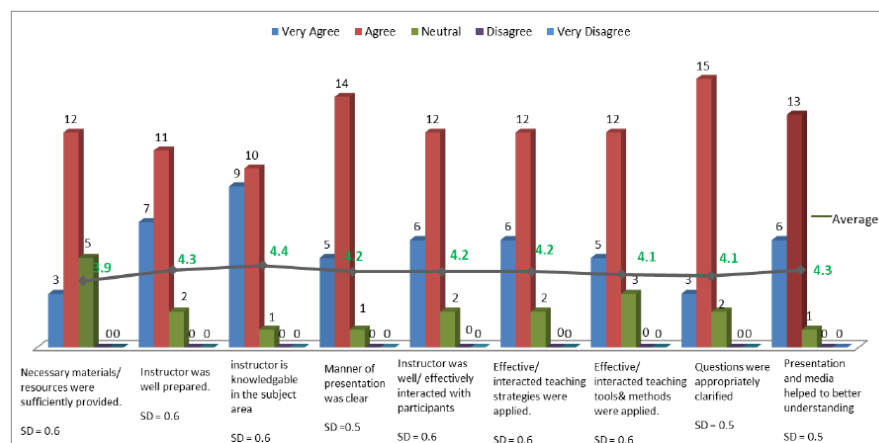
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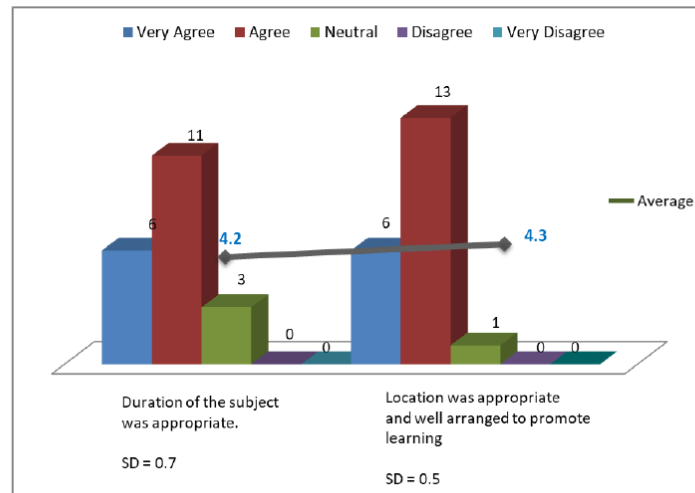
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue



Comments

- More experience sharing from industry will be appreciated.
- More theory based on New Product Development technique is needed.
- Group discussion shall be run through from the beginning to the conclusion.

7 Innovative Processing Technologies for the Beverage Industry

The workshop on “Innovative Technologies for the Beverage Industry” was held 27-18 February 2018 , at Kasetsart University, Bangkok, Thailand. The workshop was announced on <https://www.sea-abt.eu/node/162> .

7.1 Announcement



Free Registration

27-28 February, 2018

Innovative Processing Technologies for Beverage Industry

50 seats only

Room 2204, Agro-Industry 2, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

Objective:
This workshop is aimed to enhance knowledge and industrial applications of innovative processing technology for beverage industry

Program Highlights:

- High Pressure Processing
- Ohmic Heating
- Pulse-electric field
- High Pressure Homogenization
- Membrane Processing
- UV & Cold Plasma Technology
- Microwave Technology

Date: 27-28 February, 2018
Time : 8.30-16.30
Language: Thai/Eng
Teaching Materials: Thai/Eng
Registration Fee: NONE

Qualification of Participants
-At least Bachelor Degree
-Working in Beverage(priority) or Food Industry or SMEs

How to apply

QR code for Application

- Fill out application form at <https://goo.gl/forms/41pNyOWi93LE8c9r2>
- Qualified participants will receive confirmation e-mail from organizer
- For more information

Contact :
Ms. Sansanee Pethwong
Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

PAGE 1

Co-funded by the Erasmus+ Programme of the European Union

More information & Agenda: www.sea-abt.eu/

7.2 Programme




Scan to apply !

27-28 February, 2018

**Innovative Processing Technologies for
Beverage Industry**

**Free
Registration**

**Room 2204, Agro-Industry 2, Faculty of Agro-Industry,
Kasetsart University, Bangkok, Thailand**

<p>Day 1</p> <p>8:30-9:00 Registration</p> <p>9:00-9:15 Welcome <i>Assistant Prof. Dr. Sasitorn Tongchitpakdee, KU (Thailand SEA-ABT Co-Ordinator)</i></p> <p>9:15-10:00 Overview of Innovative Processing Technology for Beverage industry <i>Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU</i></p> <p>10:00-10:15 Coffee break</p> <p>10:15-11:20 Membrane system for Beverage Applications <i>Dr. Aporn Laorko, Technical Sale & Service Manager, Liquid Purification Engineering International Co., Ltd.</i></p> <p>11:20-12:30 Pulse-Electric Field Technology <i>Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU</i></p> <p>12:30-13:30 Lunch</p> <p>13:30-14:40 Ohmic heating <i>Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU</i></p> <p>14:40-15:00 Coffee break</p> <p>15:00-16:00 Microwave processing <i>Associate Prof. Dr. Nantawan Therdthai, Department of Product Development, KU</i></p>	<p>Day 2</p> <p>9:00-10:15 High pressure processing (HPP) <i>Dr. Pitiya Kamolpattna, Department of Food Science and Technology, KU</i></p> <p>10:15-10:30 Coffee break</p> <p>10:30-11:30 Microbiological aspects of high pressure processing <i>Assistant Prof. Dr. Wannasawat Ratphitagsanti, Department of Product Development, KU</i></p> <p>11:30-12:30 High Pressure Homogenization for Beverage Applications <i>Ms. Phatcharin Rungthavon, F&B Key Account Sales Manager, SPX FLOW, Inc.</i></p> <p>12:30-13:30 Lunch</p> <p>13:30-14:30 UV Technology <i>Assistant Prof. Dr. Chitsiri Rachtanapun (Thongson), Department of Food Science and Technology, KU</i></p> <p>14:30-14:50 Coffee break</p> <p>14:50-15:50 Cold Plasma Technology <i>Mr. Krit Lajaroj, Febix, Inc.</i></p> <p>15:50-16:15 Wrap up & Evaluation</p>
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Contact : Ms. Sansanee Pethwong
 Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

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Co-funded by the
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of the European Union

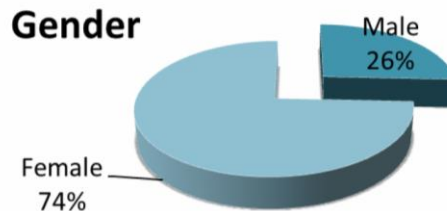
More information & Agenda: www.sea-abt.eu/

7.3 Results of participants' evaluation



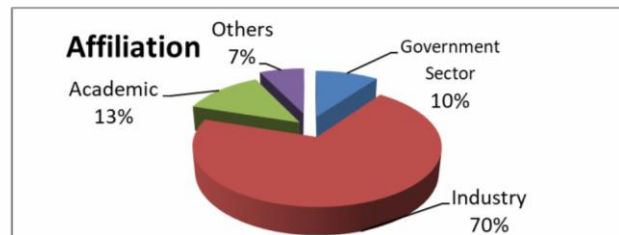
General information

Gender

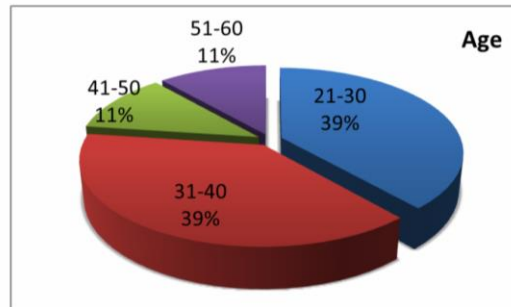


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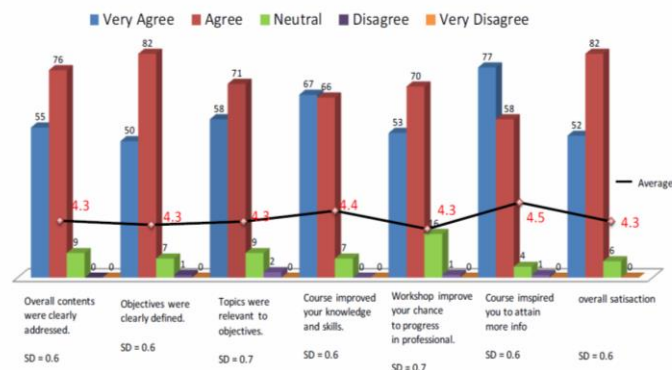
Affiliation



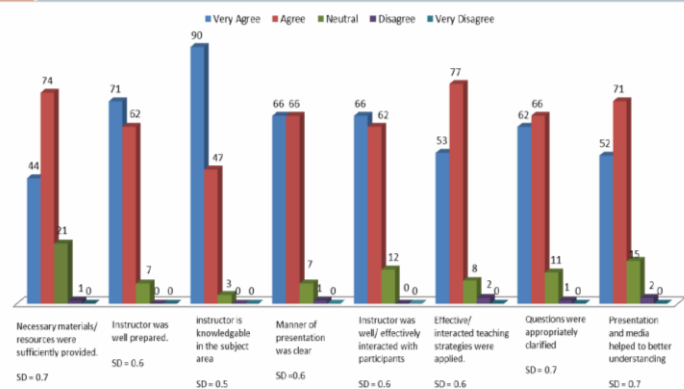
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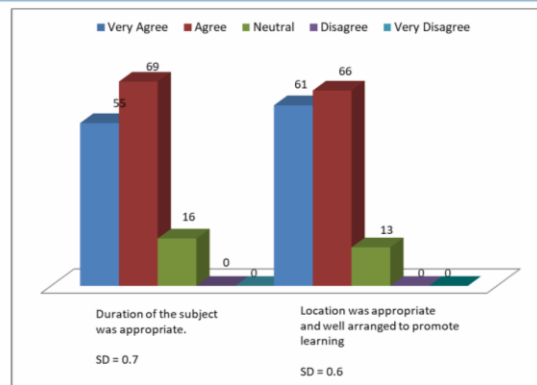
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue

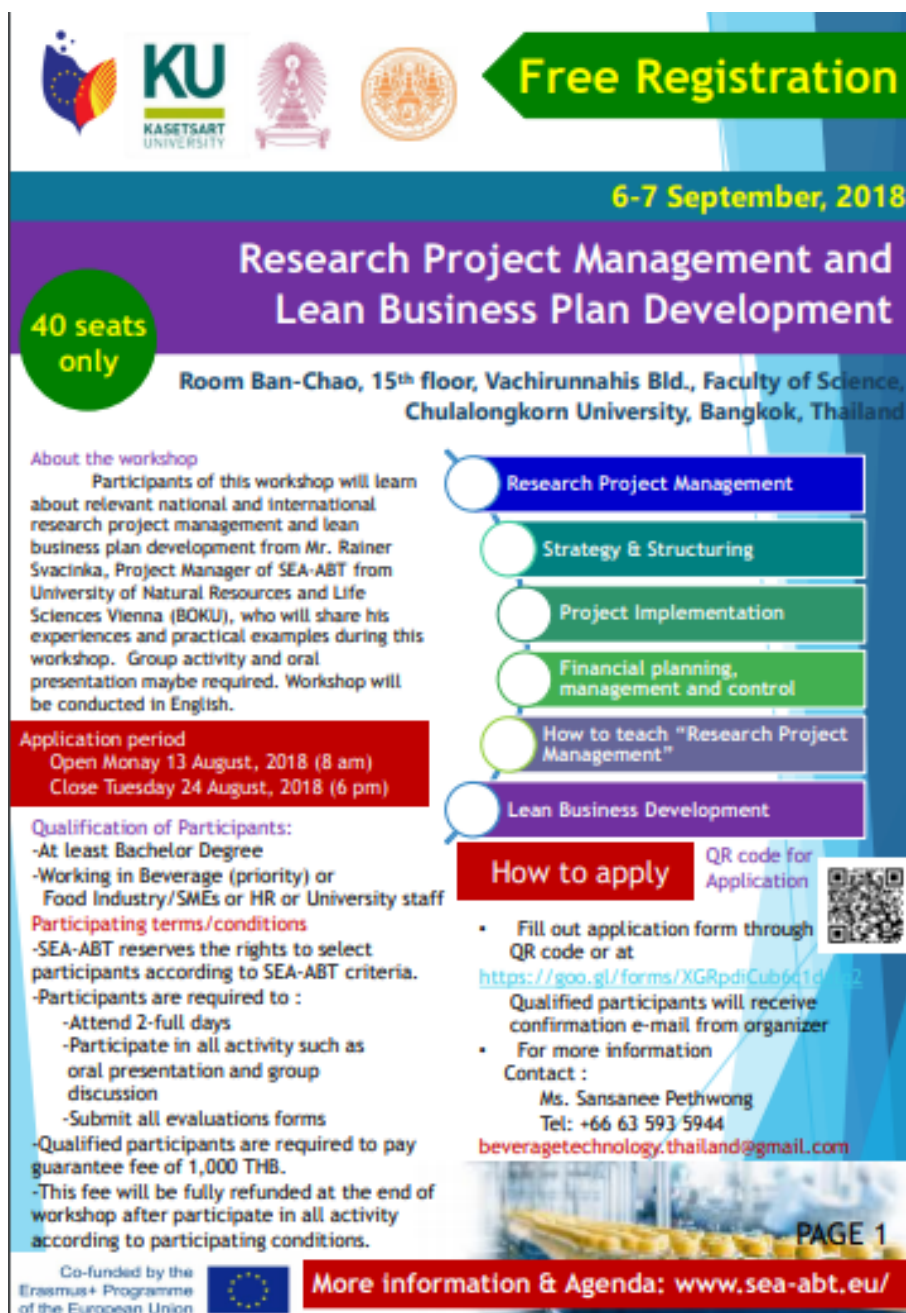


8 Research Project Management

The workshop on “Project management” together with the workshop on “Lean Business Plan Development” (see point 11) was held 6-7 September 2018 at Chulalongkorn University, Bangkok, Thailand for 16 participants. The workshop was announced on <https://www.sea-abt.eu/node/302>

These two workshops are described in terms of contents and with self-evaluation reports by the trainer in D3.2.

8.1 Announcement



Free Registration

6-7 September, 2018

Research Project Management and Lean Business Plan Development

40 seats only

Room Ban-Chao, 15th floor, Vachirunnahis Bld., Faculty of Science, Chulalongkorn University, Bangkok, Thailand

About the workshop
Participants of this workshop will learn about relevant national and international research project management and lean business plan development from Mr. Rainer Svacinka, Project Manager of SEA-ABT from University of Natural Resources and Life Sciences Vienna (BOKU), who will share his experiences and practical examples during this workshop. Group activity and oral presentation maybe required. Workshop will be conducted in English.

Application period
Open Monday 13 August, 2018 (8 am)
Close Tuesday 24 August, 2018 (6 pm)

Qualification of Participants:
-At least Bachelor Degree
-Working in Beverage (priority) or Food Industry/SMEs or HR or University staff

Participating terms/conditions
-SEA-ABT reserves the rights to select participants according to SEA-ABT criteria.
-Participants are required to :
-Attend 2-full days
-Participate in all activity such as oral presentation and group discussion
-Submit all evaluations forms
-Qualified participants are required to pay guarantee fee of 1,000 THB.
-This fee will be fully refunded at the end of workshop after participate in all activity according to participating conditions.

How to apply
Fill out application form through QR code or at <https://goo.gl/forms/XGRpdiCub6d1c2>
Qualified participants will receive confirmation e-mail from organizer
For more information
Contact :
Ms. Sansanee Pethwong
Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

QR code for Application

Co-funded by the Erasmus+ Programme of the European Union

More information & Agenda: www.sea-abt.eu/

PAGE 1

8.2 Programme

Thursday, 6th September, 9:30-16:30

Research Project Management

Morning:

Session 1: Strategy

- Publicly funded research projects: advantages, disadvantages, golden rules
- Organisational strategy vs Project strategy: how to align, what to avoid

Session 2: Structuring a research project

- Basics of project management methodologies
- Description of Work, objectives, deliverables and milestones
- WP Design

Afternoon:

Session 3: Project implementation

- Consortium building
- Management of the project start, work packages and project results
- Overview: Financial planning, management and control
- Overview: Project management structure, procedures and tools
- Management of the Project close down

Friday, 7th September, 9:30-11:30

How to teach Research Project Management

- Audiences and expectations
- Presentations, Exercises and more
- Practical examples

Friday: 13:00-15:30

Lean Business Plan Development

- Introduction to lean business plan development approach
- Business model canvas
- Value proposition canvas

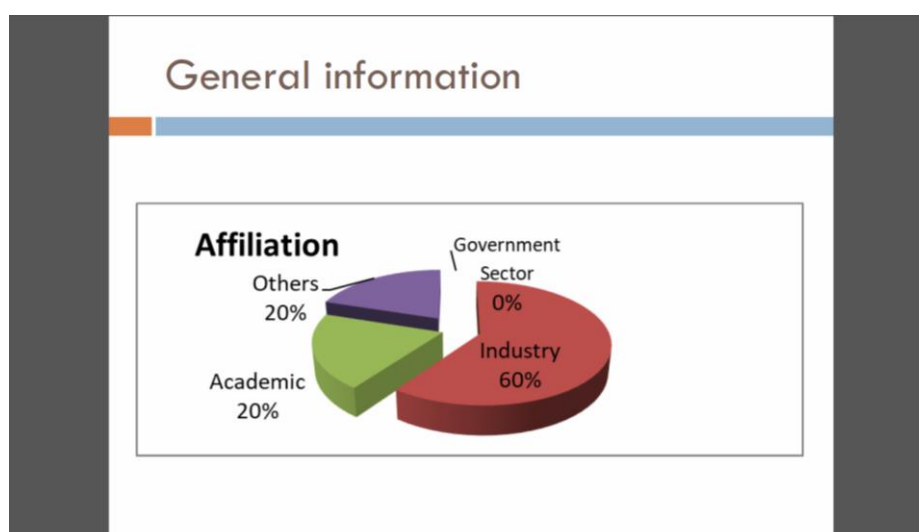
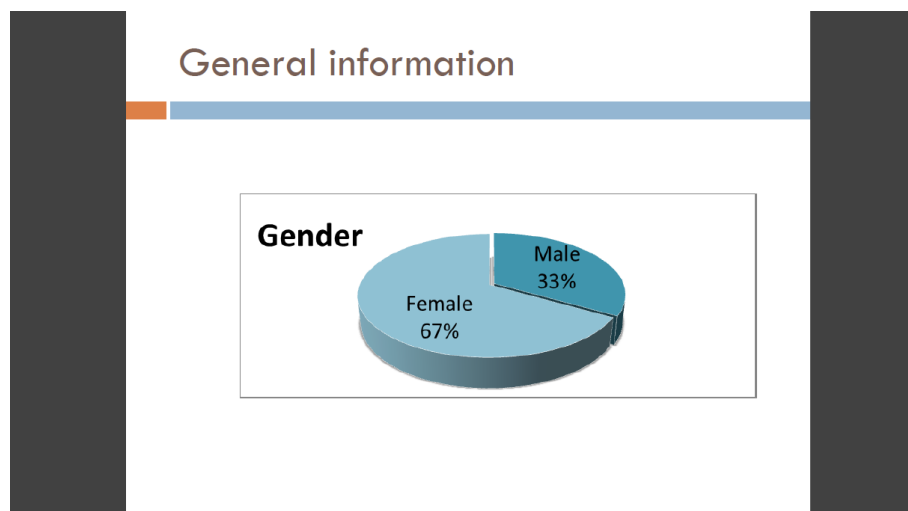
8.3 Results Participants' evaluation

EVALUATION SUMMARY

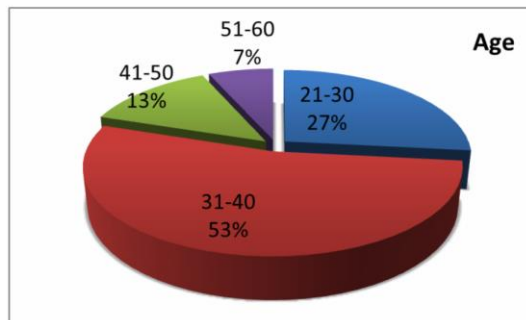
“Research Project Management and
Lean Business Plan development”

September 6th , 2018

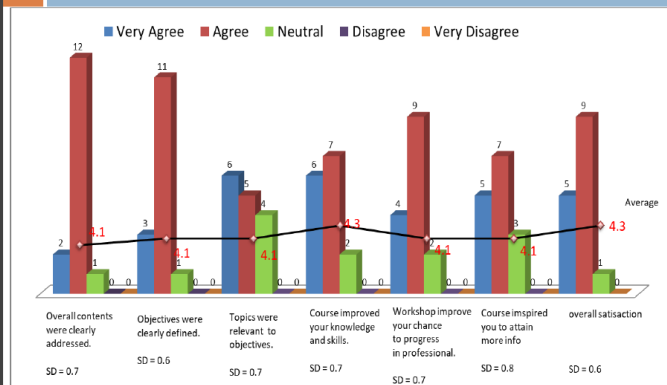
Chulalongkorn University, Bangkok, Thailand



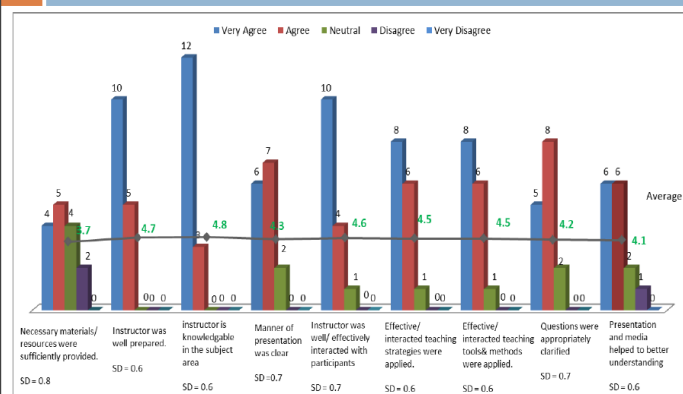
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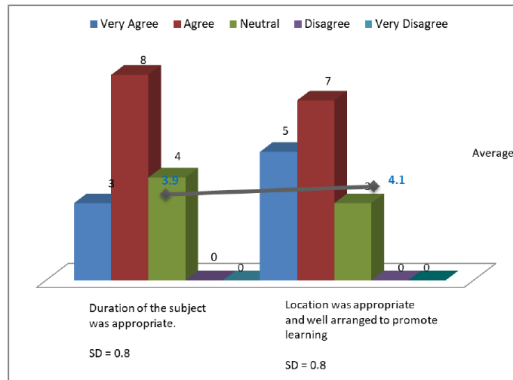
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue



9 Fruits and Fruit-based Beverages

The workshop on “Fruits and Fruit-based Beverages” was held 24-25 April 2018 at Kasetsart University, Bangkok, Thailand, for 46 participants. The workshop was announced on <https://www.sea-abt.eu/node/199>

9.1 Announcement and programme



The poster is a colorful announcement for a workshop. At the top, it features logos for the European Union, Kasetsart University (KU), and Hochschule Geisenheim University. Below the logos, the dates "24-25 April, 2018" and "Free Registration" are prominently displayed. The main title "Fruit juice and fruit-based beverages" is in large green letters. A red circle indicates "50 seats only". The location is "Room 5419, Agro-Industry 5, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand". The poster is divided into sections: "Qualification of Participants" (listing requirements like a Bachelor Degree and working in the beverage industry), "Terms & Conditions" (detailing the 1,000 THB guarantee fee and refund policy), and "Program Highlights" (listing topics like EU practices, food safety, innovative ingredients, and high pressure processing). At the bottom, it says "How to apply" with a QR code and contact information for Ms. Sansanee Pethwong.

Logos: European Union, KU KASETSART UNIVERSITY, Hochschule Geisenheim University

Dates: 24-25 April, 2018

Registration: Free Registration

Seats: 50 seats only

Title: Fruit juice and fruit-based beverages

Location: Room 5419, Agro-Industry 5, Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand

Qualification of Participants

- At least Bachelor Degree
- Working in Beverage (priority) or Food Industry/SMEs

Terms & Conditions

- SEA-ABT reserves the rights to select participants according to SEA-ABT criteria.
- Participants are required to :
 - Attend **2-full days**
 - Submit all evaluations forms
- Qualified participants are required to pay **guarantee fee of 1,000 THB**.
- This fee will be **fully refunded** at the end of workshop after participate in all activity according to participating conditions.

Program Highlights

- EU practices for traditional fruit juice processing
- Food Safety and Quality assurance for fruit juice
- Innovative ingredient for fruit-based beverage
- High pressure processing for fruit juice production

How to apply

Scan QR code to apply

For more information
Contact : Ms. Sansanee Pethwong
Tel: +66 63 593 5944
beveragetechnology.thailand@gmail.com

PAGE 1

24-25 April, 2018

Free Registration



Scan to apply

Fruit juice and fruit-based beverages

Tuesday 24th April 2018

8:30-9:00 Registration
9:00-9:10 Welcome
9:10-9:40 Trends in Fruit juice and fruit-based beverages
Asst.Prof. Pisit Dhamvithee, Kasetsart University
9:40-10:10 EU Law and regulations for fruit juice industry
Prof. Dr. Frank Will, HGU, Germany
10:10-10:25 Coffee break
10:25-12:00 EU Practices for traditional fruit juice processing: postharvest storage, washing and sorting, fruit comminution, mash treatment, juice extraction
Prof. Dr. Frank Will, HGU, Germany
12:00-13:00 Lunch
13:00-14:30 EU Practices for traditional fruit juice processing: pasteurization, sterilization, evaporation, storage, puree processing
Prof. Dr. Frank Will, HGU, Germany
14:30-14:45 Coffee break
14:45-16:00 EU Practices Traditional fruit juice processing: enzyme and membrane technology
Prof. Dr. Frank Will, HGU, Germany

Wednesday 25th April 2018

9:00-10:30 Food Safety and Quality assurance for fruit juice
Asst. Prof. Warapa Mahakarnchanakul, Kasetsart University
10:30-10:45 Coffee break
10:45-12:00 Innovative ingredient for fruit-based beverage
Ms. Narissara Devakul Na Ayudhya, Brenntag Ingredients (Thailand)
12:00-13:00 Lunch
13:00-14:30 High pressure processing for fruit juice production
Dr. Pitiya Kamolpattana, Kasetsart University
14:30-14:45 Coffee break
14:45-16:00 Waste Utilization for fruit juice industry
Prof. Dr. Frank Will, HGU, Germany

How to apply

- Scan QR Code or Fill out application form through QR code or at

<https://goo.gl/forms/LsmkkDfqSzFstykk1>

- Qualified participants will receive confirmation e-mail from organizer
- For more information

Contact : Ms. Sansanee Pethwong
Tel: +66 63 593 5944

beveragetechnology.thailand@gmail.com

PAGE 2

50 seats
only

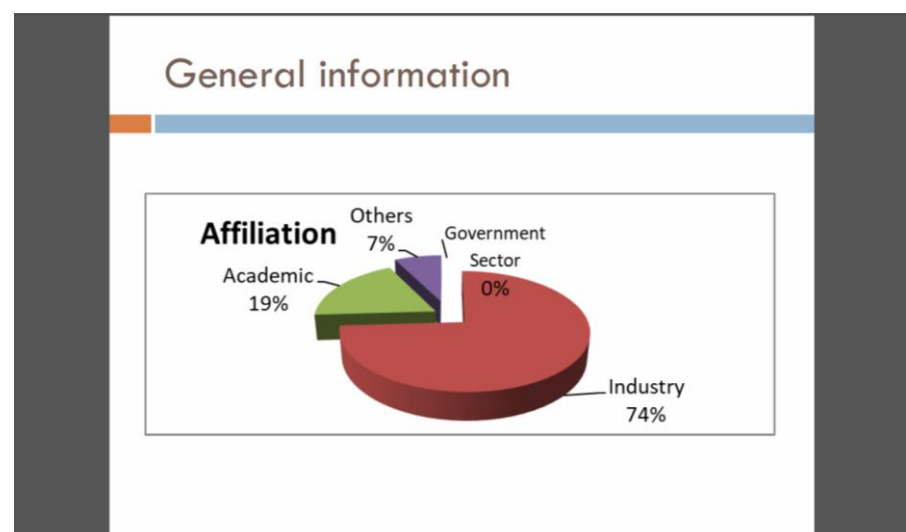
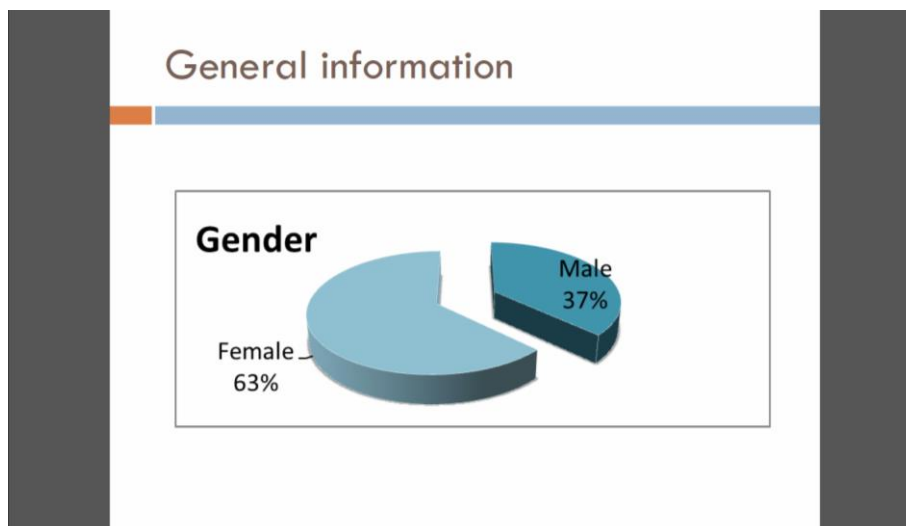
9.2 Results of participants' evaluation

EVALUATION SUMMARY

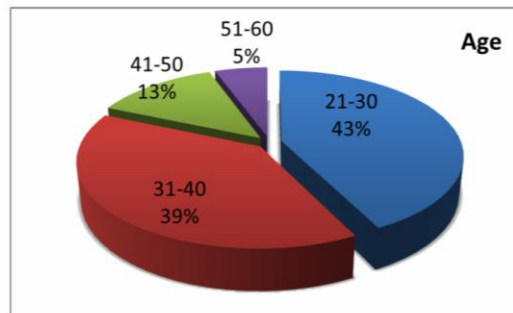
“Fruit Juice and Fruit-Based Beverages”

April 24th - 25th, 2018

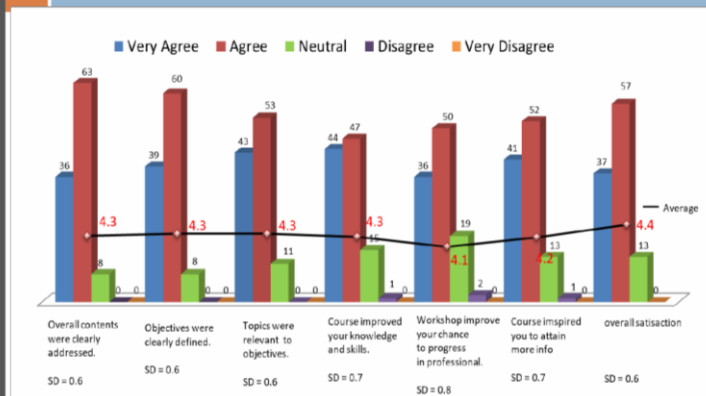
Faculty of Agro-Industry, Kasetsart University, Bangkok, Thailand



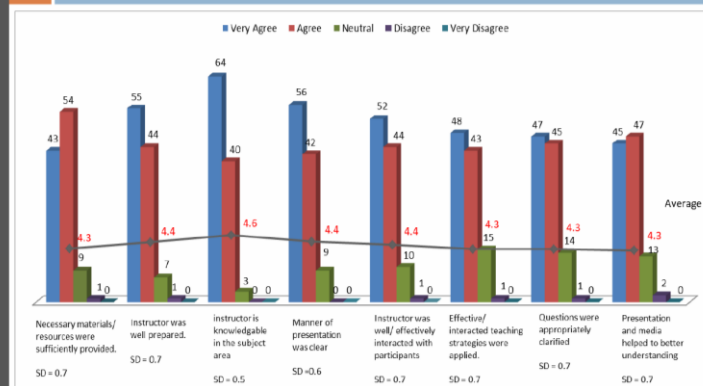
General information



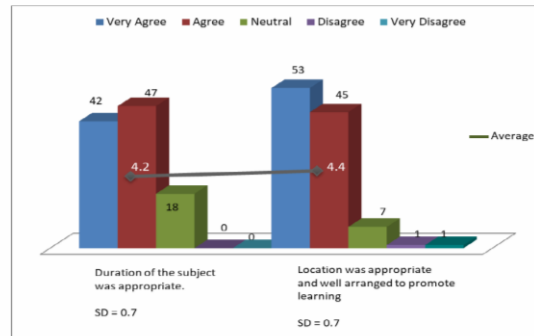
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to Duration & Venue



Comments

- Room is not proper for the lecture as light is insufficient
- Many sessions are very relevant, practical and useful
- Free parking shall be provided

10 Food Safety Management: a Practical Practice for the Beverage Industry

The workshop “Food Safety Management: a practical practice for the beverage industry” took place 22 December 2017 at Kasetsart University, Bangkok, Thailand with 57 participants. The workshop was announced on <https://www.sea-abt.eu/th/node/142>.

10.1 Announcement and programme



Program
Food Safety Management: A Practical Guideline for The Beverage Industry
December 22, 2017
Room 232 Institute of Food Research and Product Development, Kasetsart University

08.30-08.45 Registration

08.45-09.00 Welcome and Opening Remark
Asst.Prof.Dr.Sasitorn Tongchitpakdee
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University

09.00-10.15 - Introduction of Significant Microorganism Associated with Beverage
- Outbreaks Cases in Beverage due to Foodborne Pathogen
Asst.Prof.Dr.Warapa Mahakarnchanakul
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University

10.15-10.35 Break

10.35-12.00 Processing in Beverage: Hygiene Design and the Inactivation Process of Microorganisms
Dr.Pitiya Kamonpatana
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University

12.00-13.00 Lunch

13.00-14.15 Sanitation in Beverage Process Plant and the Important of Cleaning/Sanitizing
Dr.Kullanart Tongkhao
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University

14.35-16.15 Food Safety Management in Beverage
Asst.Prof.Dr.Sudsai Trevanich
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University

Organized by Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University
and South East Asia Academy for Beverage Technology (SEA-ABT)

Please register **before December 15, 2017**
<https://goo.gl/JyqBpp>
limited seats

FREE

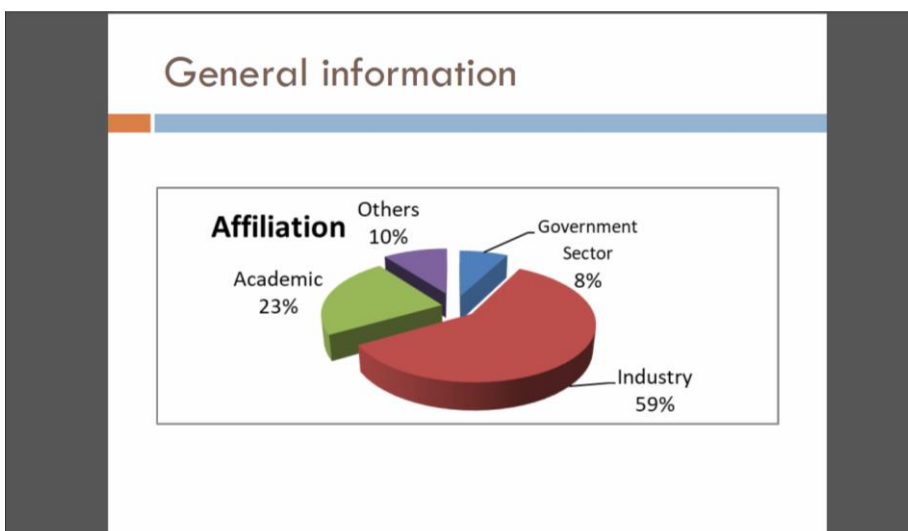
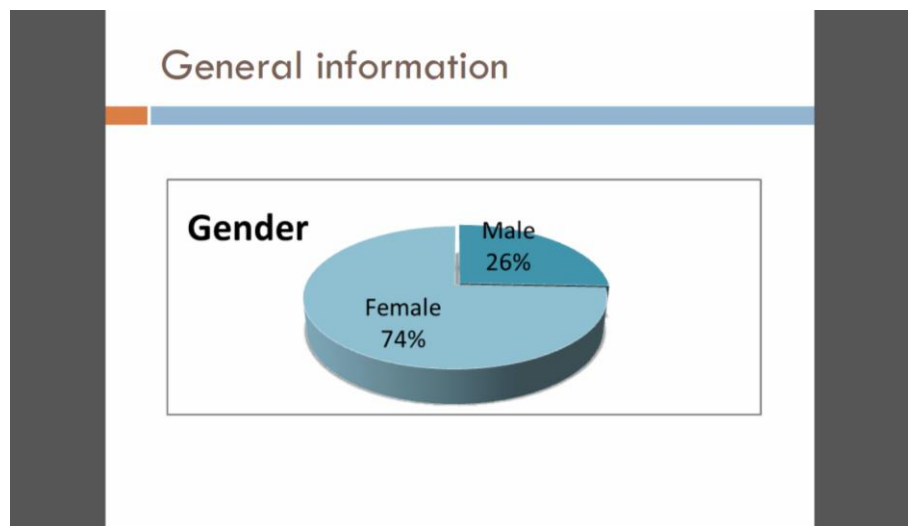
CONTACT: MUKARIN RUEPAS
TEL: 091-076-5195 , 02-942-8624 ext. 1307 E-mail: Mookie_137@hotmail.com
Kasetsart University Food Innovation Research and Services In Thailand :KU-FIRST
Room 322, 3rd Floor, Institute of Food Research and Product Development, Kasetsart University
50, Ngamwongwan Road Chatuchak, Bangkok 10900, Thailand

seminar in
Thai Language

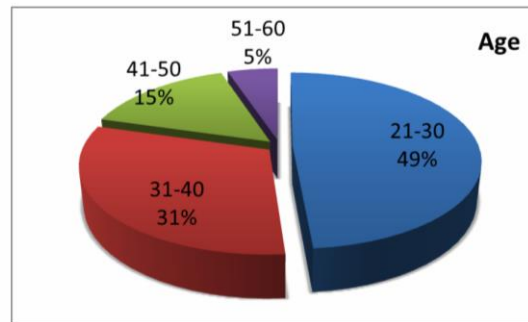
10.2 Results of participants' evaluation

EVALUATION SUMMARY

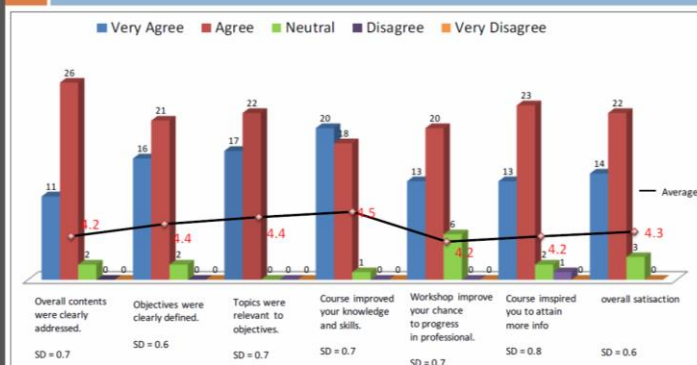
**"Food Safety Management:
A Practical Practices for the Beverage Industry"**
December 22nd , 2017
IFRPD, Kasetsart University, Bangkok, Thailand



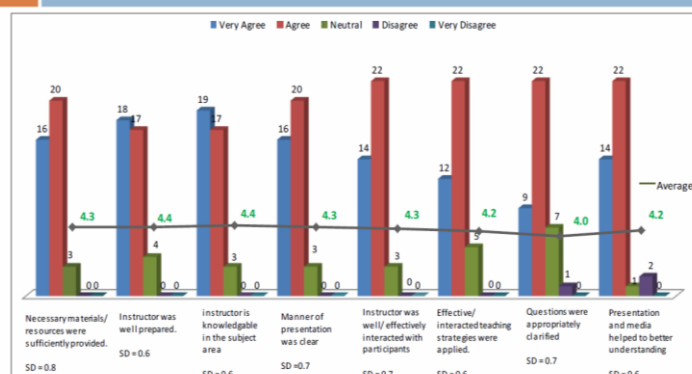
General information



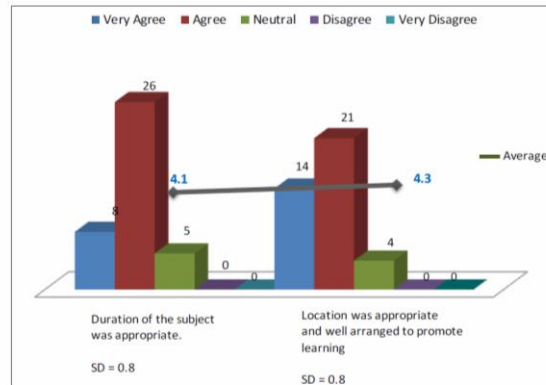
Satisfaction related to contents



Satisfaction related to materials & instructors



Satisfaction related to duration & Venue



11 Lean Business Plan Development

The workshop “Lean Business Plan Development” was held together with the workshop on “Research Project Management” (see point 8) was held 6-7 September 2018 at Chulalongkorn University, Bangkok, Thailand for 16 participants. The workshop was announced on <https://www.sea-abt.eu/node/302>

These two workshops are described in terms of contents and with self-evaluation reports by the trainer in D3.2.

12 Selected topics of food safety for less educated food professionals

The flash presentation “Selected topics of food safety for less education food professionals” can be found on <https://www.sea-abt.eu/> and <https://www.youtube.com/channel/UC-zYsCKACSKx-HfGOfy77YQ/videos>