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

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Deliverable D5.1

Overview of selected modules for test-run

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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 *D5.1 Overview of selected modules for test-run,* provides an overview of the modules and courses for academic education and CPD (and related tools) based on the decisions of universities.

D5.1 is complemented by *D5.2 – Compiled report on collected feedback* – which provides for feedback of all selected modules for test-run from participants as well as from the teachers.

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Contents

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1 Overview of courses for test run

From the list of developed HE modules - described in *D2.1 – Report on developed HE products* – the following two HE modules were selected for test run:

Title of course	Format	Responsible
Alcoholic beverage technology	Course held 2017-12-18	Sarn Settachaimongkon, CU Ulaiwan Withayagiat, KU Sumalika Morakul, KU
Beverage technology II: Brewing technology	E-learning course	Ulaiwan Withayagiat, KU
Hygienic engineering and design	Course held 2018-01-07	Navaphattra Nunak, KMITL Taweepol Suesut, KMITL

All designed CPD modules (listed in D1.4 and D3.1) have been implemented and described in D3.3.

2 Test run 1: Alcoholic beverage technology

The test run of the course Alcoholic beverage technology was held as a one-day course 18 December 2018 at the Faculty of Agro-industry at Kasetsart University, Bangkok, Thailand.

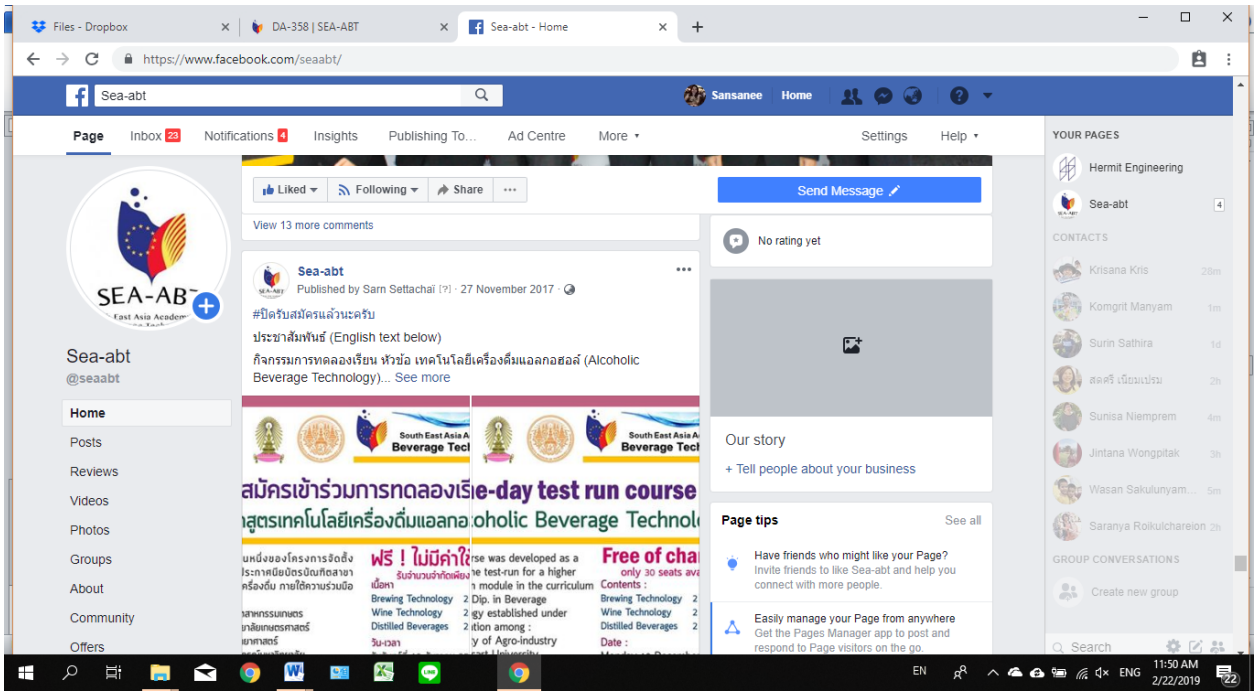
The test run was announced on https://www.sea-abt.eu/th/node/140 with a call for registration. There were 44 registered participants.

The course consisted of three parts:

Brewing technology	Ulaiwan Withayagiat, KU
Distillation	Sumalika Morakul, KU
Winemaking	Sarn Settachaimongkon, CU

2.1 Announcement

Figure 1: leaflet Alcoholic Beverage Technology



2.2 Agenda

08.30-09.00 Registration at Agro-Industry Building 5, the 3rd floor, at room AI 5314
09.00-11.00 Brewing Technology (E-Learning)
11.00-12.00 Winemaking Technology (part 1)
12.00-13.00 Lunch
13.00-14.00 Winemaking Technology (part 2)
14.00-16.00 Distillation Technology

3 Test run 2: Hygienic engineering and design

The test run of the course *Hygienic engineering and design* was held as a 3 day course from 17-19 January 2018 at King Mongkut Institute of Technology, Ladkrabang, Bangkok, Thailand.

The test run was run with master student in Food Engineering Program and some invited staff from industries. There were 22 registered participants.

3.1 Announcement

Figure 2: leaflet of Hygienic Engineering for Beverage Processing

3.2 Agenda

AGENDA

Test Run - "hygienic engineering for beverage processing"

A course in curriculum of graduate diploma in beverage technology

South East Asia Academy for Beverage Technology

Organized by Department of Food Engineering and Department of Measurement and Instrumentation

King Mongkut's Institute of Technology Ladkrabang

Date: January 17th – 19th, 2018

Jan 17th, 2018

8.30-9.00	Overview of hygienic engineering for beverage processing course
9.00-10.20	Fluid properties and fundamental concepts of fluid flow
10.20-10.30	Break
10.30-12.00	Principles of measurement and process instruments
12.00-13.00	Lunch break
13.00-14.20	Principles of automation systems including PLC, DCS and SCADA
14.20-14.30	Break
14.30-15.50	Legal requirements for food processing equipment
15.50-16.00	Break
16.00-16.20	Food-safety hazards-physical, biological, biological and sources of contamination (e-learning)
16.20-17.40	Hygienic process layout for beverage industry
17.40-18.30	Q&A

Jan 18th, 2018

8.30-9.00	Overview of 1st day
9.00-10.30	Food contact surface (types of materials and surface treatment)
10.30-10.40	Break
10.40-12.00	Mixing and storage tanks, pipe connection, and instrumentation used in beverage industry
12.00-13.00	Lunch break
13.00-14.20	hygienic pumps and valves used in beverage industry
14.20-14.30	Break
14.30-15.50	Cleaning and disinfection in beverage production lines
15.50-16.00	Break
16.00-17.30	Case Studies with coaching by speakers (webinar)
17.30-18.30	Q&A

Jan 19th, 2018

8.30-9.00	Overview of 2nd day
9.00-09.30	Summary of Food-safety hazards-physical, biological, biological and sources of contamination (e-learning)
09.30-12.00	Group working and Break
12.00-13.00	Lunch break
13.00-15.00	Case studies presentation and discussions
15.00-15.10	Break
15.10-	Questionnaire & Interview of participants