

SEA-ABT: SOUTH EAST ASIA ACADEMY FOR BEVERAGE TECHNOLOGY

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Deliverable D5.1

Overview of selected modules for test-run

Prepared by: Sasitorn Tongchitpakdee, Sansanee Pethwong (Kasetsart University),
Line Lindner (BOKU)

Contributors: Sarn Settachaimongkorn (CU); Ulaiwan Withayagiat (KU); Sumalika Morakul (KU); Navaphattra Nunak and Taweeapol Suesut (KMITL)

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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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Project Coordinator:

GERHARD SCHLEINING | BOKU – Universitaet fuer Bodenkultur Wien |
gerhard.schleining@boku.ac.at

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



The leaflet features logos for Kasetart University, Chulalongkorn University, King Mongkut's Institute of Technology Ladkrabang, and the South East Asia Academy for Beverage Technology. The main title is 'One-day test run course on Alcoholic Beverage Technology'. The course is free of charge with only 30 seats available. Contents include Brewing Technology (2 hours), Wine Technology (2 hours), and Distilled Beverages (2 hours). The course is held on Monday, 18 December 2017, from 8.30 am to 4.00 pm at the 5th floor class, AI-5 Bldg., Faculty of Agro-industry, Kasetart University, Bangkok. Registration is available online at www.sea-abt.eu or via Facebook at [Sea-abt](https://www.facebook.com/Sea-abt). Further information is provided by Sarn Settachaimongkon, Ph.D., with contact details: 0-2218-5535 and sarn.s@chula.ac.th. The course is co-funded by the Erasmus+ Programme of the European Union, with logos for BOKU, Hochschule Geisenheim University, and Università degli Studi di Teramo.

KU
KASETSART
UNIVERSITY

SEA-ABT
South East Asia Academy for
Beverage Technology

One-day test run course on Alcoholic Beverage Technology

This course was developed as a part of the test-run for a higher education module in the curriculum of Grad. Dip. in Beverage Technology established under collaboration among :

- Faculty of Agro-industry Kasetart University
- Faculty of Science Chulalongkorn University
- Faculty of Engineering King Mongkut's Institute of Technology Ladkrabang

together with partner universities in Austria, Germany and Italy. The academy aims to promote education program in Beverage Technology in ASEAN countries.

Free of charge !
only 30 seats available

Contents :

Brewing Technology	2 hours
Wine Technology	2 hours
Distilled Beverages	2 hours

Date :
Monday 18 December 2017
8.30 am - 4.00 pm

Venue :
5th floor class, AI-5 Bldg.
Faculty of Agro-industry
Kasetart University, Bangkok

On-line registration: www.sea-abt.eu
or  [Sea-abt](https://www.facebook.com/Sea-abt)

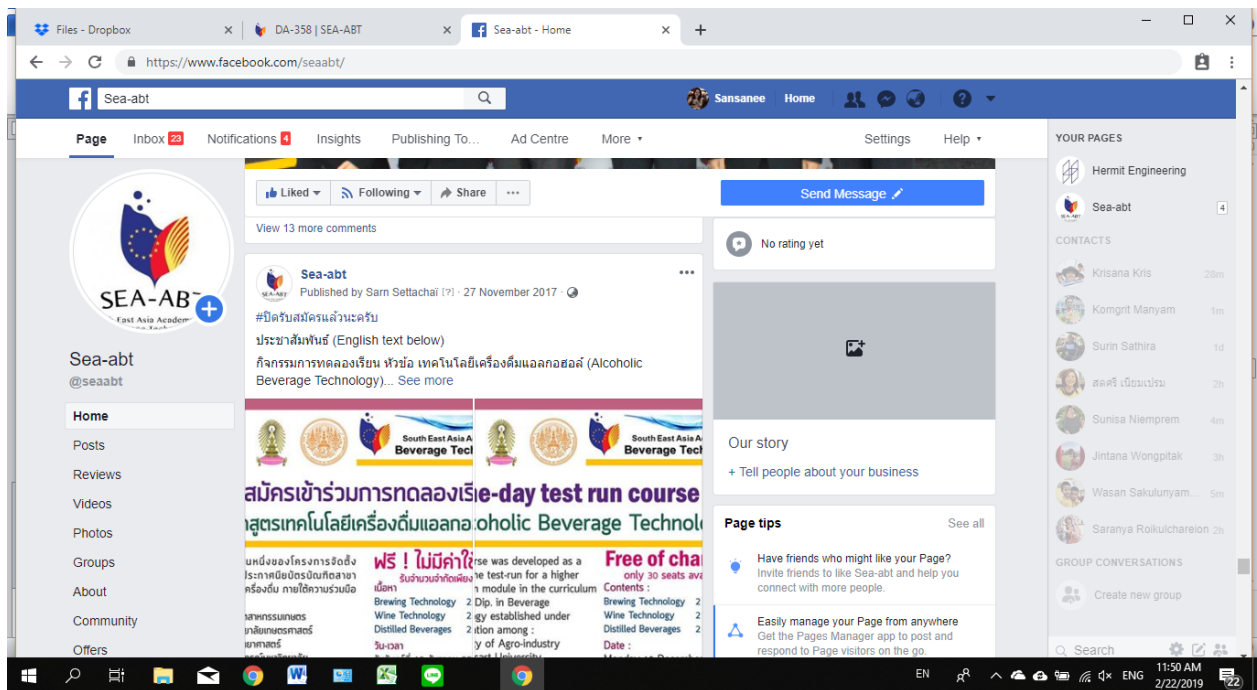
Further information :
Sarn Settachaimongkon, Ph.D.
☎ 0-2218-5535 ✉ sarn.s@chula.ac.th

  Hochschule Geisenheim University

 UNIVERSITÀ DEGLI STUDI DI TERAMO

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

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



The leaflet features logos for Kasetsart University (KU), King Mongkut's Institute of Technology (KMITL), and the South East Asia Academy for Beverage Technology (SEA-ABT). The title is "Test Run 'hygienic engineering for beverage processing'".

Highlight Topics

- Overview of hygienic engineering for beverage processing course
- Fluid properties and fundamental concepts of fluid flow
- Principles of measurement and process instruments
- Principles of automation systems including PLC, DCS and SCADA
- Legal requirements for food processing equipment
- Food-safety hazards-physical, biological, biological and sources of contamination (e-learning)
- Hygienic process layout for beverage industry
- Food contact surface (types of materials and surface treatment)
- Equipment used in beverage industry
- Cleaning and disinfection in beverage production lines
- Case Studies with coaching by speakers (webinar)
- Group working Case studies presentation and discussions

Free of charge !
only 25 seats available

Date : 3 Days Course
January 17th – 19th, 2018

Venue :
Department of Food Engineering
King Mongkut's Institute of Technology Ladkrabang,
Bangkok Thailand

On-line registration: www.sea-abt.eu
or  **Sea-abt**
Further information :
navaphattra.nu@kmitl.ac.th

Logos at the bottom include BOKU, Hochschule Geisenheim University, Università degli Studi di Teramo, and the European Union flag with the text "Co-funded by the Erasmus+ Programme of the European Union".

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 17 th – 19 th , 2018	
Jan 17th, 2018	Jan 18th, 2018
8.30-9.00	8.30-9.00
Overview of hygienic engineering for beverage processing course	Overview of 1 st day
9.00-10.20	9.00-10.30
Fluid properties and fundamental concepts of fluid flow	Food contact surface (types of materials and surface treatment)
10.20-10.30	10.30-10.40
Break	Break
10.30-12.00	10.40-12.00
Principles of measurement and process instruments	Mixing and storage tanks, pipe connection, and instrumentation used in beverage industry
12.00-13.00	12.00-13.00
Lunch break	Lunch break
13.00-14.20	13.00-14.20
Principles of automation systems including PLC, DCS and SCADA	hygienic pumps and valves used in beverage industry
14.20-14.30	14.20-14.30
Break	Break
14.30-15.50	14.30-15.50
Legal requirements for food processing equipment	Cleaning and disinfection in beverage production lines
15.50-16.00	15.50-16.00
Break	Break
16.00-16.20	16.00-17.30
Food-safety hazards-physical, biological, biological and sources of contamination (e-learning)	Case Studies with coaching by speakers (webinar)
16.20-17.40	17.30-18.30
Hygienic process layout for beverage industry	Q&A
17.40-18.30	
Q&A	Jan 19th, 2018
	8.30-9.00
	Overview of 2 nd 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