**Specific Survey : Questionnaire on needs of the Beverage Industry**

 The South East Asia Academy for Beverage Technology (SEA-ABT, <https://www.sea-abt.eu> ) is a project under the Erasmus+ funding for three years starting from October 2015 which is co-ordinating by the University of Natural Resources and Life Sciences (BOKU), Austria. The Erasmus+ Capacity Building project SEA-ABT will establish an independent "Academy for Beverage Technology" as an organizational frame for a structured and sustainable collaboration between universities and the beverage industry.

 Under the Erasmus+ funding scheme "Capacity Building in higher education" the partners of the SEA-ABT project will increase the capacities of Thai Universities for delivering modern high quality curricula in the area of beverage technology. These will be based on new demand driven educational products, using innovative pedagogical approaches and teaching tools for different profiles.

 The Joint EU-SEA Beverage Academy, which was established under this project, will be a training center, located in Bangkok (Kasetsart University) and Vienna (BOKU) to establish an independent joint Academy, with hubs in Thailand and EU. The academy will manage curriculum and continuous exchange of best practice enable sustainable collaboration between South East Asia and Europe in both academic and industrial section by providing:

 1. Higher education (HE) or 1-year certified post graduate program in beverage technology

 2. Continuing professional development (CPD)

 This questionnaire aims to collect information about course content and other related data to establish our HE and CPD program. There are 3 parts including:

 Part I: General information

 Part II: 1-year certified post graduate program

 Part III: Continuing professional development (CPD)

Any question please feel free to contact BeverageTechnology@gmail.com or Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University.

The data you are providing will be kept by the Consortium until the end of the project.

|  |  |
| --- | --- |
| **Part I. General information****1. Contact data** |  |
| First name:  |       |
| Surname: |  |
| Organisation/Company:  |       |
| Street:  |       |
| City: |  |
| Zip code: |  |
| Tel:  |       |
| Fax:  |       |
| Email:  |       |

|  |  |
| --- | --- |
| **2. Company general data:** 2.1 Position in the organisation |  |
| (Check any that apply) |  |
| [ ]  | Entrepreneur/owner  |
| [ ]  | CEO (Chief Executive Officer)  |
| [ ]  | Managing director  |
| [ ]  | Plant director  |
| [ ]  | Research & Development manager/team  |
| [ ]  | Quality / safety specialist |
| [ ]  | Food technologist  |
| [ ]  | Engineer |
| [ ]  | Production manager/team  |
| [ ]  | Other:       |

|  |  |
| --- | --- |
| 2.2. Beverage industry |  |
| (Check any that apply)  |  |

🞎 Alcoholic beverage 🞎 Non-alcoholic beverage

🞎 Beer 🞎 Carbonated drink

🞎 Wine 🞎 Juice

🞎 Spirit 🞎 Dairy based drink

🞎 Liquor 🞎 Protein based drink

🞎 Other …………………. 🞎 Energy drink

 🞎 Coffee

 🞎 Tea

 🞎 Natural water

 🞎 Mineral water

🞎 Vinegar drink

🞎 Other ………………….…

**Part II. 1-year certified postgraduate program**

1. Please select preferable course date and time

 🞎 Whole day on Saturday

 🞎 Whole day on Sunday

 🞎 Weekday after work (2 or 3 days/week)

2. Please select interesting course (multiple choice possible)

 🞎 **Food Law & Regulations** (Domestic & International Food Law and Regulations related to food additives, Beverage manufacturing and packaging )

🞎 **Beverage Technology 1** (Principle of non-alcohol beverage processing)

🞎 **Beverage Technology2** (Principle of alcoholic beverage processing, New Product Development, Waste management)

🞎 **Hygienic Engineering and Design** (Law & Regulations for food machinery design, Material ofconstruction for equipment in contact with food, Measurement and Instrumentation, Hygienic equipment design criteria, Hygienic design of piping, Air handling system, and Steam quality)

🞎 **Unit Operation & Automation** (Thermal process, Filtration process, Fundamental of heat transfer)

🞎 **QA & QC** (Statistics for Quality Control, Quality measurement and analysis, Food Safety Management system e.g. HACCP BRC ISO22000)

🞎 **Beverage chemistry & microbiology** (Principle of chemistry for beverage e.g. colloid additives preservatives, Principle of microbiology for beverage, Shelf-life study)

🞎 **Beverage Industry Management** (Marketing, Logistics, Supply chain management, Project management)

🞎 **Practical Laboratory in Beverage Industry** *(e.g. UHT Evaporator Filter Heat exchanger)*

🞎 **Seminar** (Presentation technique, Scientific communication skill, Connectivity, Creativity, Personality, Guest speaker)

🞎 **Special Problem** (Information literacy, Study of any topic related to Beverage Technology)

 🞎 Others (Please specify) ………………………………………………

**Part III. Continuing professional development (CPD)**

Please rank the following courses based on their importance in each section related to beverage industry (5 = the most importance, 1 = the least importance)

Section: Quality Control and Assurance Section: Product development

……..Food law & regulations Trend & Innovation of beverage

……..Risk assessment products

……..Food Safety ……..New Product Development (NPD)

……..Quality Control ……..Others (please specify) \_\_\_\_\_\_\_\_\_\_

……..Quality Assurance \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

……..Quality measurement & Food analysis for beverage

……..Others (please specify) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Section: Production Technology Section: Engineering

……..Wine Technology ……..Hygienic Engineering & Design

……..Brewing Technology ……..Beverage Plant Design

……..Fruits & vegetables Drink ……..Automation for beverage industry

……..Dairy and Protein-based beverage ……..Innovative Technology (e.g. non-

……..Coffee and Tea thermal process)

……..Soft drink ……..Others (please specify) \_\_\_\_\_\_\_\_\_\_

……..Others (please specify)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Section: Management Section: Others

……..Project Management ……..Packaging Technology

……..Marketing analysis ……..Executive course for beverage

……..Problem solving skills entrepreneur

……..Conflict Management ……..Logistic and planning

……..Others (please specify) \_\_\_\_\_\_\_\_\_\_ ……..Supply chain management

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ……..Others (please specify) \_\_\_\_\_\_\_\_\_\_

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Please add any other comment, recommendation or suggestion, that you consider interesting in relation with beverage technology courses or program.

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On behalf of project team, we would like to thank you for your willingness to participate in the survey!

Please return the questionnaire to BeverageTechnology.Thailand@gmail.com

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