

## **Integrated Practical Course for Food Processing**

The Department of Food Science & Technology, Bogor Agricultural University (IPB) in Collaboration with Department of Food Science, Faculty of Agro-industry, King Mongkut's Institute of Technology Ladkrabang (KMITL) Thailand held an International Short Course on Integrated Practical Course for Food Processing. This program was held on 14-28<sup>th</sup> July 2017. The objectives of this program is to develop a cooperation between Bogor Agricultural University with several universities in ASEAN countries mainly with the Department of Food Science, Faculty of Agro-industry, King Mongkut's Institute of Technology Ladkrabang (KMITL Thailand). This summer course program was attended by 2 (two) visiting lecturers and 10 (ten) international students from Food Science and Technology, KMITL, Thailand, 1 (one) student from Kasetsart University (KU) Thailand, and 1 (one) student from BOKU University, Austria. The total amount of foreign student participants of the summer course program is 12 students.

There are two main agendas of this program: (1) integrated food processing practice/soybeen cake processing and diversification, yogurt and juice (2) discussing joint research proposal between departement food science & technology of IPB and KMITL.

Through the Summer Course Program 2017, the topic of joint research proposals on Production of Protease Enzymes in Increasing the Essential Amino Acid of Okara, has been formulated. The research proposal collaboration between department of Food Science, KMITL (Prof. Warawut Krusong, Industrial Fermentation Technology) and Dept. Food Science and Technology, IPB related to the production of protease enzymes in increasing the essential amino acid content of okara.

**IPB offers this summer course program annually. IPB invites the international partners/students to joint this program. For futher information please contact via email address: [dfst@ipb.ac.id](mailto:dfst@ipb.ac.id) .**