

D 3.5

FOODI INFO DAYS IN PARTNER COUNTRIES

WP 3: ACADEMIC STAFF TRAINING AND PREPARATION
FOR DELIVERY



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



Project Information

Project Acronym:	FOODI
Project full title:	MSc Course in Food Processing and Innovation
Project No:	598987-EPP-1-2018-1-MY-EPPKA2-CBHE-JP
Funding Scheme:	Erasmus+ KA2 Capacity Building in the field of Higher Education
Coordinator:	UTM
Project website	www.foodi-project.eu

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Date	15.10.2022
Status:	<i>Final</i>
Dissemination Level:	<i>Public</i>

Reviewed by

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Table of Contents

1 Contents

1	INTRODUCTION	6
2	OBJECTIVES	7
2.1	Awareness and Information Dissemination:.....	7
2.2	Engagement and Interaction:	7
2.3	Industry-Academia Collaboration:.....	7
2.4	Highlighting Industry Relevance:	7
2.5	Networking and Partnerships:.....	7
2.6	Encouraging Enrollment:	8
3	KEY HIGHLIGHTS	8
3.1	Universiti Teknologi Malaysia	9
3.2	Asian Institute of Technology (AIT).....	11
3.3	University of Heng Samrin Thbongkhmum (UHST) (co-organised with NUBB & ITC).....	13
3.4	Svay Rieng University (SRU)	18
3.5	Universiti Kuala Lumpur	20
3.6	Prince Songkhla University	22
3.7	University Malaya	24
3.8	Universiti Teknologi Mara (UiTM)	26
3.9	Institute Technology of Cambodia.....	29
4	THE IMPACT OF THE INFO DAYS.....	32
	APPENDIX 1 - PROMOTIONAL MATERIALS.....	34
	APPENDIX 2 SAMPLE OF CERTIFICATE OF ATTENDANCE.....	39

APPENDIX 3 - LISTS OF ATTENDANCE 40

List of Figures

Figure 1 Some of the attendees of the Info Day9

Figure 2 Promotional Materials for UTM Info Day10

Figure 3 Promotional Material for AIT Info Day11

Figure 4 Mr. Laurent Lourdais, First Counsellor, Delegation of the European Union to Thailand
.....12

Figure 5 Figure 5: Attendees during the Info Day and Expert Workshop13

Figure 6 Figure 6: The distinguished Rector of UHST14

Figure 7 Keynote speaker in the event.....15

Figure 8: Delegates at the Info Day16

Figure 9 Presentation from the Industry17

Figure 10 Pin Tara, the Vice Rector of UHST presented a certificate to keynote speaker18

Figure 11 Promotional Material for the SRU Info Day19

Figure 12: Dissemination merchandise by SRU19

Figure 13 Online FOODI Info Day on Microsoft Teams platform21

Figure 14 Some of the participants during the online Info Day21

Figure 15 Feedback from the attendees22

Figure 16 Promotional Material for PSU Info Day22

Figure 17 Brochure of MSc Foodi in PSU.....23

Figure 18 Banner for UM MSc Foodi Info Day.....24

Figure 19 Prof. Dr. Ramesh T Subramaniam25

Figure 20 With some of the industry partners attended the event.....26

Figure 21 UiTM Foodi Team with the Vice Chancellor of UiTM27

Figure 22 Media coverage during the event27

Figure 23 Showing equipment of Foodi to the VVIP28

Figure 24 Dr. TY Boreborey, Head of the Master's Program.....30

Figure 25 Prof. Anil Kumar, as one of the speakers during the Info day.....30

Figure 26 Industry Speaker.....31

Figure 27 Group Photo32

List of Tables

Table 1 Info Day participants from all eight university6

Executive Summary

The MSc Foodi Info Day was organized across 8 prominent Asian institutions with the aim of providing valuable insights into the Master of Science in Food Innovation (MSc Foodi) program. The event, held in between 2021 to 2022, brought together prospective students, faculty members, and industry professionals interested in the field of food innovation. The Info Day successfully highlighted the program's key features, benefits, and opportunities, fostering a deeper understanding of its relevance in today's dynamic food industry landscape.

The MSc Foodi Info Day across the 8 Asian institutions achieved its goals of informing, inspiring, and connecting individuals interested in food innovation. Attendees left with a clear understanding of the program's academic rigor, industry relevance, and potential impact on their careers. The event's success was evidenced by the enthusiastic participation, engaging discussions, and positive feedback from attendees.

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1 Introduction

The MSc Foodi Info Day served as a pivotal event in promoting the MSc Food Innovation program across 8 Asian institutions. It facilitated collaboration among academia, industry, and prospective students, fostering a holistic ecosystem of learning, innovation, and professional growth in the field of food innovation.

Much like the approach in D3.4, the initiation of this task dates back to July 2019, primarily arising from the imperative to address concerns raised by industry stakeholders when formulating the curriculum. Throughout the project's timeline, both informal and formal communication channels were established with industry representatives and potential students, a practice that gained momentum particularly following the establishment of the FOODI curriculum in September/November 2019.

To fulfill the objectives of the Info Day task, UTM orchestrated collaborative discussions among all participating Asian partners. These conversations aimed to establish a unified approach to attract and encourage companies' participation in the FOODI Info Days. Given the pandemic's constraints, which saw partner countries grappling with total lockdowns, innovative solutions were devised. Consequently, the option of conducting the Info Days virtually emerged, leading to the inception of what came to be known as the FOODI Virtual Info Day.

Following the easing of COVID-19 restrictions, subsequent to the lockdown period, our fellow ASEAN partners carried out their respective Info Days at their universities. Among the initially planned 10 Info Days, there were a total of 8 events held. Notably, the Cambodian partners effectively collaborated and organized a grand FOODI Info Day in Thbongkhmum Province. This noteworthy event was made possible through the concerted efforts of the Cambodian Ministry of Education, Youth and Sports (MoEYS), Ministry of Industry, Science, Technology and Innovation (MISTI), and the relevant provincial departments for rural development. Table 1 below summarise the initiatives of Info Day for all Asean partners.

No	University	Date of Info Day	Description	No of Attendees
1	UTM	18/07/2021	Online via Zoom	55
2	AIT	29/06/2022	Physical	75
3	UNIKL	01/08/2022	Physical	40
4	SRU	11/08/2022	Physical	80
5	UM	29/09/2022	Physical	25
6	UITM	26-27/09/2022	Physical, coincides with UiTM convocation ceremony	78
7	PSU	18/10/2022	Physical	51
8	UHST	30/10/2022	Physical	68

Table 1 Info Day participants from all eight university

2 Objectives

The objectives of the MSc Foodi Info Day are as follows:

2.1 Awareness and Information Dissemination:

The primary objective of the MSc Foodi Info Day is to raise awareness about the MSc Food Processing and Innovation program among various target audiences, including students, industry professionals, academics, and government bodies. The event serves as a platform to disseminate comprehensive information about the program's curriculum, objectives, features, and industry relevance.

2.2 Engagement and Interaction:

The Info Day aims to facilitate meaningful interactions and engagement between potential students and the program coordinators, faculty members, and industry partners. Attendees have the opportunity to interact directly with experts, asking questions, seeking clarifications, and gaining insights into the program's structure, benefits, and potential career pathways.

2.3 Industry-Academia Collaboration:

The event seeks to foster collaboration between academia and the industry by bringing together academic institutions, industry partners, and students. By showcasing the program's alignment with industry demands and emerging trends, the Info Day encourages collaboration on curriculum development, research projects, internships, and industry-driven initiatives.

2.4 Highlighting Industry Relevance:

The Info Day aims to underscore the industry relevance of the MSc Foodi program by featuring industry talks, and success stories. This highlights the program's commitment to equipping students with the skills and knowledge required to address real-world challenges in food processing and innovation.

2.5 Networking and Partnerships:

The event serves as a networking platform, allowing attendees to connect with potential mentors, peers, industry experts, and academic faculty members. It provides a conducive environment for building valuable professional relationships, exploring collaborations, and expanding one's network within the food processing industry.

2.6 Encouraging Enrollment:

Ultimately, the Info Day aims to encourage potential students to enroll in the MSc Foodi program. By showcasing the program's value proposition, its alignment with industry needs, and the opportunities it offers for personal and professional growth, the event encourages qualified individuals to embark on this educational journey.

3 Key Highlights

Program Overview: The Info Day commenced with a comprehensive overview of the MSc Foodi program, shedding light on its curriculum structure, course offerings, and learning outcomes. Attendees gained a clear understanding of how the program bridges the gap between scientific knowledge and practical food industry applications.

Faculty Expertise: Esteemed faculty members from each participating institution shared their expertise and research interests within the realm of food innovation. Their presentations showcased the program's commitment to offering students access to industry thought leaders and cutting-edge research.

Industry Integration: The event emphasized the program's strong ties with the food industry. Guest speakers from leading food companies shared their insights on current industry trends, challenges, and opportunities. This interaction facilitated networking and highlighted the potential career pathways for MSc Foodi graduates.

Innovation Showcases: The Info Day featured innovation showcases, where students and researchers presented their innovative projects and research findings. This platform allowed attendees to witness firsthand the practical applications of the knowledge gained through the program.

Global Perspective: With participation from diverse Asian institutions, the Info Day provided a global perspective on food innovation. Attendees learned about regional nuances and global best practices, enriching their understanding of food innovation on a broader scale.

Interactive Sessions: Interactive sessions, including panel discussions and Q&A segments, provided a platform for attendees to engage directly with faculty, industry professionals, and current students. These sessions clarified doubts, addressed queries, and offered insights into the student experience.

Application Process: Detailed information regarding the application process, admission criteria, and scholarship opportunities was shared during the event. Prospective students gained valuable guidance on how to prepare a competitive application for the MSc Foodi program.

3.1 Universiti Teknologi Malaysia

Azman Hashim International Business School (AHIBS) hosted a virtual event of FOODI INFO DAY to launch its newest academic programme, MSc. Food Processing and Innovation (Foodi) by featuring speakers from the food innovation sector. The programme was held on 18 July 2021. The virtual launch had invited three speakers from McDonald's Malaysia, Coca Cola Malaysia and the Counsellor of Agriculture from the Embassy of Malaysia (The Hague). Details of the speakers:

- Mr. Shahrul Nizam Abdullah, Coca Cola Malaysia
- Madam Zarina Osman from McD Malaysia
- Mr. Mohammed Salim Mohd.Ali- Counsellor Agriculture, Malaysia Embassy@The Hague

The session included a slot explaining the project background and programme structure by the project leader, Assoc. Prof. Dr. Rosmini Omar.

The Foodi programme is jointly owned and run by AHIBS and the Faculty of Engineering, Universiti Teknologi Malaysia. The multi-disciplinary perspective ensures the programme tackles important issues that concern the whole supply chain in the food and agriculture sectors.



Figure 1 Some of the attendees of the Info Day

The online Info Day conducted by the University of Technology, UTM, drew a diverse and engaged audience (Figure 1). Attendees encompassed a wide spectrum, including prospective students, parents, educators, and individuals seeking to enhance their knowledge about UTM's academic offerings and campus life. The virtual platform transcended geographical boundaries, attracting participants from various regions. This inclusive gathering fostered an environment of interactive learning and information sharing, allowing attendees to explore UTM's programs, engage in Q&A sessions, and gain valuable insights into the university's vibrant academic community.

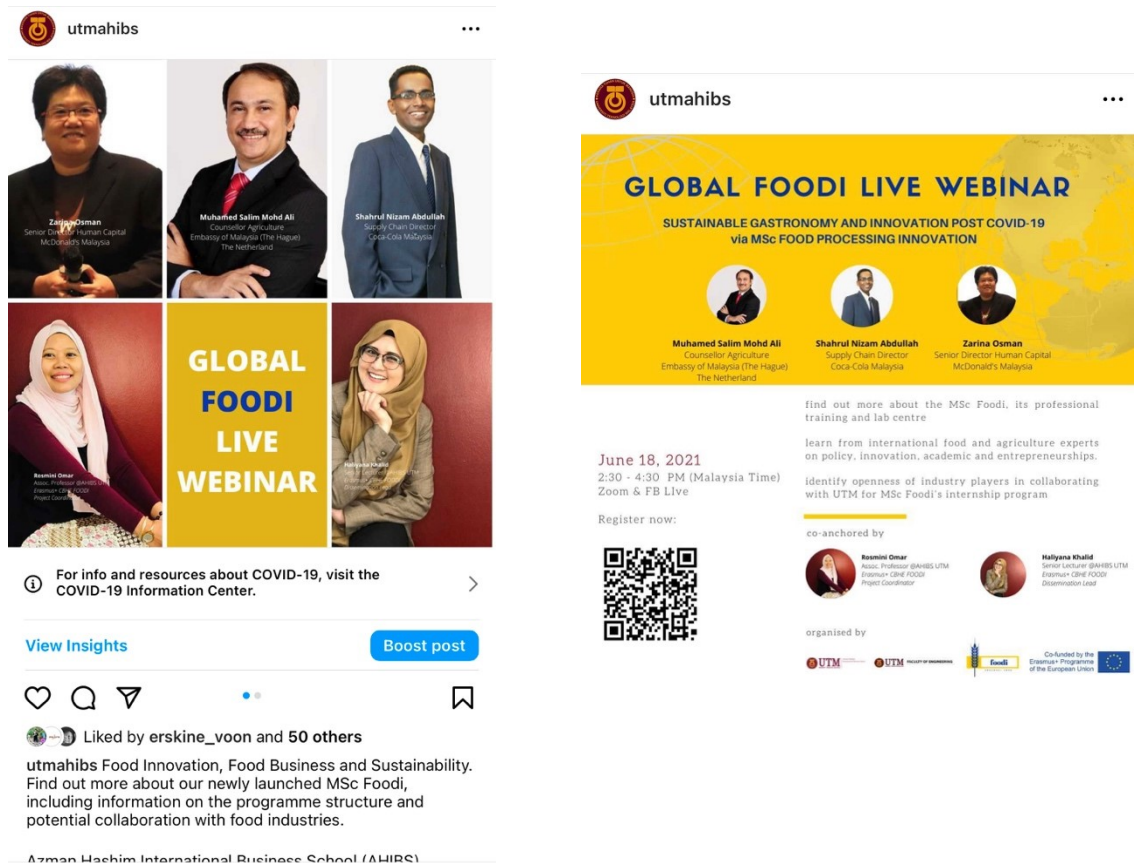


Figure 2 Promotional Materials for UTM Info Day

3.2 Asian Institute of Technology (AIT)



Figure 3 Promotional Material for AIT Info Day

The Food Innovation, Nutrition, and Health (FINH) academic program at the Asian Institute of Technology (AIT), along with its fifteen consortium partners, co-organized a FOODI Info Day and Expert Workshop on Smart and Innovative Processing Towards a Safe and Sustainable Food Systems from 29th June to 1st July 2022 at NOVOTEL Future Park, Rangsit. Seventy-five participants (in person) from 15 different countries attended the workshop.



Figure 4 Mr. Laurent Lourdais, First Counsellor, Delegation of the European Union to Thailand

Prof. Anil Kumar Anal (Principal Investigator, AIT) delivered welcome remarks along with the objective of the info day and workshop. Dr. Rosmini Omar (Project Coordinator, Associate Professor, and Dean, Universiti Teknologi Malaysia, Malaysia) gave a brief objective of the FOODI Project. The workshop's highlight was the presence of Mr. Laurent Lourdais (First Counsellor, Delegation of the European Union to Thailand). He delivered opening remarks and shared the vision of the EU, especially toward the farm-to-fork strategy.



Figure 5 Figure 5: Attendees during the Info Day and Expert Workshop

The final day of the expert workshop featured a panel discussion on “Future Foods: Emerging Trends, Safety Issues, Policy Implications, and Potentials” moderated by Ms. Tina Rodvong along with panel members including Dr. Rosmini Omar (Associate Professor and Dean, Azman Hashim International Business School, Universiti Teknologi Malaysia, Malaysia), Dr. Warapa Mahakarnchanakul (Director of Kasetsart University Research and Development Institute (KURDI), Kasetsart University, Thailand), Dr. Michelle Miccio (Associate Professor, Department of Industrial Engineering, University of Salerno, Italy), Prof. Dato Dr. Jamil Hamil (Rector, Universiti Teknologi MARA (UiTM), Malaysia), Prof. Anil Kumar Anal (Professor, Asian Institute of Technology (AIT), Thailand). The panel gave their insights on emerging trends and issues in foods that are perceived as future foods.

3.3 University of Heng Samrin Thbongkhmum (UHST) (co-organised with NUBB)

On the 30th of October, 2022, the University of Heng Samrin Thbongkhmum (UHST) organised the FOODI Info Day, presided over by H.E. PIN VANNARO, the distinguished Rector of UHST. The event garnered active participation, with a total of 68 attendees hailing from various esteemed institutions and organizations. Notable participants included representatives from the Ministry of Education, Youth and Sport (MoEYS), National University of Battambang (NUBB), Institute of Technology of Cambodia (ITC), Svay Rieng University (SRU), as well as entities such as the Tbong Khmum Provincial Department of Agriculture, Ministry of Industry, Science, Technology and Innovation (MISTI), Ministry of Women's Affairs, Thbongkhmum Department of Education, Youth and Sports, Tboung Khmum Provincial Department Of Rural Development, Thbongkhmum

Provincial Department of Labor and Vocational Training, and the Union of Youth Federations of Cambodia. Additionally, both MSc Foodi students and UHST students were actively engaged in the event.

This event was organized at C Meeting Hall, UHST under the theme “Sharing Knowledge on FOODI Master’s Degree Program, Food Productions, Food Processing, Food Quality Management and Policy”.



Figure 6 Figure 6: The distinguished Rector of UHST

UHST is one of the consortium partners in Cambodia to host the FOODI Info Day as well as to launch the second generation academic program under the name of Master of Science of Food Processing and Innovation (MSc Foodi) in the academic year 2022-2023.



Figure 7 Keynote speaker in the event

During the occasion, Mr. PIN TARA, who holds the position of Vice Rector and also serves as the Foodi Project Coordinator at UHST, extended his welcome to the attendees. He not only articulated the goals of the information day but also provided a concise overview of the operations of the FOODI Project. Subsequent to these opening remarks, H.E. PIN VANNARO, the esteemed Rector of UHST, took the stage to deliver his inaugural address. He earnestly encouraged students to immerse themselves further in the domains of Food Processing, Food Technologies, Food Engineering, and Food Quality Management, particularly emphasizing this encouragement for the second cohort of the MSc Program in Food Processing and Innovation at UHST. The subsequent segment of the event featured a workshop and spotlighted the Foodi Project's accomplishments, presided over by Mr. PIN TARA, the Vice Rector and Foodi Project Coordinator at UHST. The audience and participants were treated to a media presentation that showcased the activities and milestones of the Foodi Project.



Figure 8: Delegates at the Info Day

The morning session of the FOODI Info Day featured four keynote speakers, each representing different sectors of the industry. Dr. HUL SEINGHENG from the Ministry of Industry, Science, Technology and Innovation (MISTI) presented on "Innovations Perspective and Policy," discussing the government's role in supporting innovation through science, technology, research, and commercialization. Dr. CHAY CHIM, Vice Dean of the Royal University of Agriculture (RUA), discussed "Innovative Agricultural Production Development in Cambodia," highlighting the economic significance of food processing, challenges, and quality control in agricultural products.



Figure 9 Presentation from the Industry

Ms. SAO SEREYSOTHEA from CAP-RED presented "CAP-RED's Support on Food Innovation and Food Quality," showcasing their efforts in promoting food safety and innovation through platforms like "Public-Industry-Academia Platform" and supporting SMEs. Mr. SAY PUNLEUCHITAK KARONA, Director of Sweet Royal Cambodia Pineapple, shared insights into "Honey Pineapple Wine Production," detailing his journey of expanding cultivated land and diversifying into grape wine production. The subsequent session involved a lively Q&A between the keynote speakers and the participants. The event concluded with a summary, certificate distribution, and closing remarks by Mr. PIN TARA.



Figure 10 Pin Tara, the Vice Rector of UHST presented a certificate to keynote speaker

3.4 Svay Rieng University (SRU)

On August 11th, 2022, Svay Rieng University (SRU) organised the FOODI Info Day, with the event being presided over by H.E. Tum Saravuth, the esteemed Rector of SRU. The occasion drew a total of 80 participants, including representatives from the Ministry of Education, Youth and Sport (MoEYS), National University of Battambang (NUBB), Institute of Technology of Cambodia (ITC), University of Heng Samrin Thbong Khmum (UHST), as well as researchers, MSc Foodi students, and SRU undergraduate students. This informative workshop took place at the Samdach Techo Hun Sen Meeting Hall within SRU's premises, centering around the theme of "Sharing Knowledge on Food Production, Food Processing, and Food Quality Management."



Figure 11 Promotional Material for the SRU Info Day

During the commencement of the event, Mr. Loek Virak, who serves as the Vice Rector and also holds the position of Foodi Project Coordinator at SRU, extended his welcome to the participants. He not only outlined the goals of the information day but also provided a concise overview of the FOODI Project's operations. Following this, H.E. Tum Saravuth, the esteemed Rector of SRU, took the stage to deliver his opening address. He fervently encouraged students to delve deeper into the domains of Food Processing, Food Technologies, Food Engineering, and Food Quality Management. He specifically emphasized this encouragement for the inaugural cohort of the MSc Program in Food Processing and Innovation at SRU.



Figure 12: Dissemination merchandise by SRU

In the morning session, the FOODI Info Day featured three presenters, of whom one represented an educational institution while the remaining two were from the food industry. Mr. Che Sovannarith, Managing Director of Dany Distribution, delivered a presentation titled "Drying of Foods." His discourse encompassed the food's definition, the art of food drying, objectives of

the drying process, the array of drying equipment, intricate drying procedures, as well as the underlying mechanisms involved.

Ms. Pen Sreylin, Manager of the Bakery & Coffee Enterprise in Svay Rieng Province, provided insights on "Food Processing Techniques." She presented a case study on bakery and cake production within the region. Her presentation included the introduction to food processing, roles that food plays, the background of the Bakery & Coffee Enterprise, an exploration of various cake types in the business, details regarding ingredients and raw materials, the method employed for processing Banana Muffins, packaging considerations, and the provision of food delivery services.

Mr. Ly Visoth, who holds the positions of Lecturer and Researcher at the Royal University of Agriculture, tackled "Beverage Processing." His presentation spanned the definition of beverage processing, the methodologies and principles underpinning processing and preservation, microbial presence in foods and beverages, and the extensive variety of beverage types including soft drinks, still drinks, fruit drinks, energy drinks, sport drinks, health drinks, dilutable beverages, and alcoholic beverages.

The afternoon session featured a panel discussion themed "Sharing Knowledge on Food Production, Food Processing, and Food Quality Management." Dr. Serey Mardy adeptly moderated the discussion, where panelists included Mr. Chhe Sovannarith (Managing Director at Dany Distribution), Ms. Pen Sreylin (Manager of the Bakery & Coffee Enterprise), and Mr. Ly Visoth (Lecturer/Researcher at RUA). This knowledgeable panel provided insights into emergent trends and challenges within food and beverage processing, envisaging their potential to shape the future of the food industry. The day's proceedings concluded with a comprehensive summary presented by Dr. Serey Mardy, followed by closing remarks delivered by Mr. Loek Virak.

3.5 Universiti Kuala Lumpur

The University Kuala Lumpur (UNIKL) organised the MSc Foodi Info Day that stood as a testament to the university's commitment to holistic education and industry integration. This event, strategically designed to fulfill multiple objectives, succeeded in creating a dynamic synergy between students, academics, and industry partners. The programme was conducted online through Microsoft Team platform.

This programme was attended by approximately 40 individuals, involved diploma and bachelor students of Food Engineering Technology, UNIKL MICET Alumni, postgraduate students, academician, and collaborator from Universitas Padjadjaran UNPAD, Indonesia. The speakers and attendees have engaged in an interactive discussion around food safety and cost effectiveness in food processing.

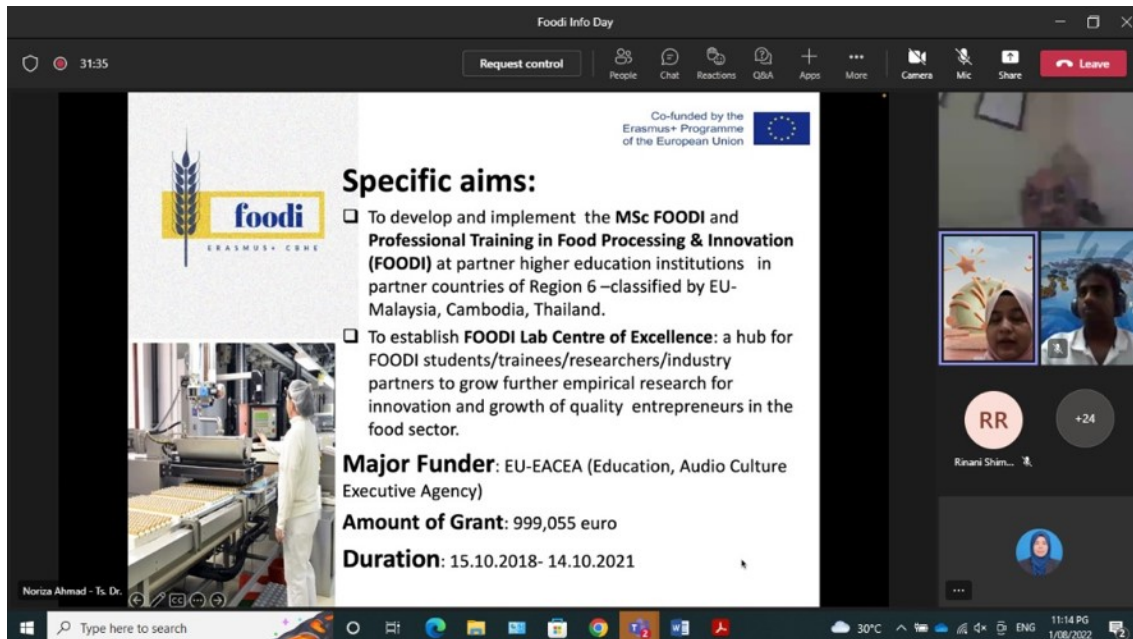


Figure 13 Online FOODI Info Day on Microsoft Teams platform

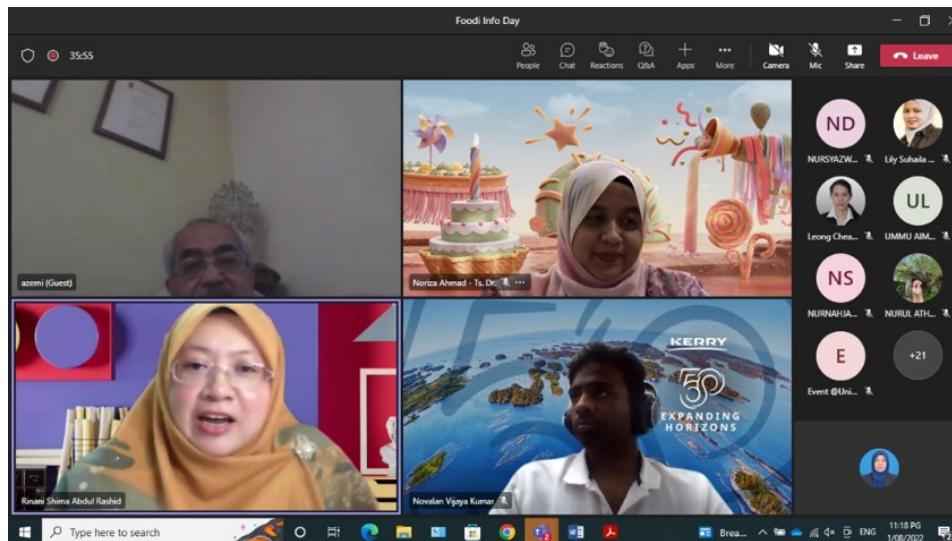


Figure 14 Some of the participants during the online Info Day

Based on the feedback survey disseminated among participants (See Figure 13), UniKL have received highly positive responses regarding this program. Additionally, each attendees were presented with a certificate acknowledging their active participation.

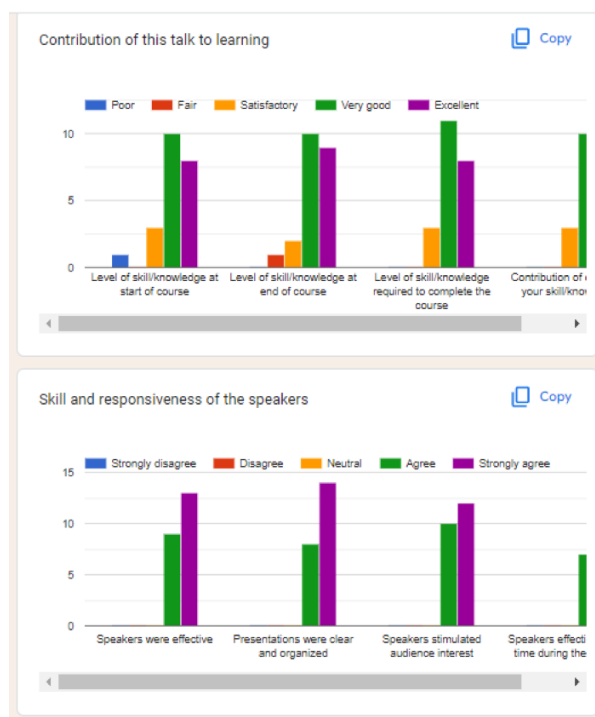


Figure 15 Feedback from the attendees

3.6 Prince Songkhla University



Figure 16 Promotional Material for PSU Info Day

On October 18th, 2022, the Faculty of Agro-Industry at Prince of Songkla University (PSU) organized the FOODI Info Day, themed "Advanced Food Processing Technology for Value Added Products." The objectives of the event were to raise awareness about the FOODI program,

establish collaborations with the food private sector, and disseminate information to potential students. The event attracted 51 participants, including representatives from various food industry sectors, researchers, staff, and both undergraduate and graduate students.

Asst. Prof. Dr. Punnanee Sumpavapol, Director of the Food Innovation and Research Institute (FIRIn) at PSU, commenced the event with welcome remarks and objectives. She highlighted advanced food processing technologies, including microwave, pulsed electric field, ultrasound, high pressure processing, and cold plasma for food entrepreneurs. Assoc. Prof. Dr. Kongkarn Kijroongrojana, Foodi Project Coordinator at PSU, provided opening remarks and detailed the M.Sc. Foodi Program. He encouraged participation and collaboration from the industrial sector for research and internships.

Mr. Suvichan Teawsakul, Acting Manager of Agro-Industry Development Center for Export (ADCET) at PSU, introduced supporting services and facilities for food production, quality control, and safety. Mr. Napop Noimanee, the project manager of the National Innovation Agency, Thailand (NIA), shared information about grants available for students and food industry ventures, discussing innovative business development.



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มหาบัณฑิต

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(หลักสูตรนานาชาติ)
Msc. Food Technology and Innovation (Foodi)



website



facebook

Figure 17 Brochure of MSc Foodi in PSU

The event included visits to the pilot plant, FOODi Excellence Center, and food analysis laboratory. A panel discussion, led by faculty members, rounded off the day's sessions. The Info Day's achievements encompassed creating recognition for the FOODI program, fostering collaboration with potential food companies, and garnering the attention of prospective students. The day concluded with a summary by Assoc. Prof. Dr. Kongkarn Kijroongrojana and closing remarks delivered by Asst. Prof. Dr. Punnanee Sumpavapol.

3.7 University Malaya



The banner features the Universiti Malaya logo on the left, the FOODI logo in the center, and the Erasmus+ Programme of the European Union logo on the right. The main text reads: **FOODI INFO DAY**, **DEPARTMENT OF PHYSICS, UNIVERSITI MALAYA**. Below this, the date and time are listed: **Date : 29-09-2022** and **Time : 09-00 am – 02-00 pm**. At the bottom, a yellow box contains contact information for two organizers: Assoc. Prof. Dr. RAMESH KASI (Organizing Secretary, rameshkasi@um.edu.my, +60 14 9871174) and Prof. Dr. RAMESH T SUBRAMANIAM (Organizing Chairman, ramesh@um.edu.my, +60 12-214 8091).

Figure 18 Banner for UM MSc Foodi Info Day

Conducted within the framework of the Food Processing and Innovation (FOODI) initiative led by Universiti Malaya's Department of Physics, the FOODI INFO DAY transpired as a remarkable achievement. Strategically executed under Work Package 6, this event took place on August 29, 2022, attracting an assembly of approximately 25 participants from diverse disciplines. Notably, the event saw active engagement from professionals who facilitated discussions on a variety of topics. An added highlight was the presence of esteemed guests from the Malaysian Indian Restaurant Association.



Figure 19 Prof. Dr. Ramesh T Subramaniam

Professor Dr. Ramesh T Subramaniam, the visionary leader of the FOODI project at Universiti Malaya, inaugurated the event, emphasizing the project's significance to the participants. The event's agenda encompassed a spectrum of enlightening topics, including Microbiome and the Food Industry, Nanotechnology in Food Innovation, Premium Nutritional Beverage for Wellness & Longevity, Importance of a Healthy Diet, and Food Components and Quality Assessment of Food.



Figure 20 With some of the industry partners attended the event

The event included not only insightful presentations but also an interactive networking session that fostered enriching discussions. The day's activities were fueled by a communal lunch, extending hospitality to all attendees. Assoc. Prof. Dr. Ramesh Kasi conveyed gratitude in his vote of thanks, marking the culmination of the event's success.

In its essence, this event triumphed in its ability to unite professionals, catalyzing meaningful dialogues and paving the way for potential future collaborations. Importantly, the dissemination of vital information about the Erasmus+ project extended the event's impact, enriching participants with knowledge that transcends boundaries.

3.8 Universiti Teknologi Mara (UiTM)

The UiTM (P3) INFO DAY coincided with the 94th Convocation at Universiti Teknologi MARA (UiTM), Sarawak Branch, taking place on September 26th and 27th, 2022.

The distinguished presence of Professor Datuk Roziah Mohd Janor, the Vice Chancellor of UiTM, added significance to the event. Over the course of two days, a total of 998 graduates were

honored as they received their degree and diploma scrolls from Professor Datuk Roziah Mohd Janor.



Figure 21 UiTM Foodi Team with the Vice Chancellor of UiTM



Figure 22 Media coverage during the event



Figure 23 Showing equipment of Foodi to the VVIP

The INFO DAY has achieved four objectives:

1. created awareness to the public of the ERASMUS projects undertaken by UiTM Sarawak;
2. introduced the new academic programme, the Master in Food Science and Technology with concentration on the food processing and innovation to be offered by the campus in the new academic year 2023;
3. provided publicity for the professional programmes that are online via the <https://vle.foodi-project.eu/>: Food Science and Wellness, Innovations in Safety, Quality and Sustainability in Food Production and Halal Food Assurance.
4. officially declared opened the ERASMUS+ Research and Learning Centre. The highlight was the virtual official opening of the ERASMUS+ Research and Learning Centre by the Vice Chancellor accompanied by the Prof Dato Jamil Hamali, the Rector of UiTM Sarawak and a research member of FOODI on the first day. There was a wide media coverage in the local, national newspapers and television channels.

Some of the local and national news media links were as listed below:

- <https://mindanc.uitm.edu.my/items/show/333>

- <https://www.theborneopost.com/2022/09/27/uitm-sarawaks-erasmus-resource-hubto-focus-on-research-innovation/>
- https://meitd.sarawak.gov.my/pages.php?mod=news&sub=news_view&nid=1511
- <https://www.utusanborneo.com.my/2022/09/26/erasmus-and-learning-centrerancakkan-penyelidikan-inovasi>
- <https://www.newsarawaktribune.com.my/initiative-to-boost-research-innovation/>
- <https://www.utm.my/erasmusplus/erasmus-cbhe-projects-in-malaysia-updated/>

3.9 Institute Technology of Cambodia

On October 17th, 2022, an informative half-day workshop was held at the Institute of Technology of Cambodia to disseminate information about the MSc Foodi Program. Approximately 50 attendees participated in this informative session.

This workshop aimed to engage stakeholders, industries, students, and researchers in understanding and promoting the program. Dr. SIM Tepmony, Director of the Graduate School, extended a warm and friendly welcome to the audience during the opening remarks. Mr. SOY TY, Deputy Director of ITC, provided insightful opening remarks, setting the tone for the workshop.

Before delving into presentations from private companies, stakeholders, and partners regarding "*Innovation in the Food and Agro-Industries for Sustainable Development*," Dr. TY Boreborey, Head of the Master's Program, introduced the Foodi Project and the detailed MSc Program at ITC.



Figure 24 Dr. TY Boreborey, Head of the Master's Program



Figure 25 Prof. Anil Kumar, as one of the speakers during the Info day

The event featured the participation of five stakeholders/industries who shared their knowledge regarding innovative practices in the food and agro-industries for sustainable development. Distinguished guest, Prof. Anil Kumar Anal from the Asian Institute of Technology

(AIT), Thailand, specializing in Food Innovation, Nutrition, and Health (FINH), and Food Engineering and Bioprocess Technology (FEBT), shared insights on "Agro-Industrial Waste and Bio Circular Green Economy: Perspectives and Technological Interventions."



Figure 26 Industry Speaker

Mr. HYM Piseth, Deputy Managing Director of Confirel Co., Ltd, contributed valuable knowledge on "Conf/rel Organic Food Demand and Supply Chain with Sustainability Manners." Additionally, Ms. CHHOENG Kimyi, Product and System Manager at Kirirom Food Production (K.F.P) Co., Ltd., discussed "New Products from Production Waste." From a non-organizational perspective, Mrs. CHEU Ponleu, Agriculture Competitiveness Lead of Cambodia Australia Partnership for Resilient Economic Development (CAP-RED), presented on the topic of "Food Safety and Innovation."



Figure 27 Group Photo

The workshop proved highly productive, allowing ITC to showcase its program to industries, partners, students, and researchers, fostering stronger collaborations with private companies. Attendees gained practical insights and innovative techniques from our esteemed partners, companies, and stakeholders, enhancing their understanding and skills in the field.

4 The Impact of the Info Days

The impact of the MSc Foodi Info Days has been substantial, generating positive outcomes across multiple dimensions. These events have played a pivotal role in fostering awareness, collaboration, and recognition within the food processing and innovation landscape.

1. Awareness and Engagement:

The Info Days have effectively raised awareness about the MSc Food Processing and Innovation program among various stakeholders, including students, academia, industry professionals, and government bodies. By showcasing the program's objectives, curriculum, and industry relevance, the Info Days have attracted prospective students who seek to advance their knowledge in food processing and innovation. This heightened engagement has expanded the program's reach and participation.

2. Collaboration and Networking:

The Info Days have served as a vibrant platform for fostering collaboration between academia and industry. The participation of industry partners, professionals, and experts has facilitated meaningful interactions, enabling the exchange of insights, ideas, and best practices. This collaborative environment has encouraged the alignment of the program's offerings with industry needs, ensuring graduates are equipped with relevant skills and knowledge.

3. Recognition and Partnerships:

Through the Info Days, the MSc Foodi program has gained recognition and credibility within the food processing and innovation sector. Industry partners, as well as government bodies and academic institutions, have acknowledged the program's commitment to addressing industry challenges. This recognition has led to potential partnerships, research opportunities, and internships, solidifying the program's position as a contributor to industry growth.

4. Skill Enhancement and Professional Development:

The interactive workshops, keynote speeches, and panel discussions during the Info Days have offered attendees a platform to enhance their knowledge and skills. Students, industry professionals, and academia have benefited from insights shared by experts, thereby enriching their understanding of emerging trends, technologies, and best practices in food processing and innovation.

5. Program Visibility and Reputation:

The Info Days have significantly elevated the visibility and reputation of the MSc Foodi program on a regional and national scale. The involvement of key stakeholders, media coverage, and positive testimonials from attendees have contributed to the program's enhanced image as a trailblazer in food processing education and innovation.

Conclusion:

The Info Day for the Erasmus project "MSc Foodi" successfully achieved its objectives of disseminating project information, promoting academic opportunities, facilitating networking, and addressing queries. The event played a crucial role in fostering collaboration, informed decision-making among potential students, and further solidified the project's commitment to advancing food innovation and sustainability in the academic and industrial sectors.

APPENDIX 1 - PROMOTIONAL MATERIALS



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ERASMUS+ CBHE

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FOODI INFO DAY

DEPARTMENT OF PHYSICS,
UNIVERSITI MALAYA

Date : 29-09-2022 Time : 09-00 am – 02-00 pm

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Organizing Secretary
rameshkasi@um.edu.my
+60 14 9871174

Prof. Dr. RAMESH T SUBRAMANIAM
Organizing Chairman
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+60 12-214 8091

ໄວ້ນິລຍນາດ 300x120 cm



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of the European Union



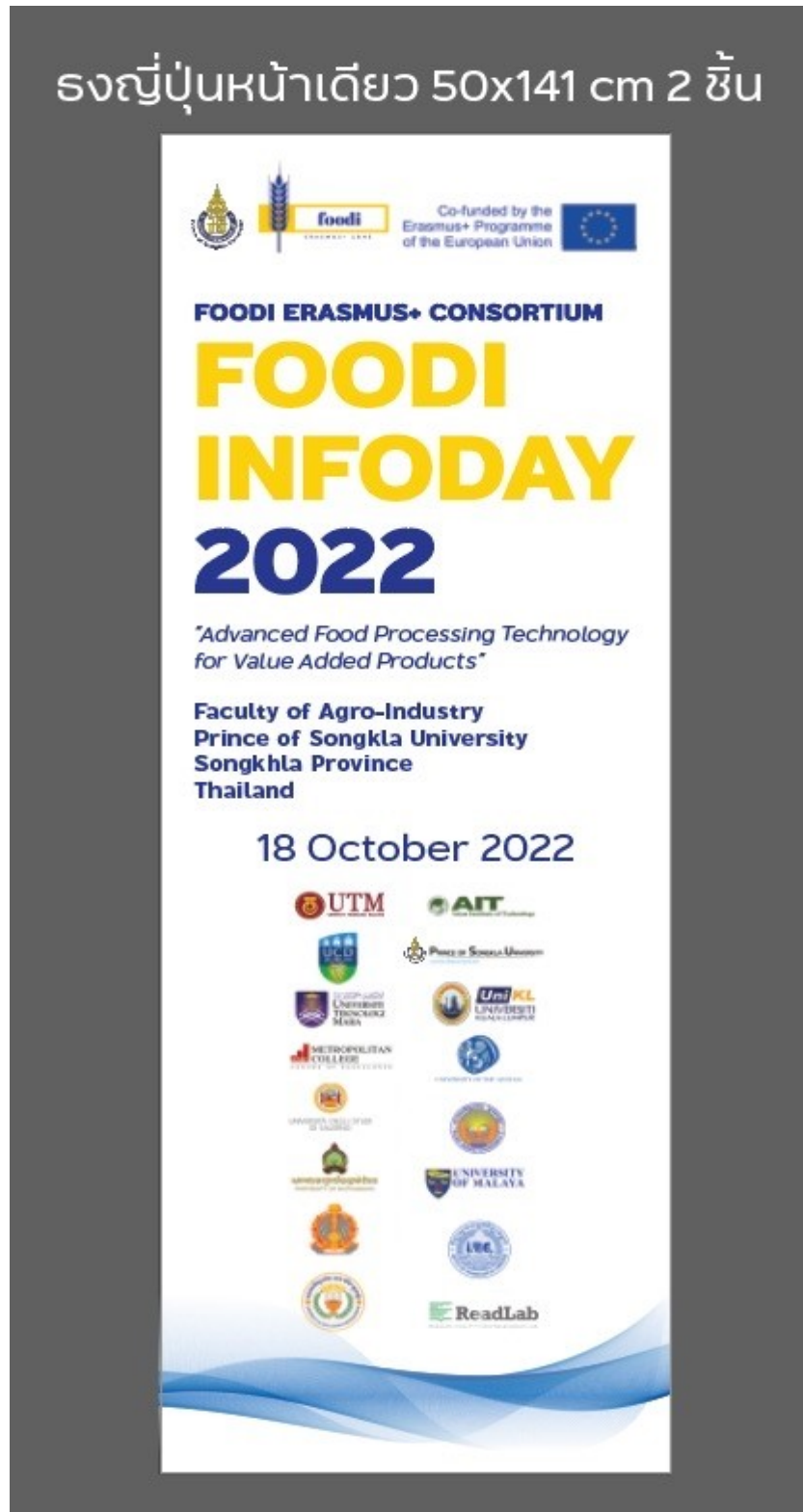
FOODI INFO DAY

"Advanced Food Processing Technology for Value Added Products"

Faculty of Agro-Industry PSU, 18 October 2022



ธงญี่ปุ่นหน้าเดียว 50x141 cm 2 ซีก



The banner features the following content:

- Logos for the Thai Ministry of Education, the foodi consortium, and the Erasmus+ Programme of the European Union.
- FOODI ERASMUS+ CONSORTIUM**
- FOODI INFODAY 2022**
- "Advanced Food Processing Technology for Value Added Products"*
- Faculty of Agro-Industry
Prince of Songkla University
Songkha Province
Thailand**
- 18 October 2022**
- A grid of logos for consortium partners: UTM, AIT, Prince of Songkla University, UTM, UniKL, Metropolitan College, University of Applied Sciences, UTM, University of Malaya, UTM, and ReadLab.

คณาจารย์

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ศ.ดร. วีระวัฒน์ บุระวงศ์ WIROTE.V@PSU.AC.TH	ศ.ดร. ก้องกาญจน์ ทิศจุฑ์โรจน์ KONGKARN.K@PSU.AC.TH
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ช่องทางการติดต่อ สาขาวิชา

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**หลักสูตรวิทยาศาสตร
มหาบัณฑิต**

สาขาวิชาเทคโนโลยีและนวัตกรรมอาหาร
(หลักสูตรนานาชาติ)
Msc. Food Technology and Innovation (Foodi)

website

facebook

The screenshot shows a presentation slide titled "วิธีผลิตอาหารสุกแห้งในเครื่องอบแห้งชนิด" (Production method of dried food in a dry oven) and "การอบแห้ง" (Air-drying food). The slide features a Lecon brand air-drying machine and images of various dried food products like fish and vegetables. The presentation is displayed in a software interface with a menu bar and a slide navigation pane on the left.



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FOODI ERASMUS+ CONSORTIUM

FOODI INFODAY 2022

& Expert Workshop on “Smart and
Innovative Processing Towards a
Safe and Sustainable Food
System”

**NOVOTEL BANGKOK
FUTURE PARK, RANGSIT
THAILAND
29 JUNE - 1 JULY 2022**



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

Asian Institute of Technology

FOODI INFODAY & Expert Workshop

29th June-1st July 2022

Smart and Innovative Processing Towards a Safe and Sustainable Food System

Organized by
Asian Institute of Technology (AIT)
Thailand

Venue
Novotel Future Park, Rangsit,
Thailand

Convenor
Professor Anil Kumar Anal
anilkumar@ait.ac.th

Food Innovation, Nutrition, and Health (FINH)

The academic programme is created and developed within the framework of the project **Erasmus+ Capacity Building-MSc Food Processing and Innovation (FOODI)**, reference number **596987** with a co-funding from the EU.

CO-ORGANIZERS

UTM

UNIVERSITI MALAYA

UNIVERSITI KUALA LUMPUR

UNIVERSITI TEKNOLOGI MARA

UNIVERSITY OF THE AEGEAN

ReadLab

METROPOLITAN COLLEGE

UCD

APPENDIX 2 SAMPLE OF CERTIFICATE OF ATTENDANCE



**UNIVERSITI
MALAYA**



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FOODI INFO DAY

Date: 29-09-2022 Time: 09-00 am – 02-00 pm

CERTIFICATE OF PARTICIPATION

This certificate is presented to

*in recognition of your participation in **FOODI INFO DAY**
held at the Department of Physics, Universiti Malaya on
29-09-2022*



Assoc. Prof. Dr. RAMESH KASI
Organizing Secretary



Prof. Dr. RAMESH T SUBRAMANIAM
Organizing Chairman

www.foodi-project.eu/





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of the European Union



CERTIFICATE OF PARTICIPATION

awarded to

Mr. Chhe Sovannarith

in grateful acknowledgement and sincere appreciation
for your active participation and presentation in the
FOODI Info Day on *“Sharing Knowledge on Food Production,
Food Processing and Food Quality Management”*
held on 11 August 2022 organized by Svay Rieng University. *apf*



TUM SARAVUTH
Rector and Chair of Organizing Committee
Svay Rieng University





Education, Audiovisual and Culture Executive Age
Erasmus+ Higher Education - International Capacity Building














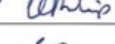




APPENDIX 3 - LISTS OF ATTENDANCE



FOODI INFO DAY

Date: 29-09-2022 Time: 09-00 am – 02-00 pm

ATTENDANCE


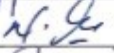


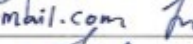

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17	Dati way Yambai	—	
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19	Ramesh kani	rameshkc_25@yahoo.com	
20			



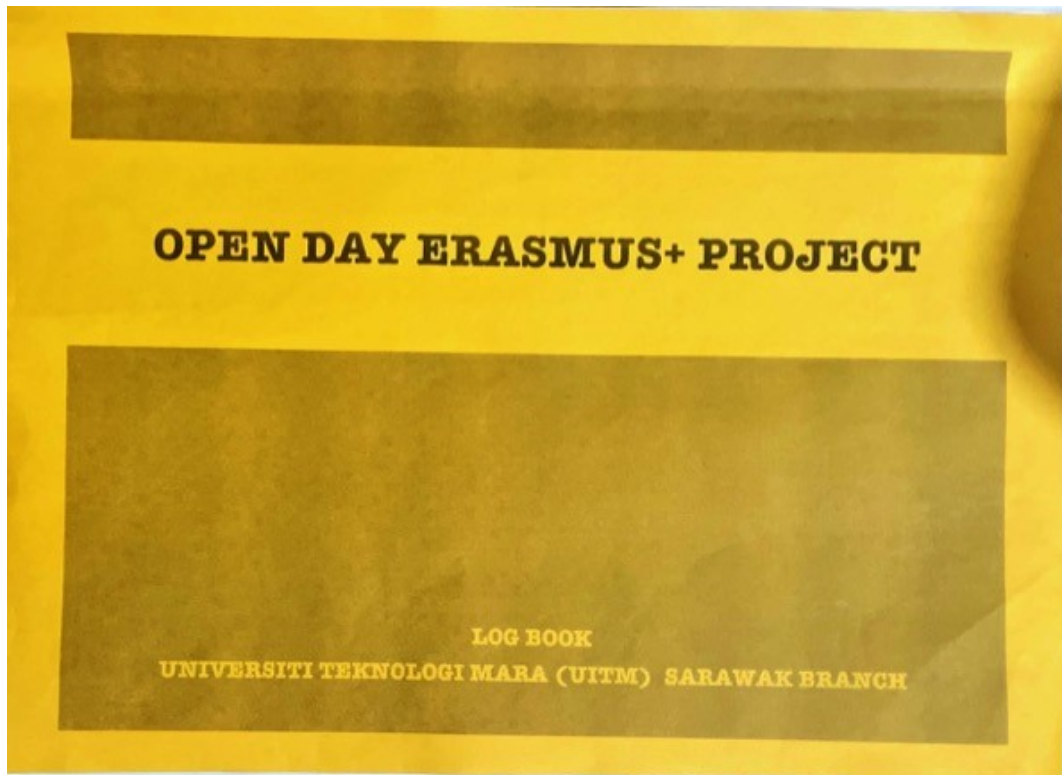
FOODI INFO DAY

Date: 29-09-2022 Time: 09-00 am – 02-00 pm

ATTENDANCE

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27			
28			
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40			

FOODI Info Day Attendance UniKL										
Timestamp	Full name	Email address	Contribution of this talk	Contribution of this talk	Contribution of this talk	Contribution of this talk	Skill and responsiveness	Skill and responsiveness	Skill and responsiveness	Skill and responsiveness
8/1/2022 11:23:41	WAN NUR DALILA BINTI WAN BAH	amdella312@gmail.com	Excellent	Excellent	Excellent	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 11:35:21	Farah Salina Hussin	farahsalina@unikel.edu.my	Satisfactory	Satisfactory	Satisfactory	Satisfactory	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 11:36:02	NURSYAZWANE DAMEA BINTI A	nursyazwanedamea@unikel.edu.my	Very good	Very good	Very good	Very good	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 11:49:31	MUHAMMAD SYAFIQ BIN SHAHRIZ	syafiqkhalid88@gmail.com	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:04:04	SOLEHAH BINTI MOHD ABIDIN	solehah.abidin@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:05:12	NISA NURANI BINTI MOHD ASMAD	nisa.asmad@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:12:33	NUR NAJIHAH NAJWA BINTI AHMA	najihah.puat16@unikel.edu.my	Satisfactory	Satisfactory	Satisfactory	Satisfactory	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:13:50	SHAMINI NAIR ACHUDAN	shamini.achudan19@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:13:58	AFIQ DANIAL BIN NOR MANAN	afiq.manan@unikel.edu.my	Poor	Fair	Satisfactory	Satisfactory	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:14:10	NURUL ATHIRA NABILA BINTI AMI	athira.amiq@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:16:41	NUR SHUMAIHA BINTI MOHAMAD	shumaiha.hanafiah@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:17:00	NATASHA FARHANAH BINTI IBRAH	natasha.ibrahim@unikel.edu.my	Satisfactory	Very good	Very good	Very good	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:22:52	Numahjan binti Ahmad Sarjuddin	numahjan.sarjuddin16@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:24:58	KHARRUNISSA NADHIRAH BT MD	kharunissa@unikel.edu.my	Excellent	Excellent	Very good	Very good	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:25:33	hasyadaini	hasyadaini.zaid@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree
8/1/2022 12:28:05	NURUL IMAN BINTI ZAINAL FITRI	niman.zainal@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:49:48	Hanis syakira bt hanafi	Hanis.hanafiri1@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:50:08	PUTERI NUR ADNIN ZULAIQHA AB	adnin.abdullah10@unikel.edu.my	Very good	Very good	Excellent	Very good	Agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:51:44	Indira Lanti K	indira.lanti@unpad.ac.id	Very good	Excellent	Very good	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 12:51:54	NUR AMYRA SUHAILA BINTI ARMA	namyra.amy@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Strongly agree	Agree	Agree	Agree
8/1/2022 13:08:54	MUHAMMAD SHARIR BIN ABDUL F	msharir@unikel.edu.my	Excellent	Excellent	Excellent	Excellent	Strongly agree	Strongly agree	Strongly agree	Strongly agree
8/1/2022 13:09:07	Ummu Aiman bt Mohamad Lutfi	lutfi.aiman@unikel.edu.my	Very good	Very good	Very good	Very good	Agree	Agree	Agree	Agree



INFO DAY FOR ERASMUS + PROJECT
26-27 SEPTEMBER 2022

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INFO DAY FOR ERASMUS + PROJECT
26-27 SEPTEMBER 2022

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4	BENJA SUKHIRA	UITM	benjasukhira@gmail.com		[Signature]
5	AIDA NABILAH BINTI ADELIA	UITM	aidanabilah@gmail.com		[Signature]
6	Dygangku Angah bt Awang Ahmad	UITM	dygangkuangah@gmail.com		[Signature]
7	Dygangku Saiba Ayuie binti Awang Muband	UITM	dygangkusaiba@gmail.com		[Signature]
8	NURUL HUDA SYAMUDIN	UITM	nurulhudas@gmail.com		[Signature]
9	NUR NISA SYAZIRAH BINTI HANIFFA	UITM	nurulisasyazirahhaniffa@gmail.com		[Signature]
10	ANISA SYAZIRAH BINTI HANIFFA	UITM	anisasasyazirahhaniffa@gmail.com		[Signature]
11	SYAZIRAH BINTI HANIFFA	UITM	syazirahhaniffa@gmail.com		[Signature]
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						Morning	Afternoon
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ATTENDANCE LIST

on : FOODI INFO DAY "Sharing Knowledge on Food Production, Food Processing and Food Quality Management"

Date: SRU, 11th August 2022

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						Morning	Afternoon
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37	Van Samneang	F		0885541236			
38	Hat thidalin	F		096 4583492			
39	Mao Srey Por	F		0975705413			













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ATTENDANCE LIST

FOODI INFO DAY "Innovation in the Food Industry for Sustainable Development"
Institute of Technology of Cambodia, 17th October 2022

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










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