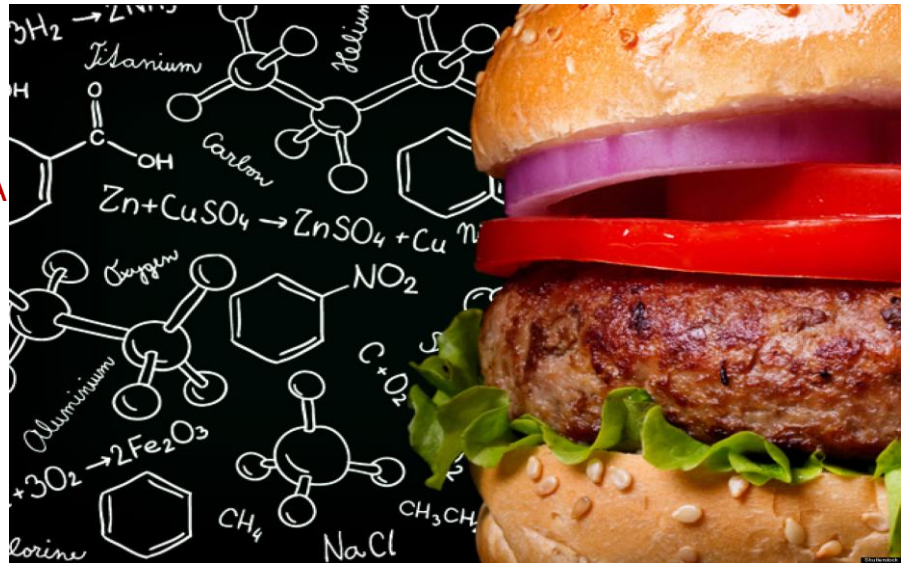




## UNIVERSITI TEKNOLOGI MALAYSIA SUMMER SCHOOL PROGRAM

### SS22 Food Science, Innovation and Food Safety



Are you a young scientist who is thinking about a career in food? The Food Science, Innovation and Food Safety Summer School aims to give young scientists an idea of how exciting Food Science can really be, opening your eyes to this ever changing multidisciplinary science subject which affects everyone on a daily basis. Participants can explore food especially Malaysian traditional food even make your own food by innovate it and design base on your own creativity, nutritional value and consumer preference. The future of our food safety and the health of our ageing population rest, in part, with food scientists. Make a difference to the health and wellbeing of future generations! Come and join this exciting program and have fun with food science.



## UNIVERSITI TEKNOLOGI MALAYSIA SUMMER SCHOOL PROGRAM

### 1st Week:

Introduction to Food Science and Engineering, Food Safety and Handling, Food Innovation and Product Design, Method of Food Preservation and Storage: Traditional vs Modern Technique and experiencing a food culture and life of Malaysian Orang Asli also field visits to various food factory and food cottage industries.

Participants also can explore Malaysian traditional food by themselves from the preparation until finish product and see the demonstration in making Tempeh one of the most popular Johor traditional food.

### 2nd Week:

Introduction to Food Packaging . In second week participants will work in group and start their laboratory activities to innovate and design new food product : to complete their apprentice –style task :From waste to wealth and showcase it during the judging session. Besides, participant also will do case studies (in group) and will collect the data regarding food safety, quality and public health in UTM and present their findings.



### Duration:

2 Weeks

### Fees:

USD1000

### Contact:

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