

FSG AKNC 2021 OVERALL CHAMPION

IN THIS ISSUE

COMMERCIALISATION OF FSG RESEARCH INNOVATIONS

INTERNATIONAL COLLABORATIONS WITH SWEDEN, TAIWAN AND INDONESIA

POST-FLOOD RELIEF PROGRAMME BY FACULTY OF APPLIED SCIENCES

FSG Padu!

A historic victory for FSG

Faculty of Applied Sciences emerged as the Overall Champion in "Anugerah Kualiti Naib Canselor 2021" of Universiti Teknologi MARA. FSG obtained the top prize by winning the following categories:

- Best Faculty
- Field of Focus (Staff Management and Development)
- Criteria (Customer Focus)
- Criteria (Results)

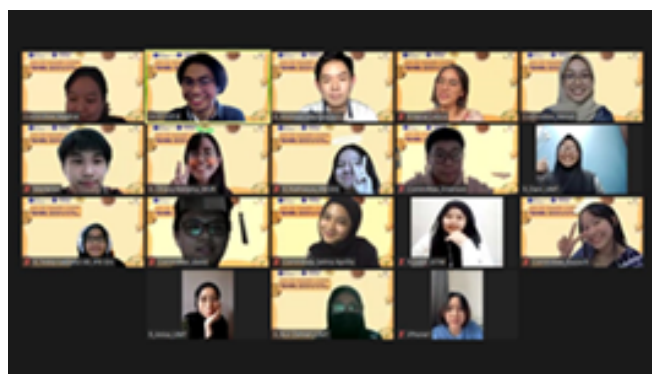
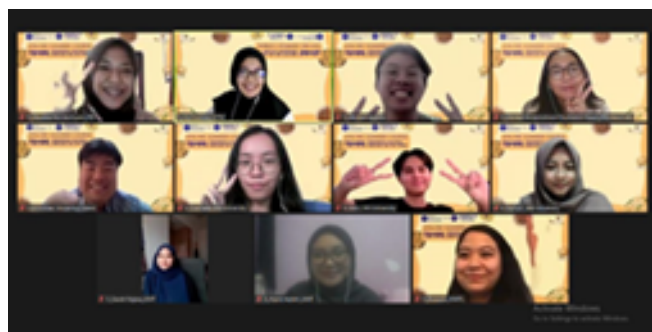
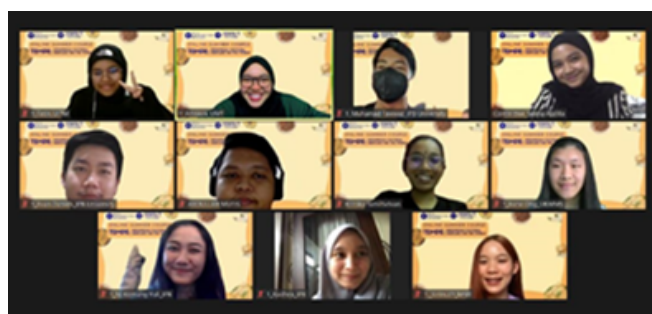
Congratulations FSG, we did it!



Online Summer Course: Tempe Indonesian Cultural Heritage for the World with IPB University Indonesia

By: Khairunnisa binti Khairul Azam & Fadhilah binti Jailani, Faculty of Applied Sciences, UiTM Shah Alam

The Department of Food Science and Technology from IPB University Bogor (Indonesia) conducted a two-week online summer course on 26 July 2021 until 6 August 2021 for university students in the field of science with a registration fee of USD10 per participant. This course was joined by a total of nine students from the Bachelor of Science (Hons) Food Science and Technology (AS246), Faculty of Applied Sciences (FSG), UiTM Shah Alam. The goal of this course was to discover the secret behind tempe, an Indonesian fermented snack. Lectures, virtual production of tempe, virtual cooking of tempe-based cuisine, group assignment, discussion, and presentation were all part of the course. The topics covered include tempe's theory and application, tempe fermentation technology, chemical and microbiological changes during tempe fermentation, research on "quick" tempe, biofunctionalities of tempe from a nutritionist perspective, and more. Each group consisted of students from many countries, including Indonesia, Malaysia, India, and Thailand. The best group winners were announced at the end of the event, and two of the groups that included UiTM students earned first and second place. Overall, as students engage with individuals from diverse cultures and backgrounds, their intellectual thinking and comprehension abilities improve. This programme, therefore breaks continental barriers, allowing students from all over the world to communicate about their desired areas and subjects in a more healthy and professional manner.



ONLINE SUMMER COURSE

TEMPE: INDOONESIAN CULTURAL HERITAGE FOR THE WORLD

July 26 - August 6, 2021

Course Description

This summer course is a 2-week online program that unveil the secret behind tempe, Indonesian indigenous fermented food. This year the summer course program will be conducted fully online.

Some topics covered include:

- Tempe as Indonesian cultural heritage for the world
- Fermentation technology, theory and application
- Fermentation technology of tempe (Chemical and microbiological changes during tempe fermentation)
- Researches on "quick" tempe
- Biofunctionalities of tempe from nutritional perspective
- Tempe-based food products Development strategies
- Production of tempe
- Preparation of tempe from ingredient to Indonesian signature dish
- Challenges of developing tempe business abroad
- Current status of International Standard and trade of fermented foods
- Industrial product development of tempe-based product at industrial level

Are you interested in learning the science behind tempe? Would you like to hear about this super food from academic, practitioner, and industrial point of view?

Activities

- Lecture
- Virtual production of tempe
- Virtual cooking of tempe-based dish
- Group assignment, discussion, and presentation

Benefits

- Transferable course credit (3 credits)
- Certificate
- Experienced lecturers

Speakers

Prof. Dr. Nurhasanah Nurhasanah
PhD candidate
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Prof. Dr. Made Kusuma
PhD University
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Prof. Dr. Lili Nurwati
PhD University
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Prof. Dr. G. Hening Wicak
PhD University
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Nurhasanah Nurhasanah
PhD candidate
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Widyia Nurwati
PhD candidate
Department of Food Science and Technology
Faculty of Applied Sciences
IPB University

Please visit our page for more information:
ipb.link/web/scp2021-tempe

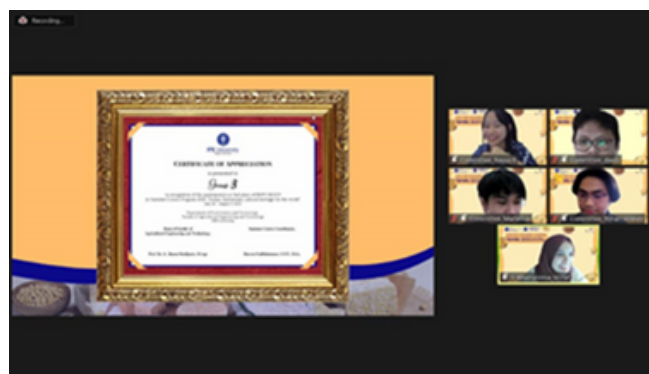
Get in touch with us:
Harum Padilatanur (harum@apps.ipb.ac.id)

How to apply?*

*opened until July 26th, 2021

1. Pay the registration fee (USD 10; Rp100.000,- for local students) to 3889948 BNI on behalf of SEKTOR IPB c.q. KS FATETA
2. Prepare the documents needed (proof of payment, copy of passport, copy of transcript)
3. Fill in the application form at the link below:

ipb.link/scp2021-tempe





Faculty of Applied Sciencess, UiTM Shah Alam



@fsg_uitm



@FSG_UiTM



Fakulti Sains Gunaan UiTM Shah Alam



fsg_uitm



Faculty of Applied Sciences (FSG)



Published by FSG Corporate Communications Unit

©2021. FSG Corporate Communications Unit, Faculty of Applied Sciences, Universiti Teknologi MARA (UiTM), 40450 Shah Alam, Selangor, MALAYSIA