

- from farm to fork, a crop journey -

course description:

Three MUSC international 5-day courses in value chain, from farm to fork, of tropical fruits. The courses cover 3 main areas related to Thai tropical fruits; production, processing, and marketing. All courses can be taken together, consecutively or enrolled separately.

Who should sign up

Undergraduate student or General public

Instructor

Kanyaratt Supaibulwatana, Assoc. Prof., Ph.D.
Watcharra Chintakovid, Asst. Prof., Ph.D.
Siriyupa Netramai, Ph.D.
Thitisilp Kijchavengkul, Ph.D.

The School of Bioinnovation and Bio-based Product Intelligence
Faculty of Science, Mahidol University

Duration

1 - 3 weeks (July, 2019)

course 1 - birth of flavors

- July 22 Biology and classification of tropical fruits
- July 23 Microclimate and monitoring of environmental factors on fruit cultivation
- July 24 Pre- and Postharvest handling of tropical fruits
- July 25 Sanitation, safety, quality, and marketability of fruit production and processing
- July 26 Field trip

course 2 - flavorful transformation

- July 8 Commercial specification of fruits
- July 9 Processing and preservation of fruits
- July 10 Tasting experience (Sensory evaluation)
- July 11 Packaging technology for fruits and fruit products
- July 12 Field trip to produce farm or processing plant

course 3 - serve on your table

- July 15 Distribution of fruits and fruit products
- July 16 Marketing of fruits and fruit products
- July 17 Innovative fruit products
- July 18 Utilization of waste from fruit production and processing
- July 19 Field trip to fruit market

Deadline for application

7 June, 2019

Cost in US\$

\$300 per course (group discount available);
\$750 per series; *contact for more information*

Contact

Rungrat Suriyin, Office of International Cooperation
Faculty of Science, Mahidol University

http://www.sc.mahidol.ac.th/IC/ic_International%20Short%20Course.html

E-mail: rungrat.sur@mahidol.ac.th

Phone: +66-2-201-5030, +66-2-201-5070

Course coordinator

Birth of Flavors - Kanyaratt Supaibulwatana, Assoc. Prof., Ph.D.

Flavorful Transformation - Siriyupa Netramai, Ph.D.

Serve on Your Table - Siriyupa Netramai, Ph.D.

