

ERASMUS+, Capacity Building: 561515-EPP-1-2015-1-AT-EPPKA2-CBHE-JP

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SEA-ABT

South East Asia Academy for Beverage Technology



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BOKU -Universität für Bodenkultur Wien, AT



KU-Kasetsart University, TH



CU-Chulalongkorn University, TH



KMITL -King Mongkut's Institute of Technology Ladkrabang, TH



PATKOL-food equipment supplier, TH



HGU-University of Geisenheim, DE



UNITE-University of Teramo, IT



Habla Chemie, DE



IFA -ISEKI-Food Association, AT



EHEDG-European Hygienic Equipment Design Group, DE



EUCHEN-EU university continuing education network, BE



























Outcome

Higher Education (HE)

Postgraduate Diploma (1y)
KU (+CU+KMITL)

Tune existing food study programmes

Double degree KU-UNITE/ CU-UNITE

CPD training

Development of certified, demand driven training activities

Services for business development

Find experts, partners, facilities,on international level

























Grad. Diplo. in Beverage Technology & Management

Admission

Bachelor of Science or Engineer in one of the following subjects:

- food science, product development, biotechnology, chemistry, microbiology,
- food engineering, chemical engineering, environmental engineering
- or related fields

1 st semester modules	2 nd semester modules	
 Non-alcoholic beverage technology Target marketing and strategic pricing for the beverage industry Supply chain management for the beverage industry Beverage chemistry and microbiology Food law and regulation Practical LAB in the beverage industry Seminar 	 Alcoholic beverage technology Planning and project management for the beverage industry Product and process development Hygienic engineering and design QC & QA Special problem Seminar 	

























Examples of Continuing Professional Development (CPD)

- Hygienic design
- Shelf-life of beverages
- Food Safety Management for SMEs
- Innovative Technology
- Food Law & Regulations for beverage
- Fruits & Vegetables Drink
- Sugars in foods
- Selected topics of food safety for less educated professionals
- Project Management & Lean business plan development
- New Product development-Jan 2019





























Team	Topic	Country
Never Left Untold	Development of High Health Benefit Fruit Juice with Bromelain Extract from Pineapple Cores	Thailand
Papaya Milk	Papaya Seed Milk with Encapsulated Mulberry Leaves Extract	Thailand
Viorization Of Pomance	Viorization of Pomance	Thailand
3srikandi	MTeen: Beverages Rich in Antioxidant from Mangosteen Pericarp and Pineapple Peel	Indonesia
Drako	Drako: Kombucha Drinks with Jelly based on Dragon Fruit Peels to Reduce Non-Communicable Diseases (NCD) Risk	Indonesia
Yudhistira	So Rice: Nutritious Beverage from Soybean Oil by-product and Rice Bran to Tackle Double Burden of Malnutrition in South East Asia	Indonesia

























"Joint EU-SEA Beverage Academy"

training center with mainly independently working local hubs in Bangkok and Vienna





EU Beverage Academy

at BOKU using the infrastructure of IFA

SEA Beverage Academy

at KU using the infrastructure of Agro-Industry Academy, KU































Training Equipment





































Training Equipment

- CIP Testing Unit
- Beverage preparation equipment
 - Pulper/finisher
 - Separator (pressing/centrifuge) Clarification: Filtration
- Pasteurizer (Lab/Pilot)
- UHT (Lab/Pilot)
- Automatic Filling System

- Micro Brewery system
- Distiller for spirit production
- Carbonator
- Spray drier
- Vacuum Evaporator
- Quality and safety evaluation Lab



























SEA-ABT members

Universities/Research Institute

Companies/Organizations:

- Food producers
- Equipment suppliers
- Training providers
- Professional Associations
- Governmental organisations
- NGOs...





























SEA-ABT members

Expected contribution

- Attending stakeholder meeting
- Answering questions and give suggestions regarding the projects
- Become guest lecturer for SEA-**ABT** modules
- Judging student competition innovation beverage on (BEVERAGE-4-US)
- Dissemination of the project and its activities

Benefits

- Free display of your logo on SEA-**ABT** website
- Receiving news and information on training course
- Propose training courses (CPD)
- Proposed topics for student competition (BEVERAGE-4-US)

























Connect with SEA-ABT

- www. sea-abt.eu
 - Project information
 - Membership application
 - E-newsletter subscribe
 - Digital Library



- Latest SEA-ABT activities
- Update information related to beverage industry

















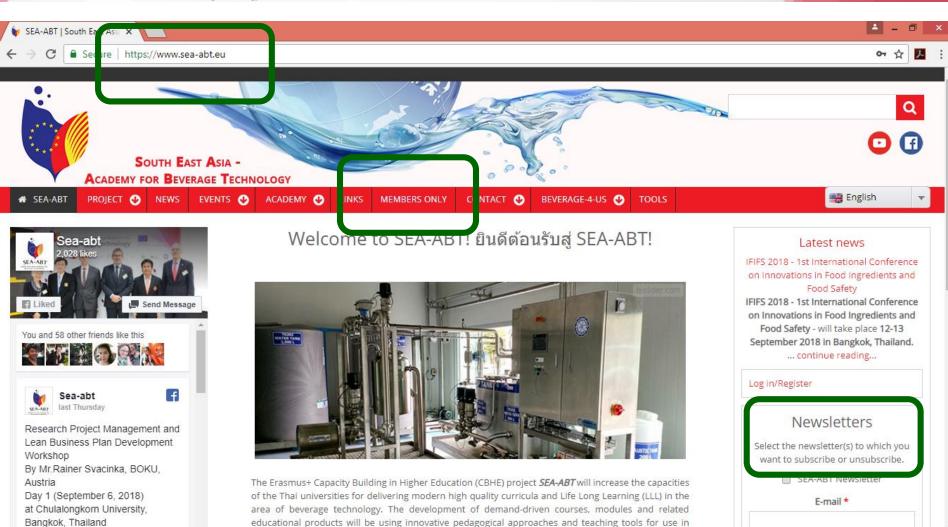
































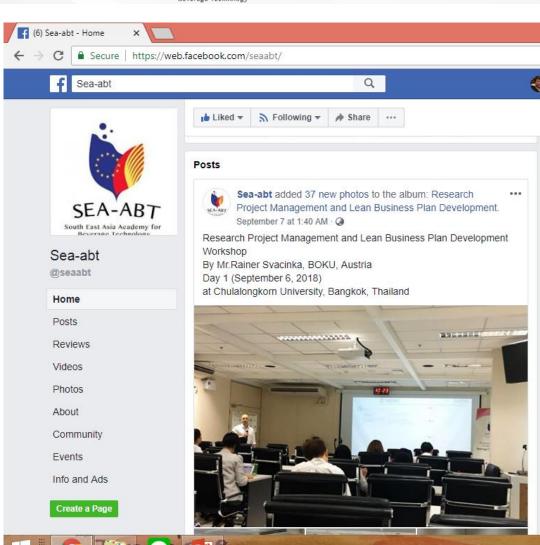




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Impacts of project

- Individual
 - Professional Development
 - Technical training
 - International collaboration experiences
 - Managements
 - Communication Skills
- Institutional
 - Networking & Collaboration
 - Partners : Curriculum/Equipment
 - Industry
 - New LLL development (non-degree program)





























Achievements/ Challenges

Achievements

- Curriculum for Diploma degree in Beverage Technology and Management
- CPDs training modules for industry
- South East Asia Academy for Beverage Technology

Challenges

- Management
- Communications (online)
- Documentation





























South East Asia Academy for Beverage Technology





























Thank you for your attention

https://www.sea-abt.eu

https://www.facebook.com/pg/seaabt

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