



**Food Security – Postharvest, Processing and Quality Assurance
of Selected Agro-Industrial Products**

14 May – 11 June 2019

Closing date for application : 28 February 2019

TICA : Thailand International Cooperation Agency

is a national focal point for Thailand's international development cooperation. TICA was established in 2004 to realize Thailand's aspiration to be a contributor of development cooperation. Believing that global challenges are best addressed by international cooperation and global partnership, today we continue to strengthen our contribution to achieve global development agenda through various capacity-building and human resources development programmes. In response to the recent changes in the global landscape of development cooperation, especially through the concept of South-South and Triangular Cooperation, TICA continues to realign our focuses in order to deliver Thailand's commitment to be a relevant partner in global agendas including the 2030 Agenda for Sustainable Development.

AITC : Annual International Training Course

was initiated in 1991 as a framework in providing short-term training for developing partners. Today, the AITC remains one of TICA's flagship programmes. It offers not only a training experience, but also a platform in exchanging ideas and establishing professional network among participants from across the developing world. Aiming at sharing Thailand's best practices and experience to the world, the AITC training courses focus on development topics of our expertise currently categorized under five themes namely; **“Sufficiency Economy Philosophy”** or SEP, **Food Security, Public Health, Climate Change, and Other topics related to Sustainable Development Goals (SDGs).**

Department of Product Development,

Faculty of Agro-Industry, Kasetsart University

Established in 1980 in response to the country's need for experts and trained personnels in agro-industry, the Faculty of Agro-Industry at Kasetsart University has been one of Thailand's leading institutions in the sector. The Faculty offers degree programmes, researches and training courses covering wide range of topics in agro-industry. It currently consists of 6 departments namely Department of Agro-Industrial Technology, Department of Biotechnology, Department of Food Science and Technology, Department of Packaging and Materials Technology, Department of Product Development and Department of Textile Science.

AITC Theme : Food Safety

This training course falls under the AITC theme – “Food Safety”. “Ending Hunger” is very fundamental to global development progress. Through decades-long effort in eliminating hunger and malnutrition, Thailand has successfully reduced the number of hungry and malnourished people by 75% and the figure is still falling. The progress earned Thailand an award from the Food and Agriculture Organization (FAO) for outstanding contributions to global food security, nutrition and sustainable agriculture. The AITC courses under the theme “Food Security” are part of Thailand's commitment to work with the international community to achieve SDG goal # 2 on Zero Hunger.

Course Objectives

This training course aims at sharing Thailand's knowledge and experiences regarding postharvest technology. At the end of this course, participants are expected to;

- Understand how important postharvest technology is in maintaining quality, protecting food safety, and reducing losses between harvest and consumption.
- Gain knowledge on principles and concepts of postharvest, food preservation processing, packaging, product development and quality measurement.
- Be able to select appropriate technology to promote food security in participant's respective country.

Course Methodology

Training methodologies to be used during this training course include;

- Lecture
- Laboratory practice
- Group discussion
- Field visit

Assignment and Evaluation

- In-class participation.
- Submission and presentation of "Country Report" which include information on agricultural, postharvest and food security profile of participant's respective country.
- Attendance - Participants are required to attend all activities organized during the course. TICA reserves the rights to revoke its fellowship offered or take appropriate action in case a participant is in attendance of less than 90 percent of the training hours.

Course Outline

This training course focuses on principle of postharvest technology, food preservation and food safety. It will discuss approaches to implement appropriate technologies to selected commodities. Topics of the training are such as;

- Food security – availability, accessibility, utilization and stability.
- Production and postharvest technology for selected plants and animals.
- Production and preservation of nutritious food from agricultural raw materials to promote food security for needed population.
- Review of food safety with an emphasis on prevention of toxin contamination.
- Packaging of raw materials and food products
- Review of quality measurement of raw materials and food products including chemical, physical, and microbiological and consumer preference.

Participant Criteria

Candidates must possess qualifications as specified in "Guideline for Thailand's Annual International Training Course Programme" No. 2 "Qualifications" as well as following qualification;

- Currently working with at least two-five years experience in relevant field.
- Graduated with degree in food science, food engineering, agro-industry, agricultural science, home-economic, biotechnology, agricultural processing, agricultural product development
- Less than 50 years of age.

Application

- Candidates must be nominated/ endorsed by their respective governments of the eligible countries/territories by the closing date for application.
- Complete nomination documents must be submitted to TICA through the Royal Thai Embassy/ Permanent Mission of Thailand to the United Nations/Royal Thai Consulate-General accredited to eligible countries/ territories.

(See “List of Eligible Countries” for more information)

Selection and Confirmation

- Particular attention shall be paid to the candidates’ background, their current position, and practical use they expect to make of the knowledge and experience gained from training on the return to their positions.
- Selection of participants is also based on geographical distribution and gender balance.
- Successful applicants will be informed approximately 4 weeks before the beginning of training course.
- Successful applicants must return duly completed and signed acceptance form by the deadline to confirm their participation in the programme.

Number of Participants

20 persons

Terms of Awards

AITC Training Fellowship* includes training fee, return economy-class, airfare, accommodation, allowance, insurance, airport transfer and social programme.

* Subject to rates and conditions established by TICA

Training Institution and Venue

Department of Product Development,
Faculty of Agro-Industry,
Kasetsart University,
Bangkok.

Contact

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For more information on qualifications, application forms, and application procedures, please visit our website at <http://www.tica.thaigov.net/main/en/information/73803-Annual-International-Training-Course.html>

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