



Thailand's Annual International Training Course (AITC)

Course Information

R&D in Postharvest and Processing Technology for Food Security

7 - 27 November 2019

Closing date for application: 30 August 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).

School of Agro-Industry, Mae Fah Luang University

The School of Agro-Industry was established in 1999, providing high quality teaching and research in areas of food technology and technology management of agricultural produces and packaging. It is committed to the industry in graduating competent Agro-Industry technologists with professional ethics and responsibility to maintain and enhance professional competent by continuing updating and improving their knowledge and proficiency in its application. This training course will be conducted by School of Agro-Industry which has been in a forefront of this region in accumulating knowledge, conducting research related to food science with professional technology competent by continuing Updating and improving their knowledge and proficiency in its application.

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 work with the international community to achieve SDG goal # 2 on Zero Hunger.

Course Objectives

This training course aims at

- Provide the basic knowledge in postharvest and postharvest and processing technology to promote processing technology of agricultural produces with the security. Topics of the training are such as; skills to develop food security, add value of agricultural products and effectively manage agricultural trade, quality measurement and quality control.
- Learn how to manage agricultural produces after harvest to reduce avoidable losses during storage and transportation.
- Enhance knowledge and understanding of how to select appropriate technology to maintain food security.
- Promote collaboration, communication and foster a professional network among participants.

Course Methodology

Training methodologies to be used during this training course include;

- Lecture;
- Practical in laboratory;
- Group work;
- Field visit.

Course Outline

This training course focuses on how to apply food

- Postharvest losses:
- Postharvest management of fruit, vegetable and ornamental crops, cereals and legumes, tea, and coffee:
- Application of packaging technology for agricultural produces;
- Quality measurement of raw materials and food products including chemical, physical, microbiological and consumer preference;
- Assuring food safety and quality;
- Agricultural waste utilization such as peel, seed, skin, bone and entrails;
- Logistics and Supply Chain for Agricultural Produces.

Participant Criteria

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

- Currently working with at least two-year experience in relevant fields:
- University graduate or possess equivalent academic background on agriculture, community development, social sciences, economics, or relevant fields;
- Under 45 years of age.

Assignment and Evaluation

- In-class participation.
- Submission and presentation of "Country Report" which contain information on current situation and challenges facing farming practices in participant's respective countries.
- 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.

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)

Number of Participants

20 persons

Training Institution and Venue

M-Square Building, Mae Fah Luang University, Chiang Rai

Selection and Confirmation

- Selection of participants will be given priority to applicants from Ayeyawady-Chao Phraya-Mekong Economic Cooperation Strategy (ACMECS) Member Countries and Bay of Bengal Initiative for Multi-Sectoral Technical and Economic Cooperation (BIMSTEC) Member States.
- 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

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

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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