

### Guest Lecturers in Food Science and Technology Study Programme

No	Name of Expert	Institution	Topic	Time
1	Prof. Dr. Benny Tjahjono	Convery University, UK	Food Supply Chain	Monday, October 12, 2020
2	Assoc. Prof. Dr. Nurul Huda	Universiti Malayasia Sabah	Recent Updates on Meat and Fish Processing Technology	Tuesday, October 13, 2020
3	Assoc. Prof. Dr. Waraporn Boonsupthip	Kasetsart University, Thailand	Recent Updates on Food Engineering	Wednesday, October 14, 2020
4	Prof. Dr. Irwandi Jaswir	International Islamic University Malaysia	Food Safety and Halal Management	Thursday, October 15, 2020
5	Prof. Dr. Ir. Koen Dewettinck	Ghent University Belgium	The Secret Behind the Belgian Chocolate	Wednesday, August 18, 2021
6	Ir. Claudia Delbaere	Cacaolab Bvba Belgium	Current Trends in Belgium Cocoa and Chocolate Industry	Wednesday, August 18, 2021
7	Prof. Dr. Soottawat Benjakul	Prince of Songkla University, Thailand	Utilization of Marine By-products in Food Industries	Tuesday, September 28, 2021
8	Prof. Dr. Rajeev Bhat	Estonian University of Life Sscience, Estonia	Sustainable Food Production in the Circular Economy Context	Wednesday, September 29, 2021
9	Assoc. Prof. Dr. Yaya Rukayadi	Universiti Putra Malaysia	Natural Products as Antimicrobial and Antioxidant Agents in Foods	Thursday, September 30, 2021
10	Prof. K. Dewettinck	Ghent University Belgium	Added Value Creation in Cocoa-Derived Products	Monday, October 18, 2021
11	Dr. John Edem Kongor	Institute Ghana	Best Practices of Farming and Post-Harvest Handling	Monday, October 18, 2021
12	Dr. Arifin Saputro	Gadjah Mada University	Cocoa and Chocolate Processing-Conventional and Alternative Method	Tuesday, October 19, 2021
13	Ir. C. Delbaere	Cacaolab	The Role of Ingredients on Quality Attributes of Chocolate & Praline	Tuesday, October 19, 2021
14	Dr. Sangeeta Prakash	Queensland University	3D Printing Chocolate	Wednesday, October 20, 2021

15	Dr. N. Konar	Eskisehir Osmangazi University	Theory and Application of Chocolate with Pre- and Probiotic Enrichment	Wednesday, October 20, 2021
16	Assoc. Prof. Dr. Makoto Hirayama	Hiroshima University, Japan	Marine Algae-based Functional Ingredients for Foods and Nutraceuticals	Tuesday, October 11, 2022
17	Prof. Dr. Rajeev Bhat	Estonian University of Life Science, Estonia	Recent Issues in Sustainable Food System	Tuesday, October 11, 2022
18	Prof. Dr. Ir. Filip van Bockstaele	Ghent University, Belgium	Recent Updates in Fat and Oil Technology	Tuesday, October 11, 2022
19	Prof. Dr. Luc Pieters	The University of Antwerp, Belgium	Bioactivity of Natural Products and Food	Wednesday, October 12, 2022
20	Assoc. Prof. Dr. Senem Kamiloglu	Bursa Uludag University, Turkey	Recent update in natural Antioxidant and Its Application in Food	Wednesday, October 12, 2022
21	Dr. Clarity Ropafadzo Mapengo	Young Scientist World Food Forum	Global Effort to Make a Better Global Food System	Wednesday, October 12, 2022
22	Assoc. Prof. Waraporn Boonsupthip	Food Science and Technology Department, Kasetsart University	Preservation Technology: Novel Physical Methods of Food Preservation	Monday, November 28, 2022
23	Assoc. Prof. Waraporn Boonsupthip	Food Science and Technology Department, Kasetsart University	Operation Unit 4: Phase Transition, Freezing Point, Freezing Kinetics, and Freezing Time	Tuesday, November 29, 2022
24	Assoc. Prof. Waraporn Boonsupthip	Food Science and Technology Department, Kasetsart University	Preservation Technology: The Application of Vacuum Impregnation for Food Preservation	Monday, December 12, 2022
25	Assoc. Prof. Waraporn Boonsupthip	Food Science and Technology Department, Kasetsart University	Operation Unit 4: Refrigeration, Equipment, and Methods	Tuesday, December 13, 2022