



Hiroshima University
Alumni Association
Indonesia

Come and Join Us At Summitmas I, 14 th Floor

HUAA Indonesia Seminar #2 “Food Science and Technology”



“Recent Trends in Food Science
and Technology”

Dinar Praseptiangga, Ph.D

*Professor Department of Food Science and
Technology Universitas Sebelas Maret (UNS)*



“Food Science and Technology
for Healthy Food Industries”

Thanutchaporn Kumrungsee, Ph.D

*Associate Professor, Graduate School of
Integrated Science for Life, Hiroshima University*



Saturday, 17 June 2023

10.00 - 12.00 WIB/GMT+7
(12.00 - 14.00 JP)



**Meeting ID: 831 6804 7999
(Zoom Meeting)**

Passcode: Hirodai
Venue (Summitmas 114th)



**Youtube Live
(HUAA Indonesia)**

Please Register Here



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HUAA Indonesia



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TERM OF REFERENCE
HYBRID SEMINAR OF HIROSHIMA UNIVERSITY ALUMNI ASSOCIATION –
INDONESIA CHAPTER

Theme: “Food Science and Technology”

A. BACKGROUND

Indonesia has entered the aging population structure. This can be seen from the percentage of the elderly population aged 60 years and over has exceeded 10% since 2021. While Japan on the other hand, has been facing low birthrate and aging population since several decades. Recently, the Prime Minister of Japan (Mr. Fumio Kishida) stated that these problems pose an urgent risk to society. An increase in the number of elderly people can have complex consequences if not handled carefully, especially related to health problems. One way to maintain health especially for aging people is to adopt healthy diet such as consuming functional food. Functional food is type of food that is fortified or enhanced, and is consumed as part of a varied diet on a regular basis, and effectively provides health benefits for consumers. Functional food can be developed from various aspect, including the resources, process, bioactive compounds, alcohol, food fiber, amino acid, probiotic, symbiotic, disease prevention, and many others.

Besides high-quality food, the related science and technology such as food safety, processing, sustainability and packaging are crucial contributors towards people’s health, especially aging generation. Packaging for example, has an important function in food including providing protection, as a preservative, for distribution, and as an advertising medium. Meanwhile, food packaging also contributes to the soil, water pollution from its waste, and air pollution from its distribution and transportation. Therefore, packaging technology that creates products that are environmentally friendly is very important. The use of sustainable material such as biopolymer for packaging is increasing recently with good degradability, availability, biocompatibility, and low cost.

Therefore, the seminar on food for aging society, functional food and recent trends in food science and technology including sustainable packaging will be held to discuss the recent findings and innovation in this field. Sharing from the university professors from Indonesia and Japan will be conducted, and knowledge exchange with the audience who are enthusiasts in health, food science and technology from various background is very much expected.

B. OBJECTIVES

This hybrid seminar aims are:

1. To share information regarding food science for aging population and sustainable packaging technology.
2. To become a discussion chance for alumni, and enthusiasts of food science and technology.
3. To stimulate collaboration between alumni, Hiroshima University, and other parties in the field of food science and technology or related sector.

C. TARGET PARTICIPANTS

The target participants are the alumni of Hiroshima University from all over the world, Hiroshima University civitas, and general public with expected number of participants is about 100 people.





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D. SCHEDULE AND VENUE

Day, Date : Saturday, June 17th 2023
 Time : 10:00 – 12:00 WIB/GMT+7 (12:00 – 14:00 JST)
 Place (offline participants) : Summitmas I, 14th floor, Jalan Jendral Sudirman,
 Senayan, South Jakarta.
 Zoom link (online participants) : 831 6804 7999 (Passcode: Hirodai)–up to 1000 viewers
Registration (mandatory) : Please use the QR on the attached flyer or the link below
https://docs.google.com/forms/d/e/1FAIpQLSd5wi6Inz9swkxBu3HA636gaGMTATBTxYMMQEbGOBRh7VVtpA/viewform?usp=sf_link

The Rundown of Hybrid Seminar			
Time (WIB, Jakarta)	Time (JST, Japan)	Activities	PIC
10:00 – 10:05	12:00 – 12:05	Seminar Opening	MC: Almira
10:05 – 10:15	12:05 – 12:15	HUAAI-Introduction	Dr. Siti Maimunah
10:15 – 10:45	12:15 – 12:45	Seminar 1: Prof. Dinar Praseptiangga, Ph.D. Title: Recent trends in food science and technology	Professor, Department of Food Science and Technology, Universitas Sebelas Maret
10:45 – 11:15	12:45 – 13:15	Seminar2: Dr. Thanutchaporn Kumrungsee Title: Food science and technology for healthy food industries	Associate Professor, Graduate School of Integrated Science for Life, Hiroshima University
11:15 – 11:40	13:15 – 13:40	Discussion	Moderator: Dr.Teruo Maeda, Professor (Special Appointment) Assigned for Indonesia Alumni Network, Hiroshima University
11:40 – 12:00	13:40 – 14:00	Networking time with drinks and snacks (offline only)	Committee

E. CLOSING

Thus, the Term of Reference regarding the hybrid seminar of Hiroshima University Alumni Association – Indonesia (HUAA-Indonesia), with the theme of Food Science and Technology was prepared. We are looking forwards to your participation in this seminar. Thank you for your kind attention.

Jakarta, 8 June 2023
 Chairman of HUAA-Indonesia Chapter,


 Dr. Siti Maimunah
 Hiroshima University Alumni Association Indonesia
 Persatuan Alumni Hiroshima Daigaku

