

UGM Agricultural Technology Hosts International Summer Course on Traditional Healthy Food


Wednesday, 01 August 2018 WIB, By: Marwati



Faculty of Agricultural Technology UGM held an International Summer Course themed "Traditional Food for Agro-Biodiversity, Health and Tourism" from July 23-29, 2018. The program was a collaboration with Faculty of Forestry, Faculty of Geography, and also Faculty of Medicine, Public Health, and Nursing UGM. It is a part of their 11th Lustrum activities carrying the theme of "Innovation of Agricultural Technology in Supporting Food Sovereignty and Agroindustry in Indonesia 4.0 Era".

This summer course raises and discusses the topic of traditional food complexity from various aspects. The aspects include food technology and sciences, agriculture and agricultural engineering, social and cultural aspects, ecotourism, health, and affiliation with forestry.

The summer course was attended by 22 participants from various countries such as Denmark, Thailand, and Indonesia. At least ten international speakers also participated in the program, including from UK, France, South Korea, Malaysia, India, and Thailand. Additionally, many Indonesia experts in food, agriculture, forestry, tourism, and agricultural engineering were present to deliver the lecture.



Some topics of classroom lecture included Indonesian traditional food development, traditional food as healthy food, Gastronomic Geography: Gudeg, traditional food in Southeast Asian countries, strategies to promote traditional food as functional food, agroforestry, food tourism, and many else.

Aside from lectures, the summer course also organized a field trip. Participants were invited to visit tempeh factory ATTEMPE, traditional healthy food bazaar Mustokoweni, as well as Nglanggeran Chocolate House and Wanagama.

Arifin Dwi Saputro, the program coordinator, said this summer course is important to foster young generation in agriculture, forestry, and tourism. It aims to make them able to preserve and use traditional food as a healthy food and media to promote tourism.

Dr. Danang Sri Hadmoko, S.Si., M.Sc., Director of Partnership, Alumni, and Global Initiatives UGM, in his opening speech on Monday (7/23) stated the summer course is the correct choice because Yogyakarta is not only famous for its culture, but also rich in traditional food.

Meanwhile, Prof. D. Eni Harmayani, Dean of Agricultural Technology, said through this summer course, the faculty will continue contributing to traditional food development. "Therefore, the program will set up the faculty as the center of excellence in the field of traditional food," she concluded.

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