

Eating Fish to Celebrate Anniversary of Faculty of Agricultural Technology UGM

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It is predicted that as many as 3,000 people will join the fish eating festival together with Marine Affairs and Fisheries Minister, Susi Pudjiastuti, to celebrate the 55th anniversary of Faculty of Agricultural Technology UGM.

The participants are academics, students, small and medium business people, and community who will also attend a general lecture by the Minister.

Prof. Dr. Eni Harmayani, Dean of Faculty of Agricultural Technology UGM, said on Wednesday (29/8) at the Faculty that with the fish eating festival, the Faculty wants to play an active role in fish eating campaign to meet the nutrition needs of people.

"We know that the fish consumption of Indonesian people is still low, which needs to be improved, while fish is the source of good nutrition and protein," she said.

The fish eating festival is a collaboration between association of fishermen and fisheries business of



Probolinggo city in East Java. In the festival, some 6-7 types of fish will be promoted, such as *Scomberomorus*, red snapper, sweetlip, emperors, threadfin, *Pennahia argentata*, javelin fish, and cobia.

Benjamin Mangitung, CEO of Beejay Group, who is an alumnus of the Faculty, said as much as 1.2 tonnes of fresh fish would be provided and as many as 30 famous chefs will also participate in the event.

"Starred hotel chefs joining ICA Yogyakarta will show their skills in cooking the fish to make delicious dishes," he said.

Benjamin appreciated the Minister's policy to wage wars against foreign ships that continue to do illegal fishing in Indonesia. With due legal process and the sinking of naughty ships, the fish catch will be impacted for the Indonesian fishermen.

Benjamin explained that formerly they could only catch fish as much as 300 - 400 kg per week, then after the Minister's policy, the amount has reached to 1,400 - 1,500 kg per week. The price of fish is getting more affordable for people, too, from 50 thousand per kilo down to 40 thousand.

The Festival will take place at GSP UGM on 18 September 2018. As many as 15-16 Indonesian dishes will be served, such as yellow soup, grilled fillet, fish with Balinese seasonings in sour and sweet soup, grilled cuttlefish, seasoned fish egg wrapped in banana leaves, tomyam, fried fillet in lemon sauce, catfish with chili and vegetables, fried fish, fried squid, and roasted fish.

Prof. Dr. Ir. Lilik Sutiarto, M.Eng, event chairman, hoped through the event, the Faculty would be a center of excellence of agro-industry that is able to showcase their achievements together with partners for national and international recognition.

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