



Call for application :

SUMMER COURSE TRADITIONAL FOOD For Agro-biodiversity, Health and Tourism

Time and place

The summer course will be held in Universitas Gadjah Mada, Yogyakarta, 23 - 29 July 2018



Course Description

Nowadays, awareness on the influence of lifestyle on health and life style related diseases is increasing. This lead the society to be more aware that food is not just a food, but it is also a source of nutrition which is beneficial to meet the nutrition requirement of human body. Fast food and high calorie density food have been known to cause degenerative disease such as, diabetes, Hyper cholesterol, hypertension, coronary heart disease, etc. Hence, the challenge is now how to educate people and to introduce them to food with balance nutrition and thus beneficial for human health. In this aspect, traditional food besides acting as a cultural heritage, they also have a health impact. Since traditional food has been locally consumed for a very long time and is passed through generation, its impact on the human health is crucial. Furthermore, traditional food is specific for certain geographic location and has a historic value. Therefore, traditional food can be used as a tool to promote tourism.

In this summer course, the complexity of traditional food will be revealed and discussed from the different aspect, namely social aspect, custom, echo tourism and health. It is important to nurture young generation in the area of agriculture, forestry and tourism to be able to conserve and fully utilized traditional food as a healthy food and a tool to promote tourism.

Faculty of Agricultural Technology has been doing intensive studies on traditional food and its benefits. Furthermore, the Faculty of Agricultural Technology, Universitas Gadjah Mada has been working intensively to conserve and study traditional food for years. Accordingly, Universitas Gadjah Mada has experiences both in the application and scientific issue of traditional food making the university is qualified to host this event.

Learning outcome

Upon completing the course participant is expected to be able to:

- Understand that traditional food is not just an indigenous food, but it also has health benefit and can be used to promote tourism.
- Identify different types of traditional food with its health benefit.
- Recognize and formulate future challenges in exploring traditional food and using it to promote tourism.
- Understand the socio cultural history as well as the scientific aspect of a traditional food.
- Work in a team in an international, transdisciplinary, and intercultural environment.

Method

- The course will be performed through lecture, presentation, and group discussion.
- Assignments, which include literature study, case study, practical, and field trip.
- The participants are required to submit a comprehensive review related to the theme of the summer course. The comprehensive review will be published in the website of professional association
- At the end of the summer course, each participant will be granted 3 credit unit of certification.
- Furthermore, the participants are encouraged to design a collaborative research. This session will be assisted by the trainer.

More information :
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