



LEARNING OUTCOMES

- 1) Participant are able to explain what functional foods are
- 2) Knowing the potential of local plants, herbs, & spices containing active compounds as ingredients for functional foods
- 3) Participants are able to explain the concept of sustainable agriculture to produce functional foods
- 4) Participants understand the opportunities & constraints of functional food industry
- 5) Making a foundation in the field of indigenous food in the context of exploring the aspects of health food & agriculture to attract foreign students to study this field at UGM
- 6) Pioneering the holding of summer courses that outline the role of food & lifestyle in health aspects & tourist attraction in cross-disciplinary, cross-cultural & cross-country communities.

REGISTRATION

STUDENTS

The course fee is IDR 350.000

OTHER PARTICIPANTS

Professional, industrial researchers, and other participants are welcome to join this course and pay for the course fee of IDR 500.000

The application form can be found below:

<https://admission.ugm.ac.id/registration>

FOR DETAIL INFORMATION

Website: <http://ugm.id/SCFTP2021>

Email: summercourse.ftp@ugm.ac.id



3rd Food Summer Course

Local Indigenous Functional Food's Roles in The Era of Covid-19 Pandemic: From Farm to Table



UNIVERSITAS
GADJAH MADA

Faculty of Agricultural
Technology

Indonesia, 13 - 23 July 2021



METHODS

- Class lecture including presentation and discussion will be delivered via zoom/Webex
- Virtual Field trip
- Assignments for the participants in the form of theory, group discussion, and presentation
- Creating publication/essay in the form of comprehensive review, which will be published through the website and communication media.
- At the end of the program, Participants will receive transferable credits, which equal to 3 credits (Indonesian system)



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INTRODUCTION

Covid-19 pandemic has a tremendous impact in which it affects life system. The invention of Covid-19 vaccine is of great help to overcome the pandemic. However, the vaccine itself is not enough. A good immune system is needed during this pandemic era. Improving our immune can be achieved by consuming various and nutritious foods. Furthermore, functional foods can be incorporated into our diet to maintain health and improve our immune system. Functional foods can be both natural or obtained through processing.

In this summer course, participants will learn the concept of functional foods and their health benefit, indigenous-based functional foods development, sustainable agriculture for plants, herbs, and spices containing active compounds, supply chain, and economic aspect of functional foods.

These topics will be explored further in the 3rd Food Summer Course organized by the Faculty of Agricultural Technology in collaboration with the Faculty of Forestry, the Faculty of Medicine, and the Faculty of Geography.