



AARDO-MARDI Joint Online Training Programme on Advancements in Food Technologies: Bridging Innovation with a Sustainable Future

25-29 November 2024







AFRICAN ASIAN RURAL DEVELOPMENT ORGANIZATION (AARDO)

Background of the Programme

The integration of traditional culinary heritage and modern food technology is revolutionizing the food industry in Malaysia. This includes the development of functional foods, fermentation and enzyme technology, plant-based products, retort processing technology, high-pressure processing (HPP), and advancements in food packaging. Functional foods are enriched with bioactive compounds for health benefits, incorporating herbal ingredients to address specific health concerns.

Fermentation, a cornerstone of Malaysian food culture, is being utilized to enhance food processing efficiency and quality. Enzymes derived from microbial and plant sources are used in various applications, including improving dough handling properties in baking and tenderizing meat. Postbiotics, non-viable bacterial components, produced during fermentation, offer health benefits, such as improved gut health and enhanced immunity.

Plant-based product development is also on the rise, focusing on sustainability and animal welfare. Alternative protein sources like cultured meat, insect protein, and algae-based products are gaining traction, offering nutritious and environmentally friendly food options, while reducing reliance on conventional animal agriculture. Programme Duration: 25-29 November 2024

Deadline to Apply: 10 November 2024

Duration: 1 Week/ 5 days (Monday – Friday)

Session's Timing: 14:30 – 16:30 Hrs. (Indian Standard Time) (GMT+05:30)

Organizing Institute: Malaysian Agricultural Research and Development Institute (MARDI)

Sponsoring Organization: African Asian Rural Development Organization (AARDO)

The food processing industry in Malaysia is embracing cutting-edge technologies to enhance efficiency, quality, and safety. Retort and high-pressure processing (HPP) technologies are revolutionizing food preservation and processing, offering alternatives to traditional thermal processing methods.

Given the above advancements and with a view to provide Malaysian experience to member countries, AARDO and MARDI has conceived this programme.

Objectives of Programme

The key objectives of the programme are to:

- share the experiences and current state of Malaysia's advancements in food technologies; and
- establish an efficient networking among participants from all member countries for future research and technical collaborations.

Approaches & Coverage of Programme

The programme will be interactive to ensure maximum involvement of the participants. Important technologies and modules will be presented through lectures and discussions through virtual platform. The course will be delivered through an online presentation. The course content will be divided into six (6) sessions that will run in 5 consecutive days:

- Session 1: Overview of Food Technology Research Centre in MARDI
- Session 2: Functional Food for a Healthier Nation
- Session3: Enhancing Hidden Nutrient and Benefits Through Enzyme and Fermentation's Miracle
- Session4: Plant-Based Product Innovations / Alternative Protein
- Session 5: Sterilization Technique as Food Preservation Technology
- Session 6: Advanced Packaging Technology.

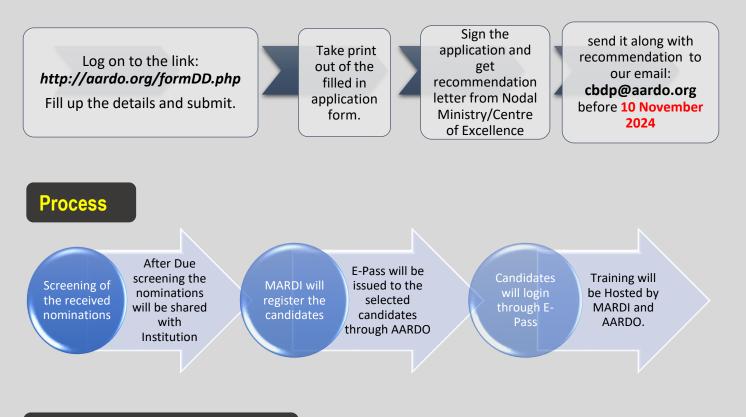
A question-and-answer (Q&A) session will be conducted after each session.

- Presentation materials (slides) will be provided.
- The total time of the presentation session and question-answer session is expected to be one (1) hour.

About the Institution

Malaysian Agricultural Research and Development Institute (MARDI) was established under the Ministry of Agriculture and Food Industry, Malaysia with the main objectives of generating and promoting new, appropriate and efficient technologies towards the advancement of the food, agriculture, food and agro-based industries. MARDI is managed and guided by the regulations and policies set by the MARDI Governing Board, under the auspices of the Hon'ble Minister of Agriculture and Agro-Based Industry. The Scientific Council ensures that MARDI technical programs attain the highest quality and level of competence. The MARDI leadership envisages capacity building, establishment of farming and cropping systems towards technology commercialization, total quality management and culture of excellence in attaining national and international recognition.

How to Apply



Mode of Programme Delivery

- ✓ Programme would be conducted through online platform (Zoom) on real time basis
- Programme would be interactive based on participatory approach with audio/video aids throughout the sessions.
- ✓ The medium of communication would be English only.
- ✓ A guideline and e-Pass/ link to join the online programme will be provided by AARDO.

Who can Apply / Requirements

- Middle/Senior level government officials working in the relevant fields.
- Bachelor's degree in relevant field with considerable working experience related to the

programme;

- Proficiency in English, as the medium of instruction is English only; and
- Must be conversant with ICT and willing to attend the online training programme.

Important Note

- Only selected candidates would be intimated through the Nodal Ministry. The selected candidates will be required to attend all the live sessions of the e-training program.
- At the end of programme, all the trainees will be assessed/evaluated through a live interactive session, and their attendance will be considered for issuance of an e-Certificate.

Programme Coordination

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