



FACULTY OF AGRICULTURAL TECHNOLOGY

S1 - PROGRAM **Nutrition and Culinary Technology**

Program Description

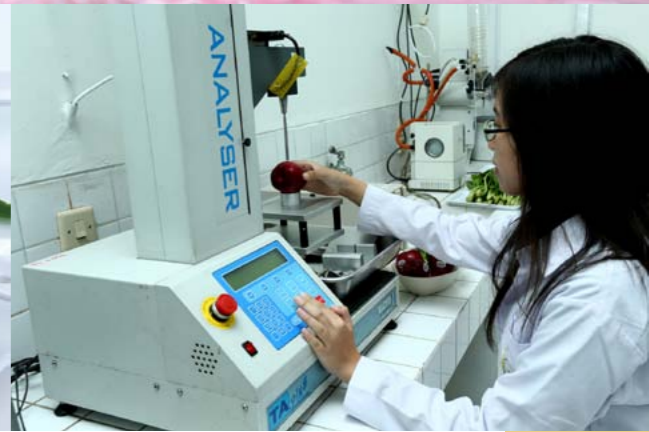
The 'post modern' or 'back to nature' lifestyle adopted by people today, combined with the better socio-economic condition and the development of information technology, affects the changes of consumption patterns and general lifestyles. The quality of food depends not only on its health and safety aspects but also on its aesthetics.

The technology of food processing from preparation to food ready for consumption determines the quality of the final product. Nutrition and Culinary Technology is a combination of culinary art, nutrition, and food technology that is related to the development of products, business management, and food processing technology and food regulation.

Nutrition and Culinary Technology under the Faculty of Agriculture Technology, Soegijapranata Catholic University is the right choice to answer the global food challenges in the present time. This program prepares students to have the ability to produce highly aesthetic and healthy food and the nutrition management is based on individual approaches. Graduates of this program require the completion of 145 credit hours within 3.5 to 4 years period of study.

Career opportunities

- Culinary and nutrition consultants in healthcare centres (i.e. child, maternity, and elderly) and hospitals, and hotel industry.
- Entrepreneurs in restaurant business, catering, and other kinds of food service.
- Lecturers in nutrition and culinary
- Graduates with masters and doctoral degrees
- Professional chefs



Curriculum

The curriculum of Nutrition and Culinary Technology program focuses on the competence of:

- Nutrition and Culinary Technology such as Indonesian Cuisine, Asian Cuisine, Western Cuisine; Culinary Skills, Nutrition and Healthy Food Processing.
- Food Entrepreneurship such as: Catering Management, Pâtisserie) and Baking, Business Group, etc.

Facilities

- Laboratory of Food Science
- Laboratory of Food Processing Engineering
- Laboratory of Food Quality and Safety
- Laboratory of Food Microbiology and Biotechnology
- Sensory Laboratory
- Laboratory of Molecular Analysis
- Laboratory of Bakery.
- Cooking Laboratory
- Culinary Art Laboratory.

Cooperation

- Hotel and Restaurant Management under the College of International Hospitality Management De-La Salle University Das Marinás (DLSUD), the Philippines,
- PT. Nayati Indonesia Semarang
- Institute of Nutrition, Mahidol University, Thailand
- Other outstanding catering industries and bakery



