


เอกสารแนบ 24

รายงานการประชุมคณะกรรมการบริหารหลักสูตรวิทยาศาสตรมหาบัณฑิต สาขาวิชาวิทยาศาสตร์และเทคโนโลยีการอาหาร (หลักสูตรนานาชาติ) ครั้งที่ 2 ประจำปีการศึกษา 2559

	School of Agro-Industry Faculty of Agro-Industry, Chiang Mai University International Program (Tel: 053-948218) Reference Number: MOE. 6593 (20.5.17) C. 04-q	Dated: 14 March 2017
Minutes of Meeting		
The 2nd meeting for Academic year 2016 of the Curriculum Management Committee for the Master of Science Program in Food Science and Technology (International Program)		
Date: 6 th March 2017	Time: 15.00 – 16.30 p.m.	Venue: The meeting room no. 1
Meeting attendees:		
1. Assoc. Prof. Dr. Noppol Leksawasdi	Chairman of the meeting	
2. Asst. Prof. Dr. Jurnkwan Sangsuwan	Committee	
3. Asst. Prof. Dr. Pichaya Poonlarp	Committee	
4. Asst. Prof. Dr. Tri Indrarini Wirjantoro	Committee	
5. Dr. Piyawan Simapaisan	Committee (All consents were given by approval form.)	
6. Dr. Pilairuk Intipunya	Committee (All consents were given by approval form.)	
7. Dr. Suthasinee Yanpakdee	Committee and Secretary of the board	
8. Mrs. Nattaluck Buranasilapin	Assistant secretary - Minutes taker	
Absentees:		
1. Assoc. Prof. Dr. Pornchai Ratchtanapan	Committee (Absent due to the sabbatical leave)	
2. Asst. Prof. Dr. Charin Techapun	Committee (Absent due to the executive schedule)	
3. Asst. Prof. Dr. Phisit Seesuriyachan	Committee (Absent due to the personal leave) (All consents were given by approval form.)	
4. Asst. Prof. Dr. Srisuwan Naruenartwongsakul	Committee (Absent due to the exam invigilation)	
5. Dr. M.L. Yasinee Chakrabandhu	Committee (Absent due to the exam invigilation)	
International Students:		
1. Mr. Somhak Xainhiayang	Student Code: 581335803	
2. Mr. Yanglao Yiale	Student Code: 581335804	
The meeting started at 15.00 p.m.		
Assoc. Prof. Dr. Noppol Leksawasdi, the Chairman of the Curriculum Management Committee, had called for the second meeting in order to review the processes and systems of curriculum administration and management for the academic year 2016/17. The meeting schedule was divided into 2 sessions;		
1. Thesis proposal presentations of International students for approval on the titled and draft of thesis research.		
2. The second annual meeting of curriculum committee.		
1/4		

Agenda Item 1: Summary of notes:

First session started with the presentations of graduate students who were given 15 minutes to present their proposal and followed by the question and answer session with the committee.

Table of proposal titles:

Name list	Title in Thai	Title in English
1. Mr. Somhak Xainhiayang	ผลของสารต่อต้านจุลินทรีย์ที่สกัดจากผลไม้และเครื่องเทศของลาวที่มีผลต่อการยับยั้งจุลินทรีย์ก่อโรคในอาหารเนื้อสัตว์ และเนื้อหมู	Antimicrobial properties of some Lao's fruit and spices against pathogens in microbiological media and pork meat
2. Mr. Yanglao Yialee	กลุ่มของจุลินทรีย์ในผักดองจากนครหลวงเวียงจันทน์ สาธารณรัฐประชาธิปไตยประชาชนลาว และปัญหาความปลอดภัย	Microbial Profiles of Fermented Vegetable from Vientiane Capital City, Lao PDR and Its Safety Issues

Result of the consideration on thesis title and proposal of international students:

1.1 The consents of committees towards Mr. Somhak Xainhiayang's proposal.

The Committee had reviewed draft proposals of the students and discussed on approval of student's proposal. After all, they gave the **unanimous approval with minor revisions**. Additional comments were concerned as follows:

- Describe more details in the experiment duration. (p. 16)
- Check word bolding, spelling and references. (p. 1, 2, 5 and 21)
- Clarify and verify the method of Hydro distillation. (p.10)
- Answer to questions shown in paper (p.11, 12 and 13)
- Explain reason to show how and what make his work and study different from

other papers

- The Committee suggested student to study herbs in the Laos traditional medicine books.

- The Committee commented that sensory evaluation of minced pork meat is added into the proposal plan. The sensory testing should be conducted in terms of color, odor, taste/flavor and overall acceptance. Microwave time should be varied and the amount of pork should be fixed.

1.2 The consents of committees towards Mr. Yanglao Yialee's proposal.

The committees discussed and questioned student after his presentation. They gave the **unanimous approval with minor revisions** and additional comments as follows:

- Check the method of sample measurement. (p.13)
- For total acidity, explain why the end point of titration stand at pH8.3 and the sampling should represent all of samples. Recheck the calculation if the protocol changes.
- Check the salinity equation with the reference source.
- Based on the accuracy value, the secondary standard should be standardized prior to analysis.
- Check methods of sampling in fresh market in Vientiane.
- Be careful with research time.
- The title should be emphasized to the keywords of GMP and HACCP in order to attract the reader.
- Will the student improve the process of fermented vegetable in Laos and evaluate to the food safety?
- Rewrite steps into paragraph style. (p. 11)
- Recheck and correct wrong spelling, references and write in Genii format and italicize specific name of bacteria. (p. 13, 14 and 23)

The committee suggested that both students have to revise his proposal and return it within 30 days after his first presentation. The corrections must be under supervision of their thesis advisor. The (See appendix 1 and 2: The table of comments from committees for Mr. Somhak Xainhiayang and Mr. Yanglao Yiale)

Acknowledgement: The meeting assembly noted and agreed on the information as stated above.

Agenda Item 2: Approval on prior minutes: - None -

Agenda Item 3: Discussion on the existing issue(s): - None -

Agenda Item 4: Matter(s) for consideration:

Planning, monitoring and evaluation on curriculum management for academic year 2016

4.1 The meeting assembly evaluated the management systems or procedures for student admission, preparation and student development in the academic year 2015. The committees concluded that all procedures are still practical and students had no complains on the provided activities, instruction guides and supporting material regarding the admission process and preparation before study. The committee reviewed on the flowcharts of process. They all agreed to follow same processes; however, to develop the administration of International program and tend to achieve best practices, the management system of academic year 2016-17 on the admission process is added with more details and activities. (See appendix 3: Revised flowcharts)

4.2 All committees considered the new announcement of Graduate School regarding additional criterias of publication that will be counted for Graduate student, comparing to the TQF 2 of curriculum. Eventually, they approved for the request of Ms. Le Vu Hong Phuc who presented the acceptance letter for oral presentation at the 6th iGRC conference as evidence for graduation without publication to the international journal on TCI Tier 1 database.

4.3 The committees discussed on process to evaluate 25% of subjects, provided in the academic year 2016, that will be enlisted and assessed on Student achievements according to the standardized Learning outcomes. The committee has proposes 4 subjects: 601702, 601731, 601789 (Section 701) and 601792. The Chairman informed that Mrs. Nattaluck Buranasilapin, supporting staff, will be cooperated with the course directors of all 4 subjects regarding the evaluation forms and procedures. The result of assessment will be further circulated and reviewed to curriculum management committee. This is an effective way to monitoring academic development of coursework.

4.4 Transnational Education Project: Master of International Dual Degree Program between Faculty of Agro-Industry and Department of Department of Food and Nutritional Sciences, University of Reading

- Assoc. Prof. Dr. Patcharin Raviyan reports the summary of discussion and presentation on academic model and business plan of the Master of International Dual Degree Program in the Final Meeting and Peer Review, held by British Council, Thailand during 15 – 17 February 2017, at University of Wesminster, United Kingdom.


- The committees discussed on the marketing plan to promote a study program. The Memorandum of understanding between two universities will be checked for up-to-date contents and its validation. The agreement on Dual Degree Program could be further considered and proceeded. For a tentative visit of Transnational Education project committee from University of Reading, the International Relation Office will be in charge of welcoming and facilitating on MOU development.

Conclusion: The meeting assembly noted and agreed on the information as stated above.


Agenda Item 5: Other matters - None –

Adjournment: The meeting is ended at 16.30 p.m.

Minutes prepared by:


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Mrs. Nattaluck Buranasilapin
Minutes taker

Minutes approved by:


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Assoc. Prof. Dr. Noppol Leksawasdi
The Chairperson of the meeting

**The M.S. Program in Food Science and Technology
(International Program)**

Proposal Presentation on 6th, March 2017
Semester 2 the Academic year 2016

Name: Mr. Somhak Xainhiayang, code: 581335803

Title in Thai: ผลของการล่อลึงกลิ่นที่มีรสจากผลไม้ และเครื่องเทศของลาวที่มีผลต่อการยับยั้งจุลินทรีย์ก่อโรคในอาหารเนื้อสัตว์ และเนื้อหมู

Title in English: Antimicrobial properties of some Laos's fruit and spices against pathogens in microbiological media and pork meat

Thesis advisor/committees: 1. Asst. Prof. Dr. Tri Indrarini Wirjantero.
2. Assoc. Prof. Dr. Noppol Leksawasdi

Table of comments from the committees

No	Topic	Description	Page	Remark (Proposal Revision from the comments)
1	Sensory analysis	Do sensory testing for minced pork meat to know flavor of the meat with essential oils.	15	Sensory analysis will be carried out in the product.
2	Hydro-distillation	Stability of essential oils can be increased during storage by flushing with nitrogen.	10	Suggestion is accepted
3	Microwave treatment with pork meat	Why 30 s during microwave treatment?	15	The reason to do microwave is to support the antimicrobial activity of essential oils. The application of microwave to the minced pork meat is not aimed to produce a final product. The minced pork meat does not intended to be cooked.
4	Title	Check with the <i>Z. limonella</i> part, whether it is used fruit or flower parts?	1	It will be used the fruit part.
5	Duration of study	Duration of study - 2017 only	17	Proposal is corrected.
6	Sensory analysis	The number of panelists of 15	15	References of Zhang et al. (2016) and Solomakos. (2008 b) indicated less number of panelists could be done.

7	Fruit and herb types	How? What are these studies different from others? Herbs used in this proposal are very normal and generally use in Indian medicine. I would like to suggest additionally to find out the Laos traditional medicine books and investigate herbs and medicine of flowing the medicine book.	1	There are studied for antimicrobial garlic and galangal, but there are less report for <i>Z. limonella</i> fruit and Neem leaves, especially in food.
8	Sensory analysis	The sensory evaluation of cooked pork incorporated in plant extract should be done in term of color, odor, taste/flavor and overall acceptance.	15	Sensory properties of color, odor and overall acceptance will be followed according to the Committee member suggestion. However, taste/flavor will not be carried out, since some minced pork meat samples will be tasteless and some references, including Zhang et al. (2016) and Ghabraie et al. (2016) did not do tasting of meat samples.
9	Microwave treatment with pork meat	Microwave time should be varied and amounts of pork should be fixed.	15	Microwave in this study is aimed to support the antimicrobial activity of essential oils, therefore the microwave processing time will be based on the optimum time found in the literature. The amount of minced pork meat during microwave treatment will be fixed at 25 g. The amount is added in the proposal.

Date: 10 / 03 / 2017

Signature
Mr. Somhak Xainhiayang

Signature
Asst. Prof. Dr. Tri Indrarini Wirjantoro

The M.S. Program in Food Science and Technology (International Program)Proposal Presentation on 6th, March 2017

Semester 2 the Academic year 2016

Student Name: Mr. Yanglao Yialle**Student code: 581335804****Title in Thai:** กลุ่มของจุลินทรีย์ในผักดองจากนครหลวงเวียงจันทน์สาธารณรัฐประชาธิปไตยประชาชนลาวและปัญหาด้านความปลอดภัย**Title in English:** Microbial Profiles of Fermented Vegetable from Vientiane Capital City, Lao PDR and Its Safety IssuesThesis advisor/committees: 1. Asst. Prof. Dr. Tri Indrarini Wirjantoro.
2. Asst. Prof. Dr. Suthat Surawang

Table of comments from the committees

No	Committees	Topics and description	Page	Remark (Proposal Revision from the comments)
1	Asst. Prof. Dr. Pichaya poonlap	Sampling method in Vientiane markets	12	The Suggestion is considered, but covering in Vientiane city markets are more interesting
2	Dr. Suthasinee Yornpakdee	1. Total acidity, why the pH will be adjusted to 8.3?	13	The suggestion for analysis will be mixture of fermented vegetables and juice. Regarding the formulation of total acidity and sanitity, Dr. Yornpakdee was contacted and her suggestion will be followed.
		2. Why do you use only the Juice?	13	
		3. Check the equations again	13	
		4. Base on the accuracy value, the secondary standard (AgNO ₃ or NaOH)	13	
3	Asst. Prof. Dr. Phisit Seesuriyadan	1. The tittle should be change to the key words of GMP and HACCP in order to attack the producer 2. Will the student Improve the process of fermented vegetable in Laos and evaluate to the food safety?		1. The suggestion will be record but the tittle will not be changed due to the limit research period 2. In this research, it will be given suggestion and training for the house holds producing fermented vegetable, but the topic of research will not cover monitoring further the improvement process of fermented vegetable.
4	Assoc. Prof. Dr. Noppol Leksawandi	1. Suggestion for grammar revision 2. <i>Kincht</i> processing Steps, it has to rewrite to a paragraph	1 11	1. The proposal Will follow as the suggestions. 2. The proposal will follow as the suggestions

Date: 10/3/2017

Adviser

Student

Meeting of the Curriculum Management Committee for the International Program
for the 2nd meeting of academic year 2016
on Monday, 6th March 2017, 3 – 4.30 p.m. at the meeting room 1

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Appendix 3: Revised flowchart of management system for International Program

1. Admission and Preparation procedures before before study

