ANNEX B.1-1:

Impact Assessment Report for the ASEAN-MAFF Japan Project on Human Resources Development in Food-related Areas through Partnership with Universities in ASEAN Region (HRD Project) – Phase 3

Submitted to
ASEAN Secretariat

Submitted by
Institute for the Development of Agricultural Cooperation in Asia
(IDACA)

30 November, 2024

Acknowledgments

This survey was made possible through the warm cooperation of the lecturers responsible for the FVC, FA, and FSM programs at ten ASEAN member state universities. I would like to express my heartfelt gratitude to each of them listed below. Despite their busy schedules, they collected the email addresses of former program participants from the past ten years solely through my email correspondence.

Alphabetical order by Country

Bruei

- Assistant Professor/Dr. Fairuzeta Hj. Md. Ja'afar, Chemical Sciences Programme, Faculty of Science, Universiti Brunei Darussalam

Cambodia

- Ms. Meach Sary, Chief of Administration, Planning, Accounting and International Cooperation Office, Department of Extension for Agriculture, Forestry and Fisheries, Ministry of Agriculture, Forestry and Fisheries
- Associate Professor Mr. Thong Kong, Faculty of Agro-Industry, Royal University of Agriculture

Indonesia

- Professor/ Dr. Siti Jahroh, School of Business, Bogor Agricultural University (IPB)
- Ms.Kirana Sanggrami Sasmitaloka, Agriculture Quality Control Advisor, Indonesian Agency Agricultural Standardization, Ministry of Agriculture

Lao P.D.R.

- Mr. Sayvisene Boulom, Researcher and Lecturer, Faculty of Agriculture, National University of Laos

Malaysia

- Dr. Nurul Shazini Ramli, Senior Lecturer, Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia
- Dr. Noor Azira binti Abdul Mutalib, Senior Lectuer, Department of Food Service and Management, Faculty of Food Science and Technology, Universiti Putra Malaysia

Myanmar

- Professor/Dr. Than Than Soe, Head of Department of Food Science and Technology, Yezin Agricultural University

Philippines

- Associate Professor/ Dr. Lynette Cimafranca, Department of Food Science and Technology, Visayas State University

Singapore

- Professor/Dr. Weibiao Zhou, Department of Food Science and Technology, National

University of Singapore

Thailand

- Associate Professor/Dr. Parthana Parthanadee, Department of Agro-Industrial Technology, Faculty of Agro-Industry, Kasetsart University
- Assistant Professor/Dr. Kanithaporn Vangnai, Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University
- Assistant/Dr. Pathima Udompijitkul, Department of Food Science and Technology, Faculty of Aro-Industry, Kasetsart University

Vietnam

- Assistant Professor/Dr. Nguyen Thi Bich Thuy, Director of international Cooperation Office, Head of Department of Postharvest Technology, Vietnam National University of Agriculture

They took the time to sift through numerous folders on their PCs and compile the necessary information into an Excel sheet, all while managing their daily responsibilities. We are also grateful to those who, though not listed above, assisted in collecting the email addresses under their guidance.

We would also like to express our sincere gratitude once again to the lecturers mentioned above, who recommended the interviewees, and most of all, to the thirteen interviewees themselves, who demonstrated a deep understanding of the interview and kindly agreed to participate.
Each interviewee took the time to prepare in advance and willingly engaged in the interview on the day. Some of them even went as far as confirming their supervisors' schedules and asking them to attend the interview. We are deeply grateful to those supervisors who, despite their busy schedules, kindly agreed to be present during the interviews.
All of your contributions have been invaluable, and we appreciate each of you for making this survey a reality. With this report, all members in the HRD program Team are committed to enhancing and evolving the program.

Sincerely,
Institute for the Development of Agricultural Cooperation in Asia
(IDACA)

Table of Contents

Interviews Section

Survey Overview

The "Human Resource Development (HRD) Project in Agriculture and Food-related Areas through Partnerships with Universities in the ASEAN Region," which began in 2014, is celebrating its 10th anniversary this year. This impact assessment report is based on a survey consisting of 142 items, conducted with participants from the past 10 years, as well as interviews with 13 participants recommended by the instructors from partner universities.

The survey is designed around two main axes: "Program Evaluation" and "Your Career." In the "Program Evaluation" section, participants are asked to assess the content of the program and evaluate their satisfaction with it. In the "Your Career" section, the survey explores the participants' career paths (or desired career paths) after the program, how they will apply/have applied the knowledge they gained, and what topics or improvements could make the program more practical.

In the interviews, the satisfaction and applicability of the program, as derived from the survey, are explored on an individual level. These interviews provide case studies, in which participants share how they are currently applying the knowledge they acquired from the program in their workplaces.

The results of the survey and interviews are compiled into this report and will be submitted to the ASEAN Secretariat and the Ministry of Agriculture, Forestry and Fisheries (MAFF JAPAN), who will carefully review and assess them. If necessary, the findings will be incorporated into future iterations of the HRD program, starting with Phase 4. It is our sincere hope that the improvements made to this program will benefit future participants and contribute to the development of the food value chains in ASEAN countries, which these participants will help shape.

Approach to Conducting Survey

Approach and Process for questionnaire

This survey was conducted using Google Forms. The survey link was shared with former program participants from August 20 to 22, 2023, targeting all email addresses provided by responsible lecturers from 10 ASEAN countries.

The countries surveyed and the number of emails sent are as follows:

- Brunei: 141 emails
- Cambodia: 376 emails
- Indonesia: 305 emails
- Laos: 45 emails
- Malaysia: 169 emails
- Myanmar: 113 emails
- Philippines: 701 emails
- Singapore: approximately 90 emails (sent by the university due to privacy concerns)
- Thailand: 404 emails

- Vietnam: 1415 emails

A total of 3,759 emails were sent, but more than 226 were undeliverable, leaving fewer than 3,533 emails successfully delivered. (The total number of participants over the past 10 years is estimated to be approximately 9,000.)

The breakdown of emails sent by program and responses received is as follows:

- Former FVC participants: 2,508 emails sent, with 201 responses received.
- Former FA participants: 553 emails, with 49 responses received.

  FA participants were categorized into the following three status. The breakdown of the total 49 is as follows:

  - "Currently a student": 14 responses
  - "Participating as a student, but have already graduated": 7 responses
  - "Participating with a non-student status": 28 responses
- Former FSM participants: 698 emails, with 68 responses received.
- Undeliverable: 226 emails or more

The response period for the survey began when the Google link was received on August 20-22 and continued until August 31. Reminder emails were sent on August 28 and 29. However, in Singapore, due to privacy concerns, National University of Singapore decided to send the survey link itself, which caused a delay in distributing the Google Form. The survey officially closed for responses on September 24, including the Singaporean participants

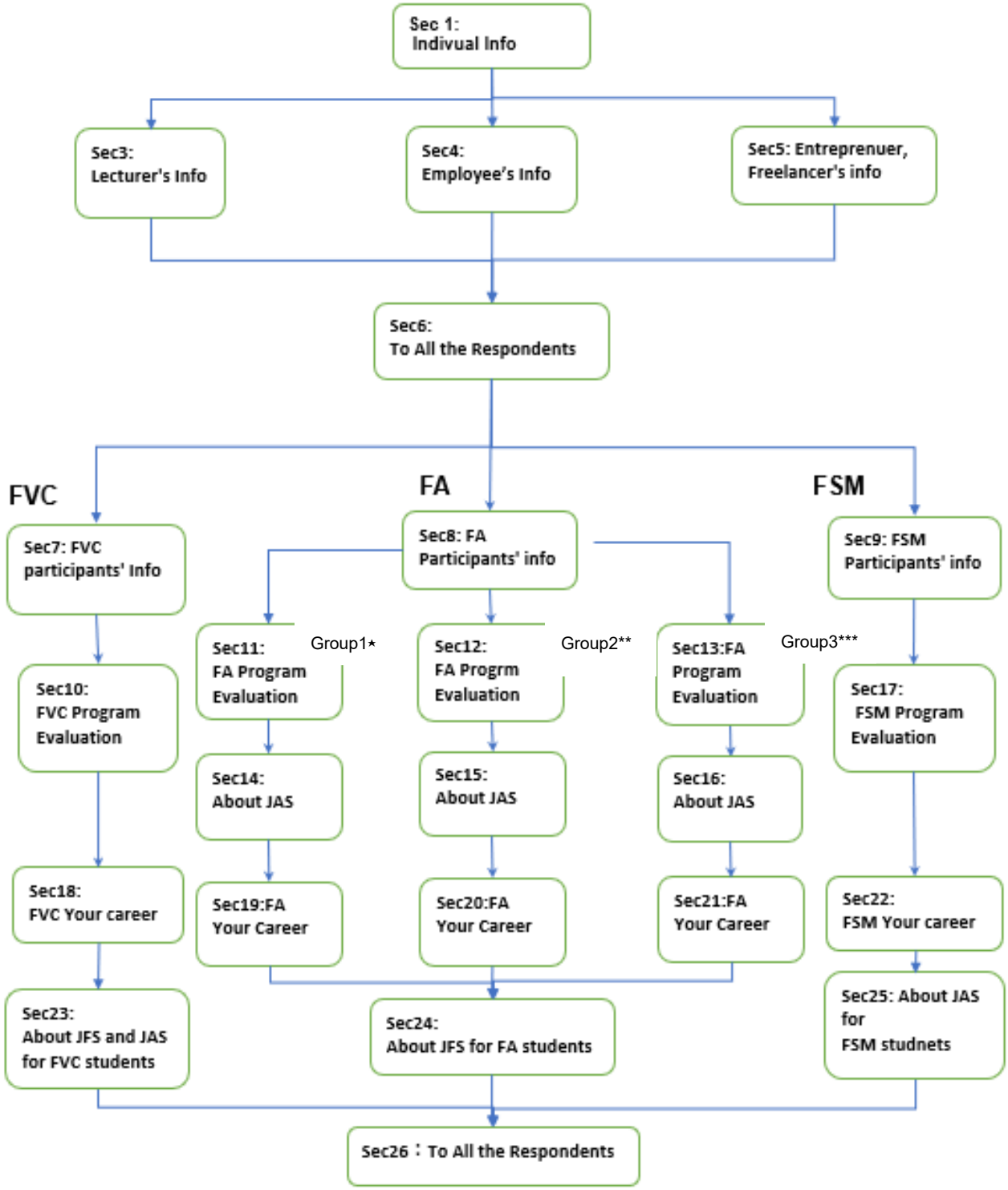
Approach and Process for Interviews

The interviews were conducted in September, October, and November, either on-site or online, in the interviewees' native language, with an interpreter present. IDACA sought assistance from the responsible lecturers in identifying individuals who were willing to participate in interviews separate from the survey. These individuals were former program participants, ideally employed in the food-related industry. IDACA also informed the lecturers that we might ask the recommended interviewees to bring their supervisors to the interview to discuss their job performance.

A total of thirty-eight interviewees were recommended by the lecturers, and IDACA selected thirteen from this group, primarily based on their job descriptions. Care was taken to ensure that a roughly equal number of interviews were conducted across the three programs.

The interviews were scheduled to last approximately 60 minutes, focusing on the interviewees' experiences with the HRD project, as well as their current job responsibilities and/or research.

Questionnaire Flowchart



FA program participants were categorized based on their status to complete the questionnaire as follows:

*Group1: I participated in the FA program as a student and am still currenly a student.

**Group2: I participated in the FA program as a student but I have already graduated from the university.

***Group3: I participated in the FA program with a non-student status such as a lecturer, officer, business man, etc.

Impact assessment

Website Survey Questionnaire Section

The Project on Human Resources Development in Food-related Areas through Partnership with Universities in ASEAN Region (HRD Project)-Phase 3

HRD Project by ASEAN: Website Survey Questionnaire

The section numbers in this report correspond to the flowchart on page 9.

【Section 1】: Individual Information

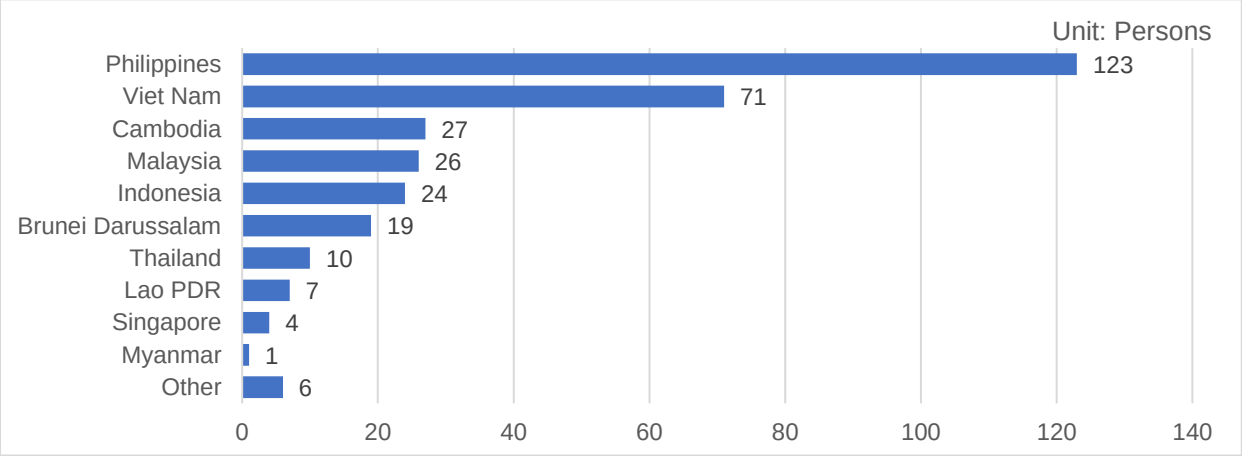
Questions 1 – 6

Please refer to Annex B.1-2 for the questions 1, 2, and 3.

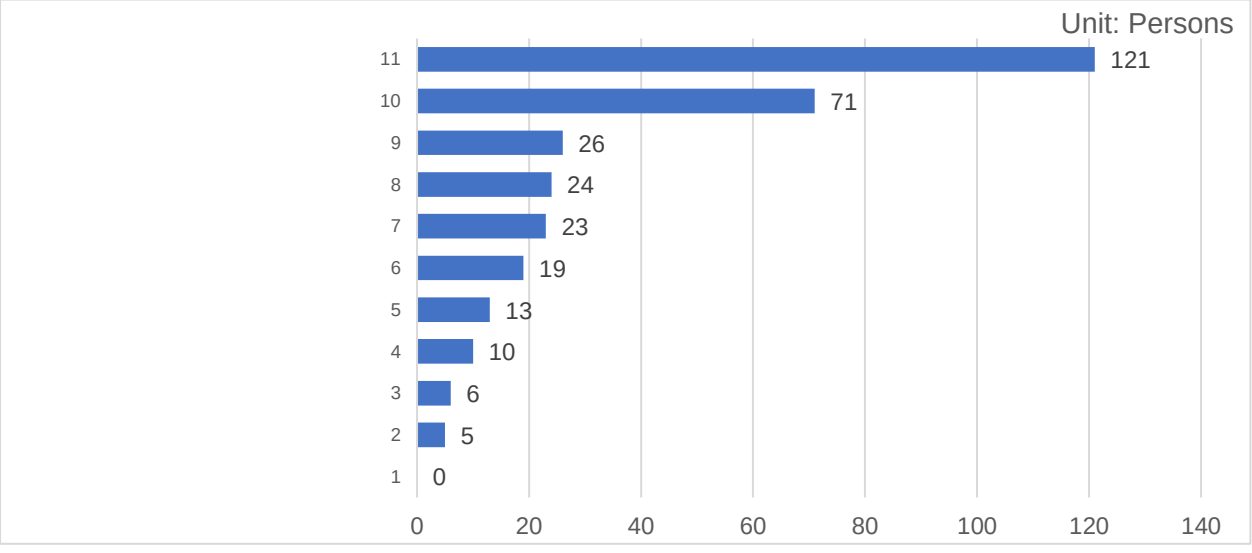
*The details for Q1-3 are provided separately as Annex B.1-2 to protect privacy.

1. Email Address: to which the questionnaire was sent.
2. Please provide your name and title. (Last/ Family Name, First Name, Middle Name, Mr./ Ms./ Dr., etc.)
3. Please provide your email address.

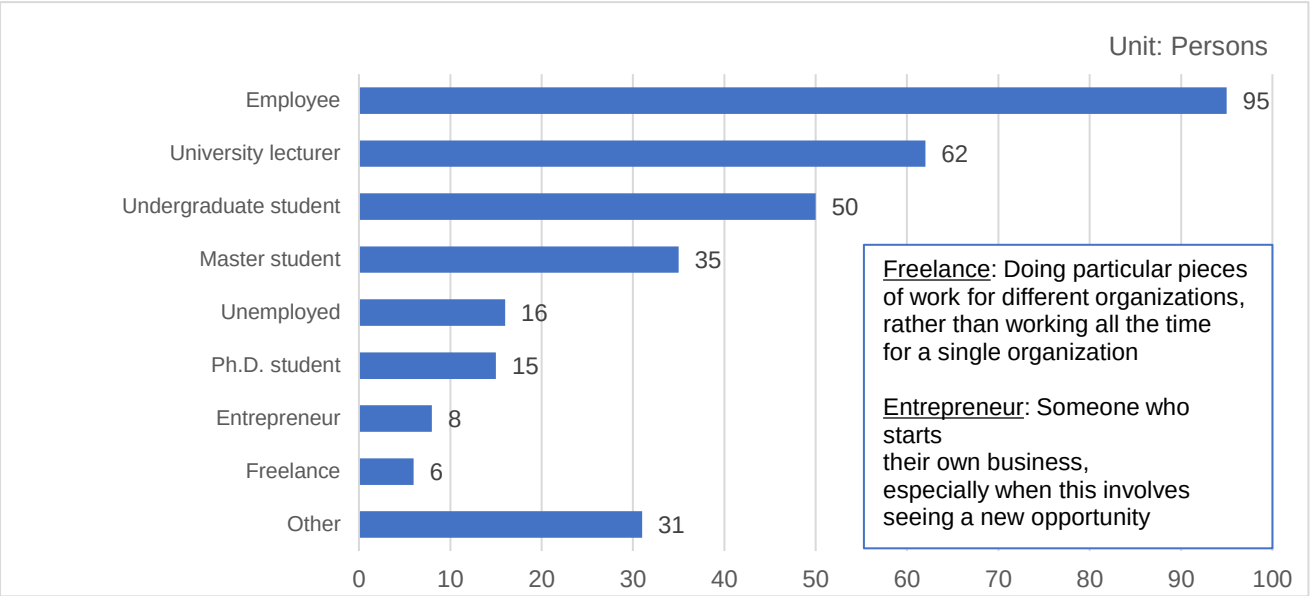
4. Please select you home country.



5. Please select the name of the university that organized the program in which you participated.



6. Please select your current status.



"Undergraduate", "Master's", and "Ph.D." students should skip ahead to Section 2.

"University lecturer" should skip ahead to Section 3.

"Employee" should skip ahead to Section 4.

"Entrepreneur" and "Freelance" should skip ahead to Section 5.

"Unemployed" should skip ahead to Section 6.

【Section 2】: Student Information

Questions 7, 8

The following set of questions, Q7 and Q8, is directed to those who selected "undergraduate students", "Master's students", or "Ph.D. students" in Question 6.

7. Please provide your current faculty, department, and university.

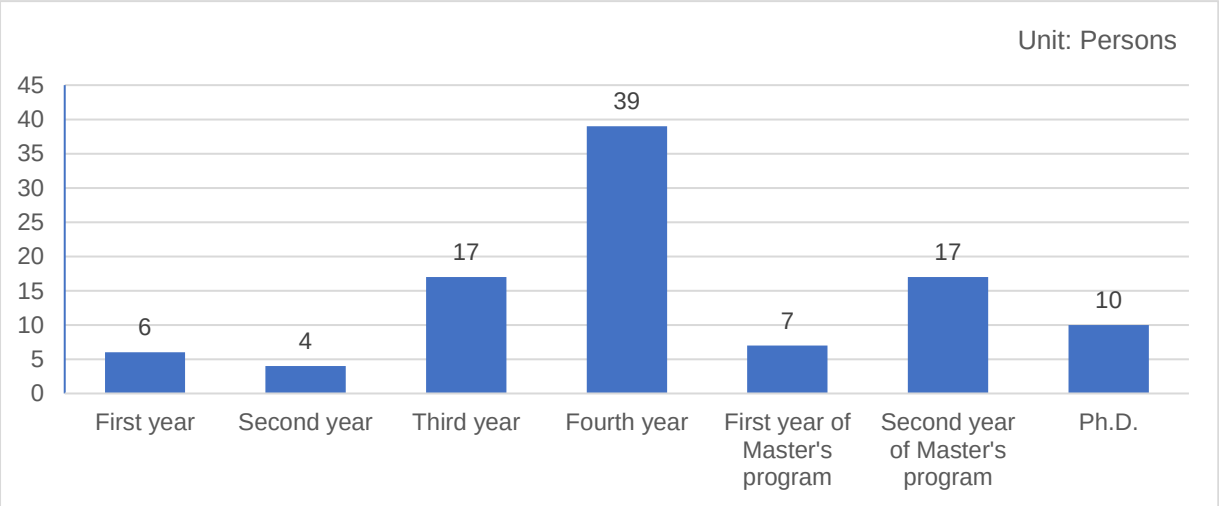
Agricultural Systems Institute, Division of Soil Science, University of the Philippines Los Baños
Agro industry faculty
Agro-Industrial Technology
Agro-Industry
Agro-Industry
Agro-industry
Agro-industry, Food processing department, University of Agriculture
Agro-Industry, Food science and technology, Kasetsart
Agro-Industry, Product Development

Analysis chemistry, Hanoi University of Science and Technology
Auditor
Bachelor of Science in Food Technology - Davao del Norte State College
Biotechnology
Bohol Island State University
BS Food technology faculty, IAAS,Davao del Norte State College
Business and management
Cebu Technological University
College of Technology, Cebu Technological University
Department of Agriculture and food sciences of Visayas State University
DEPARTMENT OF AGRONOMY, VISAYAS STATE UNIVERSITY
DEPARTMENT OF ANIMAL SCIENCE
Department of Animal Science, Visayas State University
Department of Chemistry, School of Arts and Sciences, University of San Carlos
Department of Computer Science and Technology
DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY, COLLEGE OF Agriculture AND FOOD SCIENCE, VISAYAS STATE UNIVERSITY
Department of Food Science & Technology, Visayas State University
Department of Food Science and Technology-Visayas State University
Department of Food Science and Technology
Department of Food Science and Technology
Department of Food Science and Technology
Department of Food Science and Technology
Department of Food Science and Technology - Visayas State University
Department of Food Science and Technology, Visayas State University
Department of Food Science and Technology, Visayas State University
Department of Food Science and Technology, Visayas State University
Department of Food Science and Technology-Visayas State University
Department of Food Science, Central Bicol State University of Agriculture
Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia
Department of Food Technology, Vietnam Academy of Agriculture.
Department of Horticulture, Visayas State University-Main Campus
Department of International Agricultural Development (IAD), Graduate School of International Food and Agricultural Studies (IFAS), Tokyo University of Agriculture (TUA)
Department of Soil Science, Visayas State University
Department of Soil Science, Visayas State University
Dept. of Postharvest Technology Faculty of Food Science & Technology Vietnam National University of Agriculture
Dr. Lynette C. Cimafranca, Department of Food Science and Technology, Visayas State University.
Economy and food technology

Faculty of Food Science and Technology, Universiti Putra Malaysia
Facility of Animal Science
Faculty of Agricultural Science, Department of Agricultural Science, Royal University of Agriculture
Faculty of Agriculture School of Agricultural technology and food industry
Faculty of Agriculture Yamagata University
Faculty of Agro-Industry, Department of Agro-Industrial technology, Kasetsart University
Faculty of Agro-Industry, Department of Food Science and Technology, Kasetsart University
Faculty of Agro-Industry, Department of Food science and Technology, Royal University of Agriculture.
Faculty of Agro-Industry, Food Science and Technology, Kasetsart University
Faculty of agriculture university of Laos
Faculty of Business, Business Management, IPB University
Faculty of Economics and Rural Development
Faculty of food
Faculty of Food Science & Technology, Department of Food Science, UPM
Faculty of Food Science and Technology, UPM
Faculty of Food Technology, Vietnam National University of Agriculture.
Faculty of Science, Department of Environmental Life and Sciences
Food science and biotechnology
Food science and biotechnology
Food Science and Tech, NUS
Food Science and Technology
Food science and technology, University Teknologi Brunei
Food Science and Technology, Vietnam National University of Agriculture
Food Science and Technology, Vietnam National University of Agriculture
food technology
Food Technology
Food technology
From the faculty of Agro-Industry at the Royal University of Agriculture.
Good chemistry
Graduate Student, Department of Horticulture, Visayas State University
Halalan Thayyiban Research Centre, Universiti Islam Sultan Sharif Ali (UNISSA)
Ho Chi Minh City University of Technology and Education
Hue college industrial, Vietnam
Ilmu dan Teknologi Pangan, IPB University
Institute of Food Science and Technology, University of the Philippines Los Baños (UPLB)
Khoa Công Nghệ Thực Phẩm, VietNam national university of agriculture
Laboratory of Food Safety and Food Integrity, Institute of Tropical Agriculture and Food Security, Universiti Putra Malaysia

Law, Thammasart University
Management quality and Food safety, Food technology and Vietnam national university of agriculture
NA
National University of Lao,
Neilson Bation
Phan Thị Phương Thảo, Food Safety & Quality Management, Vietnam National University of Agriculture
Royal university of Agriculture
School of technology and computer studies, Biliran province state university
Science Research Assistant, Dept. Soil Science, VSU
Tokyo University of Agriculture and Technology
University of the Philippines Los Baños
Viet Nam National University of Agriculture- Faculty of agronomy
Vietnam National University of Agriculture
Visayas State University
Visayas State University
Visayas State University
VNUA

8. Please select what year you are in.



Please skip ahead to Section 6.

【Section 3】: Lecturer's Information

Questions 9, 10

The following set of questions, Q9 and Q10, is directed to those who selected "University lecturer" in Question 6.

9. Please provide your current faculty, department, and university.

Advanced Research and Innovation Center
Agriculture Development Polytechnic, Medan
Agronomy
Animal Husbandry Department, Bogor Agricultural Development Polytechnic
Animal Husbandry, Food Science, Indonesia Agricultural Development Polytechnic of Malang
Chemical Sciences, Faculty of Science, Universiti Brunei Darussalam
College of Agriculture and Food Science, Department of Food Science and Technology, Visayas State University
College of Agriculture Forestry, and Environmental Sciences, Department of Home Economics, Western Philippines University
Department Industrial Engineering, Faculty of Engineering, Universitas Tidar
Department of Agriculture Sciences, Visayas State University Alangalang
Department of Animal Science
Department of Animal Science, Visayas State University Villaba
Department of Business and Management Visayas State University
Department of Food Processing, Faculty of Food Science and Technology, Vietnam National University of Agriculture
Department of Food Science (Food Technology), Faculty of Fisheries and Food Science, UMT
Department of Food Science and Technology (DFST), VSU, Visca, Baybay City, Leyte
Department of Food Science and Technology, College of Agriculture and Food Science, Visayas State University
Department of Food Science and Technology, College of Agriculture and Food Science, Visayas State University
Department of Food Science and Technology, College of Agriculture Food and Sustainable Development, Mariano Marcos State University
Department of Food Science and Technology, Faculty of Agro-Industry, Kasetsart University
Department of Food Science and Technology, Mariano Marcos State University
Department of Food Science and Technology, Visayas State University
Department of Food Science, Faculty of Food Science & Technology, Universiti Putra Malaysia
Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia

Department of Food Science, Faculty of Food Science and Technology, Universiti Putra Malaysia
Department of Food Sciences, Faculty of Science and Technology, Universiti Kebangsaan Malaysia
department of food technology, faculty of science, ramkhamhaeng university
Department of Home Economics, College of Agriculture Forestry and Environmental Sciences
Department of Horticulture, Visayas State University
Department of Pure and Applied Chemistry
Dept. of Food Science & Technology, Visayas State University
Dept. Of Food Science & Technology. Visayas State University
Dept. of Food Science and Technology, VSU
Dept. of Food Science, Fac of Food Science & Technology, Universiti Putra Malaysia
Fact. of Food Science and Technology, VNUA
Faculty of Agriculture
Faculty of Agronomy, Dept. of Plant Physiology, Vietnam National University of Agriculture
Faculty of Applied Sciences, UiTM Shah Alam
Faculty of Economics and Rural Development, Department of Quantitative Analysis, Vietnam National University of Agriculture
Faculty of Fisheries and Food Science, Universiti Malaysia Terengganu
Faculty of Food Science and Technology, Department of Food Processing, Vietnam National University of Agriculture
Faculty of Food Science and Technology, Universiti Putra Malaysia
Faculty of food science and technology, Vietnam National University of Agriculture
Faculty of Food technology, East Asia University of Technology
Faculty of Science, Chemical Sciences Programme, Universiti Brunei Darussalam
Faculty of Science, Chemical Sciences, Universiti Brunei Darussalam
Faculty of science, mathematical sciences, Universiti Brunei Darussalam
Food Science and Technology
Food Science and Technology, School of Applied Sciences and Mathematics, Universiti Teknologi Brunei
Food Technology Division, School of Industrial Technology, Universiti Sains Malaysia
Food Technology Division, Universiti Sains Malaysia
Food Technology Section, College of Agriculture and Technology, Northwest Samar State University
Herbal Research Group, Universiti Brunei Darussalam
Institute of Food and Biotechnology

Institute of Food Science and Technology, Cavite State University
Khoa Công nghệ Kỹ thuật, Cao đẳng Bách Khoa Bách Việt (Cao đẳng Nova)
Microbiology and parasitology, Faculty of Medical science
Part-time Instructor, Department of Pure and Applied Chemistry, Visayas State University
School of Industrial Technology, Universiti Sains Malaysia
School of Science, Monash University Malaysia
Science, Food Science, NUS
The National University of Laos, Faculty of Agriculture

10. Please provide your current position.

Assistant Lecturer
Assistant prof
Assistant Prof
Assistant prof
Assistant Prof.
Assistant Professor
Assistant Professor
Assistant Professor
Assistant Professor
Assistant Professor
Assistant Professor / Director of Studies (Office of Assistant Vice ChancellorEducation)
Assistant Professor III
Assistant Professor IV
Assistant Professor IV
Assoc Prof
Assoc Prof
Assoc. prof
Assoc. Prof
Assoc. Prof V
Assoc. Prof.
Assoc. prof.
Assoc. Prof. V
Associate Professor
Asst. Prof
Deputi og Academic and Coorporation affair

Dr.
Head of Department
Instructor
Instructor
Instructor
Instructor
Instructor
Instructor 1
Instructor III
Instructor III
Lecture
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer
Lecturer, PhD
National university of Laos
Part-time Instructor
Professor
Senior Assistant Professor
Senior lecturer
Senior Lecturer
Senior Lecturer
Senior lecturer
Senior lecturer
Senior lecturer
Senior Lecturer
Senior Lecturer
Senior Teaching Fellow

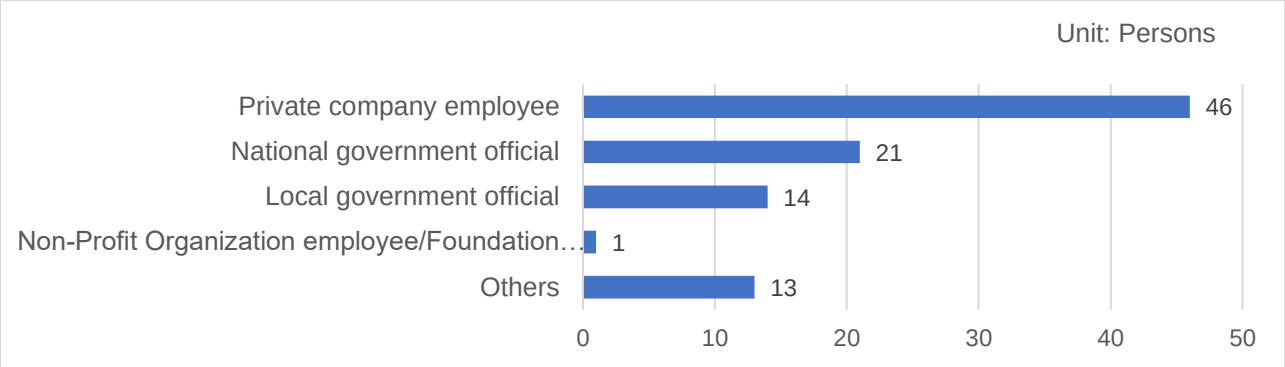
Please skip ahead to Section 6.

【Section 4】: Employee's Information

Questions 11 - 15

The following set of questions, Q11 - Q15, is directed to those who selected "Employee" in Question 6.

11. Please select your occupation.



12. Please provide the name of your company or organization.

13. Please provide the name of your department.

14. Please provide your current position.

12. Please provide the name of your company or organization.	13. Please provide the name of your department.	14. Please provide your current position.
Martial Research and Management Ltd.	Agriculture Division	Agricultural engineer
BiPlus	OSBD	Business Analyst
Winpharma join stock company	Quality control department	Quality control staff
Suntory Pepsico VietNam Beverage	QC	QC Technician
VCIC	Faculty of Food science and Technology	Specialist
Brainy bunch	Gadong branch	Teacher
Ministry ofHealth Malaysia	Food Safety and Quality Department	Assistant Director
Vietnam Dairy Products Joint Stock Company	Food Science and Technology	QA (Quality Assurance) staff
Ministry of Marine Affairs and Fisheries	Balai Besar Riset Pengolahan Produk dan Bioteknologi Kelautan dan Perikanan	Instructure
Vietnam National University of Agriculture	Faculty of Animal Science	Assistant
Công ty CP Bia & NGK Hạ Long	Food Technology	Ha Long - Quang Ninh
Công ty CP Bia & NGK Hạ Long	Food Technology	Ha Long - Quang Ninh

CTY TNHH WELSTORY	Nutrition staff	Industrial kitchen management
CP foods Hà Nội	quality assurance	Staff
Vietnam Institute of Agricultural Engineering and Post-Harvest Technology.	Department of Agro-food preservation technology	Researcher
Harris spice	Lab	Food safety coordinator
PT.YAKULT INDONESIA PERSADA	QUALITY ASSURANCE	Assistant Manager QA
Ministry of Agriculture and Livestock Development, Singhadarbar, Kathmandu, Nepal		Food Research Officer
Vietnam Food Administration		
Kementrian kominfo		
Southern Leyte State University	Department of Food Science and Technology	Faculty
Visayas State University	Dept. of Food Science and Technology	Administrative staff
AEON TOPVALU (THAILAND) CO., LTD.	QUALITY CONTROL	QC MANAGER
Glenwood Technologies International Inc.	Sales & Marketing	Technical Services Associate
Agricultural Training Institute	Agricultural Training Institute Region 8	Retired
Liwayway Marketing Corporation	Quality Assurance Department	Quality Assurance Officer
Davao del Norte State College	Food Technology	Assistant Professor II
EARTH GRAINS INC.	QUALITY ASSURANCE	QUALITY ASSURANCE OFFICER
Esguerra Foods Agriventures OPC	Quality Assurance	QA Specialist
NATIONAL ABACA RESEARCH CENTER	Tissue culture laboratory	Research assistant
Visayas State University Tolosa	Fisheries	Instructor III
Food Expert Limited	Quality Department	Quality Officer
Visayas State University Villaba	Department of Crop Science	Associate Professor V
Angkor Dairy Products CO.,LTD	Quality Assurance	Quality Assurance Compliance
JM Tolmann Laboratories Inc.	Quality Control	QC Analyst I
Visayas State University Villaba	Animal Science department	Assistant Professor III
RBC Best baker food INC.	Quality Assurance	Quality Assurance
De Heus Vietnam	Quality	QA/QC Supervisor

Ministry of Agriculture Forestry and Fisheries	Department of Agro-Industry	Vice chief office
TROPICAM FRUIT AND VEGETABLE CO., LTD.	Management Team	Assistant CEO and Project Manager
Bureau of Fisheries and Aquatic Resources VIi	Regional Fisheries Training and Fisherfolk Coordination Division	Information Assistant
Capiz State University-Pontevedra	Agriculture	Instructor I
Philippine Spring Water Resources, Inc.	Laboratory	Laboratory Analyst
Tam Anh Hospital	Medical Examiner Department	Medical Secretary
National Fisheries Research and Development Institute (NFRDI)	Department of Agriculture	Science Research Specialist 1
JAKIM	MyHAC	Food Technology Officer
Rekayasa Engineering	System Development Department	System Development Officer Junior
LSERV CORPORATION	Central Records Administration Division	General Clerk
Visayas State University	Department of Food Science and Technology	Science Research Assistant
Department of Agriculture	AMAD	Agriculturist I - COS
Seven Dragons Food Galore Inc. Cebu Plant	Documentation Department	Document Controller
Ministry of Agriculture	Agency of Agricultural Extension and Human Resource Development	National Agricultural Training Center of Lembang
PhilFIDA	Admin Unit	Clerk I
Department of Agriculture-Mindanao Inclusive Agriculture Development Project	Component 1: Ancestral Domain Planning and Social Preparation	Planning and Social Preparation Officer
Visayas State University	Department of Food Science and Technology	Science Research Assistant
Ministry of Health Brunei	Department of Scientific Services	Scientific Officer
Ministry of Health	Food Safety and Quality Programme	Sr. Assistant Director
Mindoro State University	College of Agriculture and Allied Fields	Instructor
Malaysian Agricultural Research and Development Institute (MARDI)	Food Science & Technology Research Centre (FT)	Research Officer
Visayas State University	Department of Food Science and Technology	Professor/Director for Research
Ministry of Health	Food Safety and Quality Program	Food Technologist
Malaysian Agricultural Research and Development Institute	Food Science & Technology	Senior Research Officer
Freelance	Food technology	Freelancer

Eurofins	Sales function	Business Development Executive
Sorimachi Vietnam Co., Ltd.		Marketing and R&D Officer
Hua Ho Company	Bakery	Bakery assistant
GU Baked Innovations	QA Department	QA Specialist
National Irrigation Administration	Engineering and Operations Section	Engineering Assistant
RFM Corporation Selecta Milk and Sunkist Juice Department	Quality Assurance Department	Quality Assurance Specialist
Tao foods Company	Rice seeds	QA Inspector, Supervisor
Department of Food Technology and Quality Control, Nepal	Department of Food Technology and Quality Control	Food Research Officer
NUMECO COMPANY LIMITED	R&D	
NGHE AN AGRICULTURAL MATERIAL STOCK CORPORATION COMPANY	quality management department	staff
Visayas State University	Renewable Energy Research Center	Research Assistant
Living Hope Hospital, Inc.	Human Resource Development Department	Human Resource Assistant-Payroll Specialist
Seven Dragons Food Galore Inc	Quality Assurance	Quality Controller
Philippine Spring Water Resources, Inc.	Laboratory	Laboratory Analyst
LGU BAYBAY	City Agriculture Office	Agricultural Extension Worker
CENTRAL GROUP/CENTRAL RETAIL CORPORATIION	Quality line/Community & Environmental	Quality line manager/Project specialist
CTG+ Consulting	Project	Associate consultant
Food Safety Agency of Bengkulu Province	Secretariat	Analyst
Cebu Technological University	College of Technology	Associate Professor
JAPIBIO JOIN STOCK COMPANY	Research and Development	research and development specialist
Ministry of Primary Resources and Tourism	Biosecurity and Market Access Division	i-Ready – Agriculture Chemist Officer
Department of Agriculture Malaysia	Agriculture Extension Division	Deputy Director
LGU-Ormoc City	AMAD Division	Admin Aide I
Visayas State University	Department of Food Science and Technology	Science Research Assistant
DAESANG VIET NAM CO., LTD		R&D
Department of Agriculture and Agrifood	Agrifood Industry Development Section	Agriculture Officer
Hap Chan	QA Department	Quality Assurance

Asia prime Philippines Corporation	Research and Development Department	Research and Development Assistant
Institute of Regional Research and Development	Biotechnology	Researcher
DSM VINA Co., LTD	Food Technology	Văn Lâm, Hung Yen, Vietnam
National University of Singapore	Food Science & Technology	Scientific Manager
Mondelez International	Research	Senior Scientist

15. Please provide the university you graduated from.

Accra Technical University	1
Bengkulu University	1
Brawijaya University	1
Cavite State University- Main Campus	1
CENTRAL LUZON STATE UNIVERSITY	1
Diponegoro University and Gadjah Mada University	1
Hanoi Open university	1
Hanoi university of science and technology	1
Hanoi University of Technology	1
Imperial College London	1
IPB University	2
Kasetsart University	2
Maejo university	1
National University of Singapore	2
Naval State University	1
Nong Lam University	1
Northwest Samar State University	1
Preak Leap National School of Agriculture (PNSA)	1
Royal university of agriculture	2
Silliman University	1
Thammasat University	1
Universiti Brunei Darussalam	2
Universiti Islam Sultan Sharif Ali	1
Universiti Kebangsaan Malaysia	1
University of Economics of Ho Chi Minh City (UEH)	1
University of Lampung	1
University Putra Malaysia	5
Unuversiti Brunei Darussalam	1
USIM	1
Vietnam Academy of Agriculture	1

Vietnam National University of Agriculture	17
Visayas State College of Agriculture and UP Los Banos	1
Visayas State University	35

Please skip ahead to Section 6.

【Section 5】: Entrepreneur and Freelancer Information

Questions 16 - 18

The following set of questions, Q16 – Q18, is directed to those who selected “Entrepreneur” or “Freelance” in Question 6.

16. Please provide information about what type of job or company you have started or involved in.

Academic Assistant
Brownscake is cake shop online which provide cake for candy corner such as birthday cake, cookies, chocolate and Others. Now, we have retail product like decorated cookies, chocolate loly
Center for innovation research and community development
Food
Freelance music production
Hai Chau Confectionery Joint Stock Company
My company provide food safety services
My husband and I are opening a food shop, so I need to learn more practical knowledge about food safety in addition to what I learned in university.
Natural Farming of Vegetables and Raising free range chickens
PHNOMSOMPOV SHOP (SELL FISH AND POCK MEAT)
Processing of Biological Products
Project Assistant
Vietnam National Seed Group (Vinaseed)

17. Please provide your company's website site URL, if you have.

http://vinaseed.com.vn
Not yet.

18. Please provide the university you graduated from.

Ho Chi Minh City University of Science	1
Hue University of Agriculture and Forestry	1
IPB University	1
Kasetsart University	2
NIB (NATIONAL INSTITUTE OF BUSINESS)	1
University of North Sumatera	1

Vietnam National University of Agriculture	5
Visayas State University	2

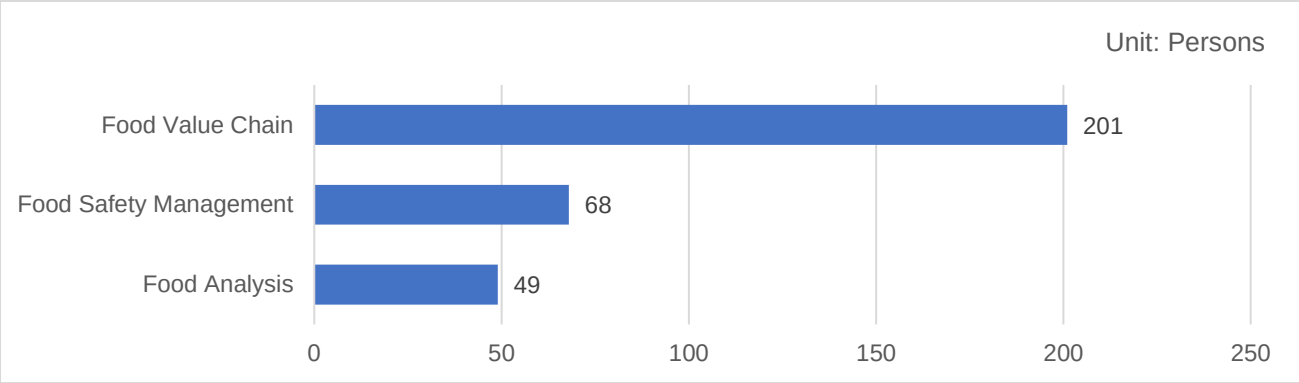
Please skip ahead to Section 6.

【Section 6】: To All the Respondents

Question 19

The following set of questions is directed to all participants.

19. Please select the program that you attended.



The respondents who selected "Food Value Chain" should skip ahead to Section 7.

The respondents who selected "Food Safety Management" should skip ahead to Section 8.

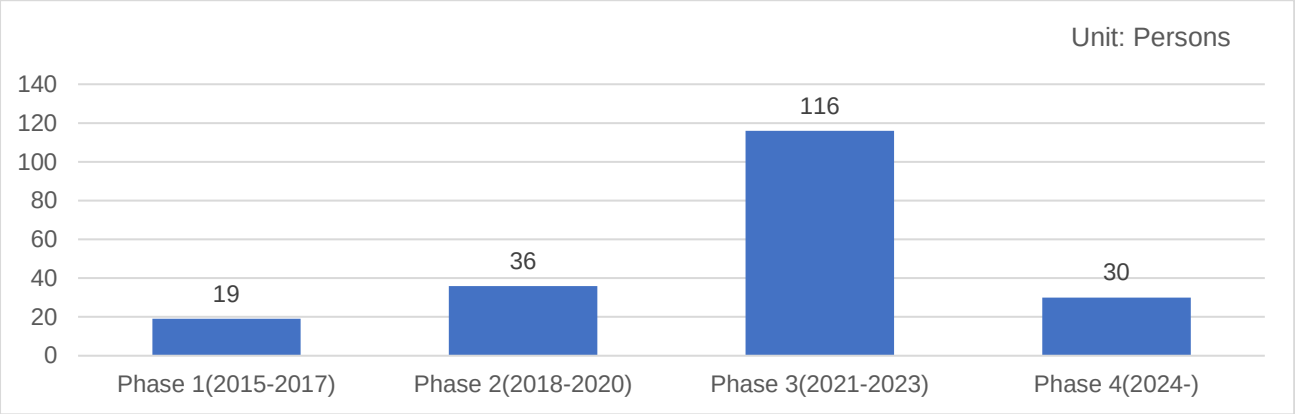
The respondents who selected "Food Analysis" should skip ahead to Section 9.

【Section 7】: FVC participants' Information

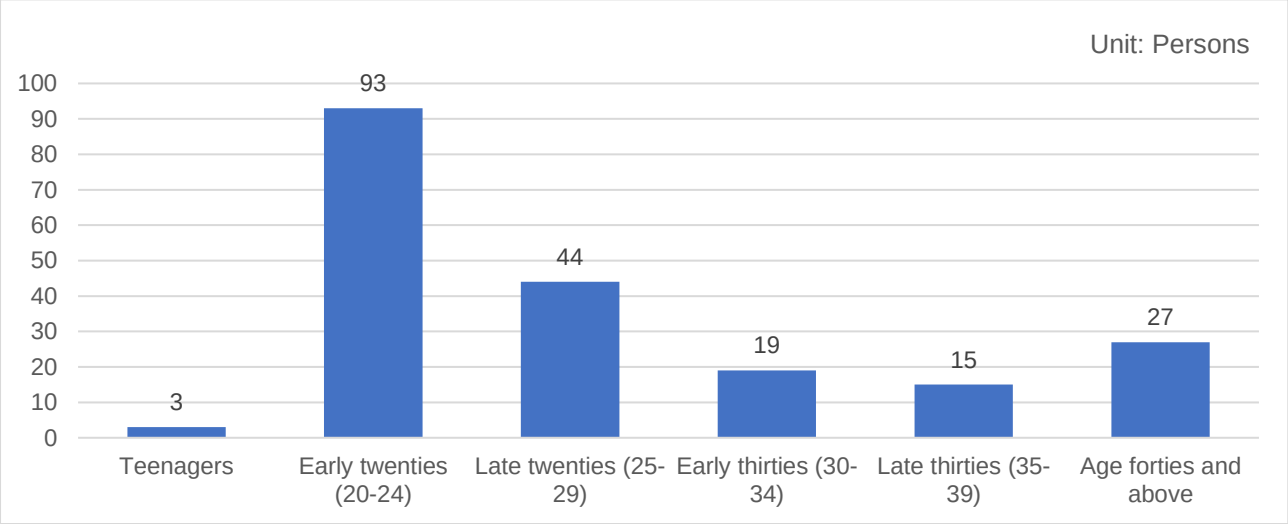
Questions 20, 21

The following set of questions, Q20 and Q21, is directed to those who selected "Food Value Chain" in Question 19.

20. Please select the time frame when you attended the lecture of FVC.



21. Please select your age group.



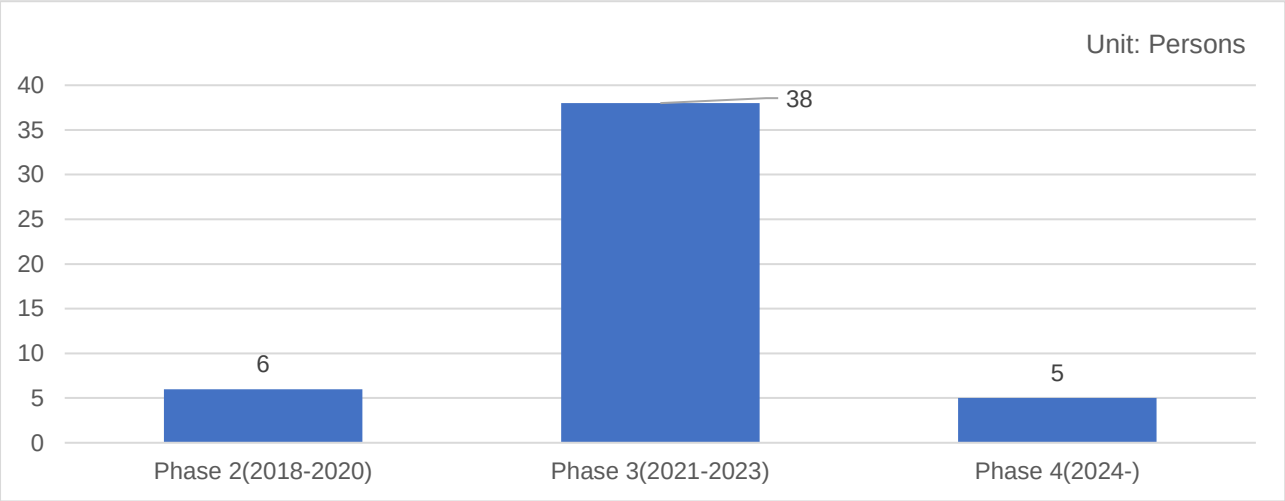
Please skip ahead to Section 10.

【Section 8】: FA participants' Information

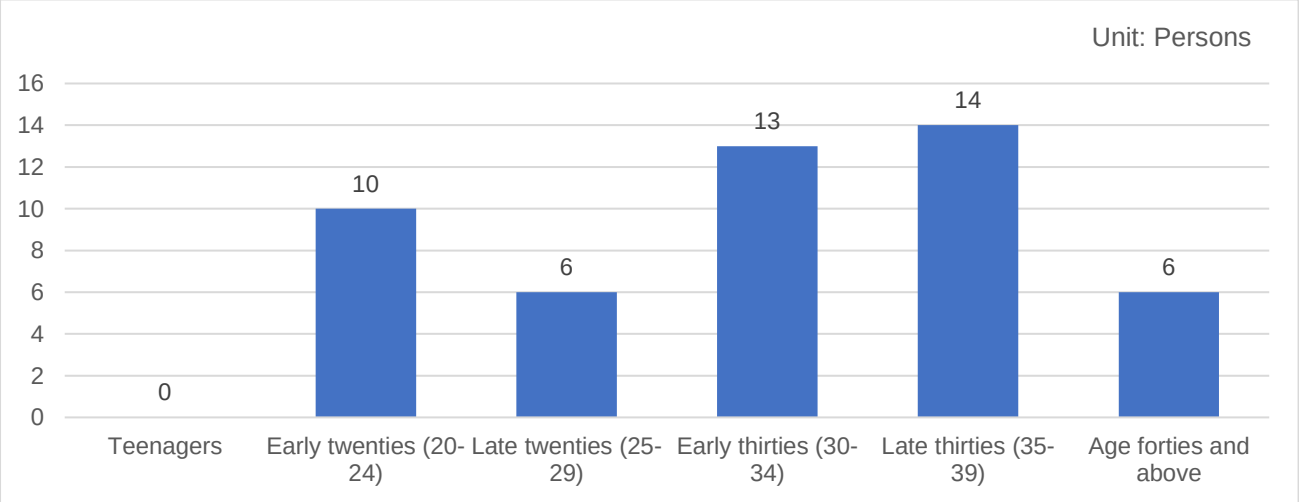
Questions 22 - 24

The following set of questions, Q22 – Q24, is directed to those who selected "Food Analysis" in Question 19.

22. Please select the time frame when you attended the lecture for FA.

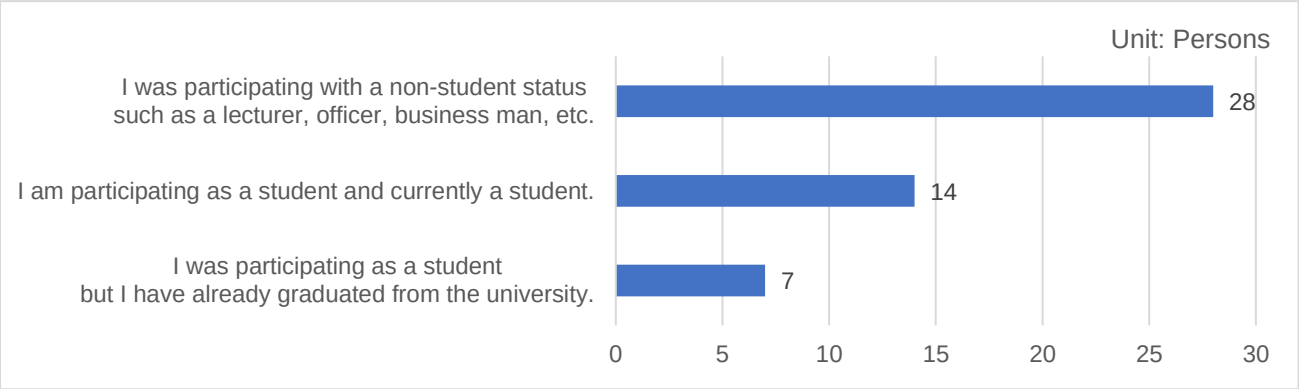


23. Please select your age group.



24. Please select your status when participating in the program.

FA participants will be categorized based on the status they select in this question and will be asked different questions accordingly.



"Currently a student" should skip ahead to Section 11.

"Participating as a student, but have already graduated" should skip ahead to Section 12.

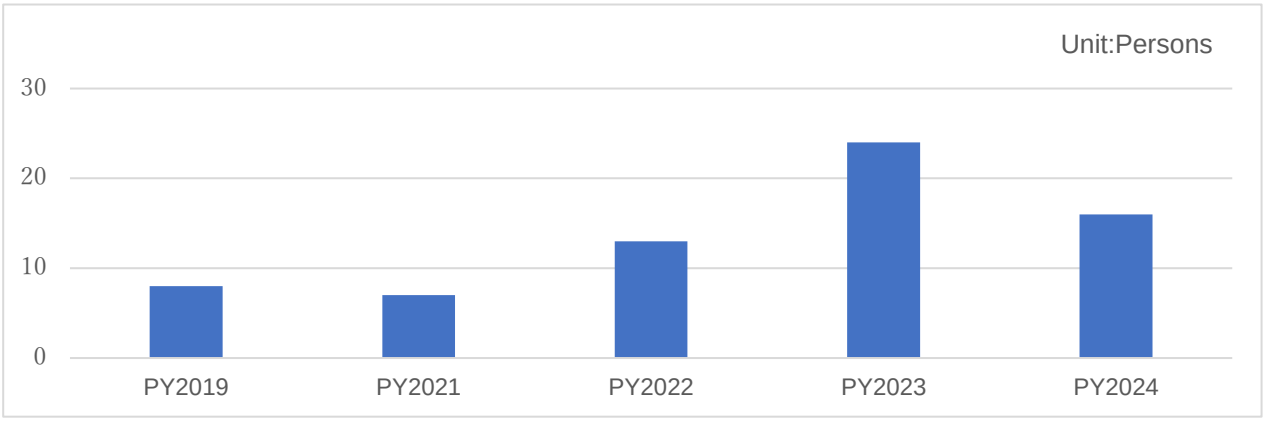
"Participating with a non-student status" should skip ahead to Section 13.

【Section 9】: FSM participants' Information

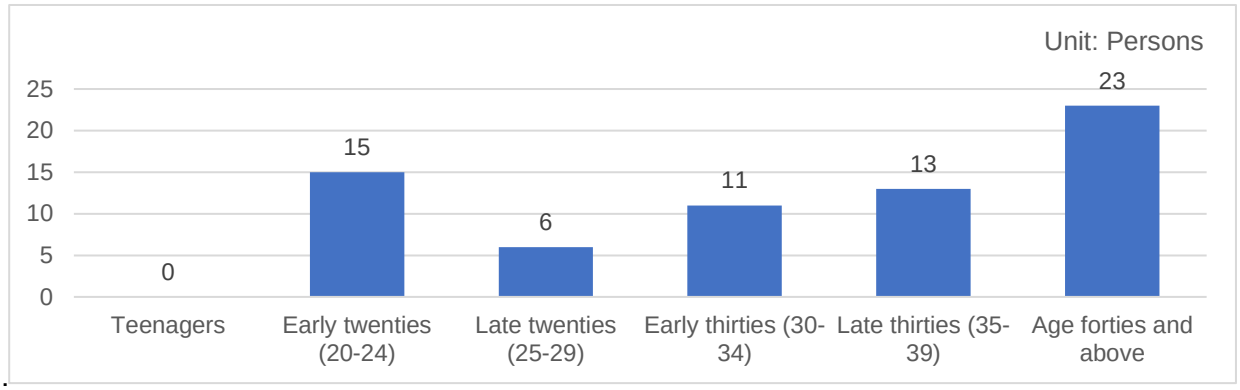
Questions 25, 26

The following set of questions, Q25 and Q26, is directed to those who selected "Food Safety management" in Question 19.

25. Please select the program year in which you attended for the FSM program.



26. Please select your age group.



Please skip ahead to Section 17.

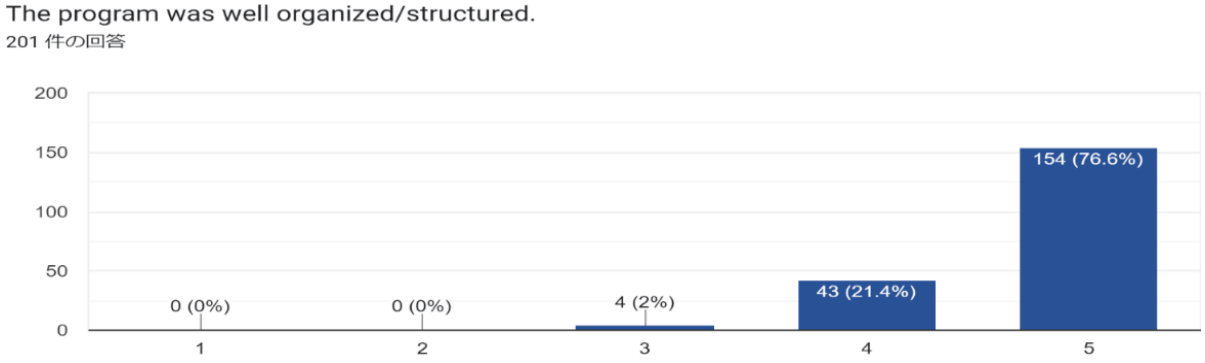
【Section 10】: FVC Program Evaluation

Questions 27 - 36

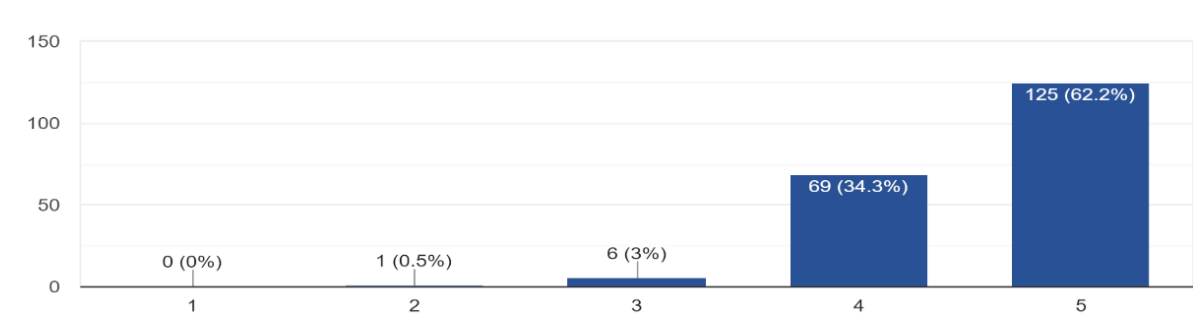
The following set of questions, Q27 – Q36, is directed to those who selected “Food Value Chain” in Question 19.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

27. The program was well organized/structured.

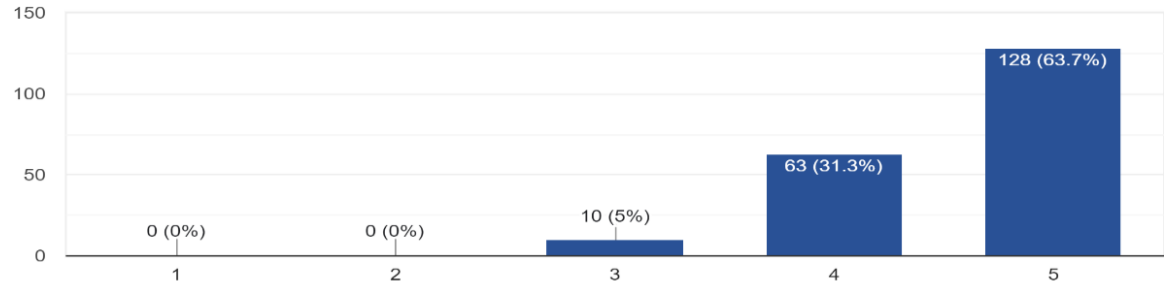


28.The program was easy to understand.



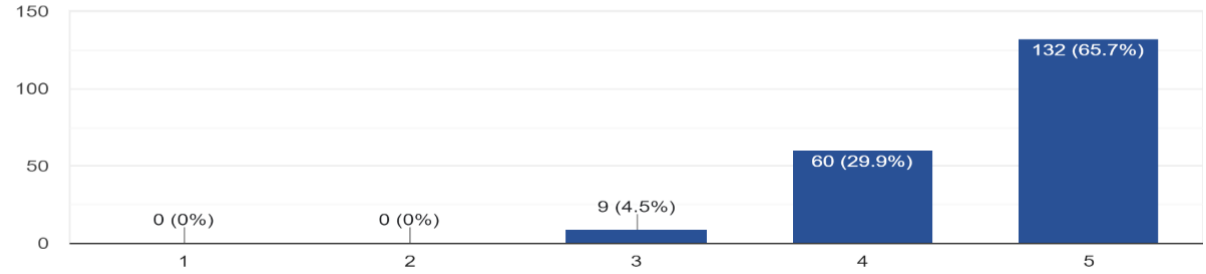
29. The program has given you a concrete image regarding food value chain strengthening in your country.

201 件の回答



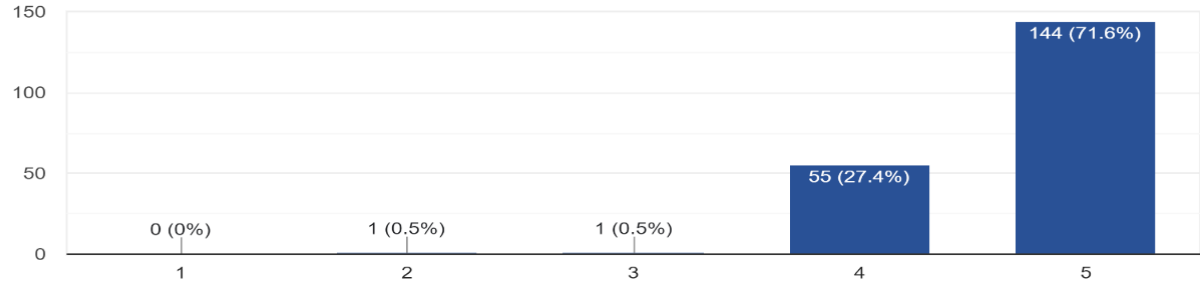
30. The program materials (slides, videos, etc.) contributed to understanding effectively well.

201 件の回答



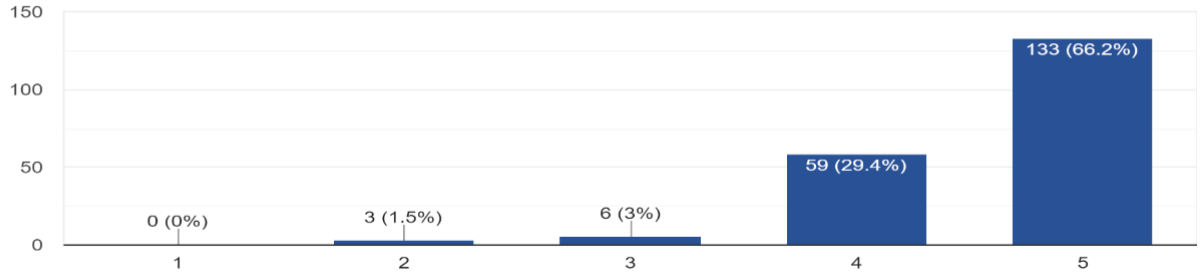
31. The program provided new insights and knowledge well.

201 件の回答



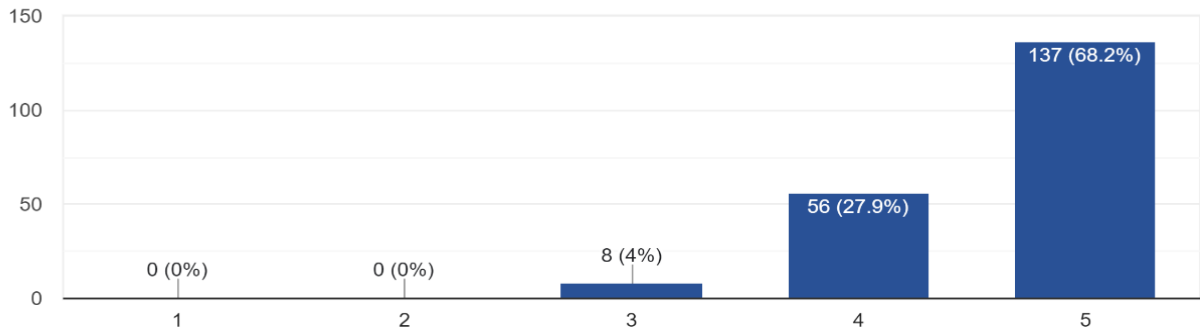
32. The lecturers encouraged you to discuss and responded to your questions well.

201 件の回答



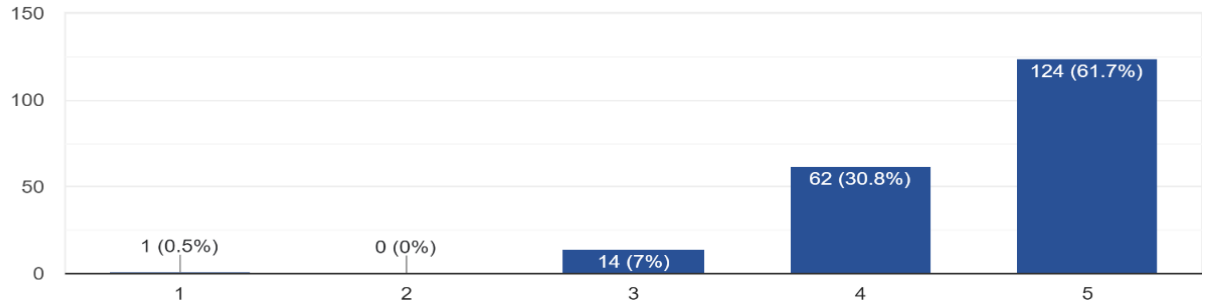
33. The program's topic matched the needs of your country.

201 件の回答



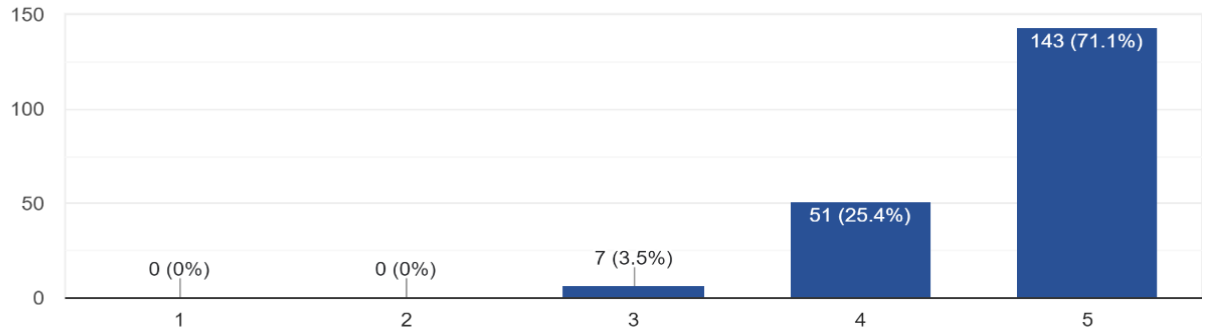
34. The knowledge/skills gained from this program had practical and lasting impacts on your future goals.

201 件の回答

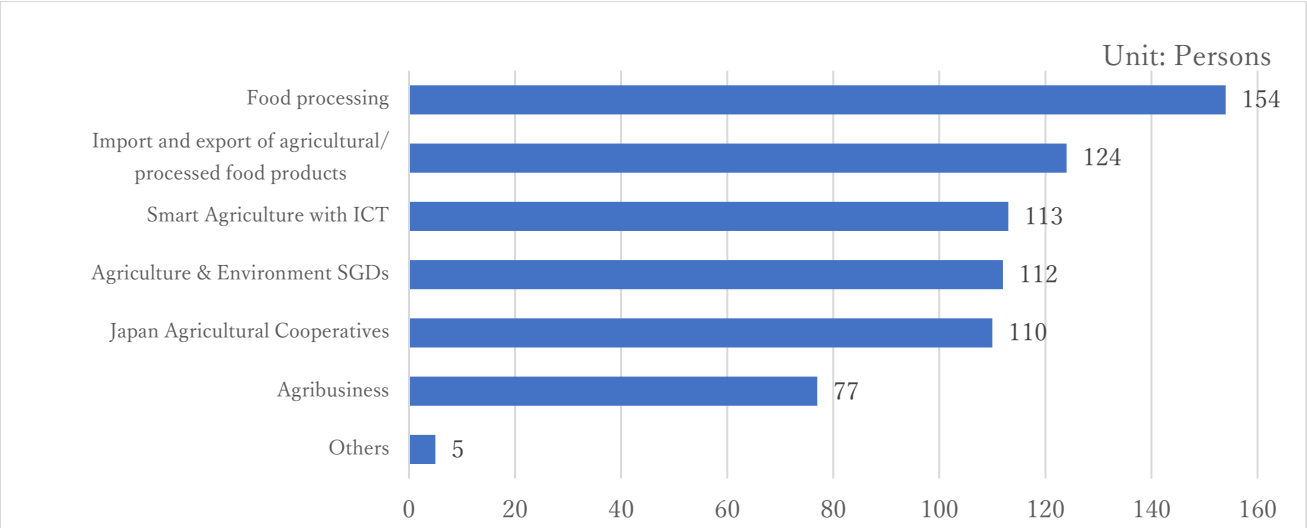


35. I would recommend this program to others.

201 件の回答



36. What areas of the FVC program have you been particularly interested in? You may select multiple answers.



Summary of FVC Program Evaluation

Based on a series of evaluations, including the program's structure, clarity, specificity, and alignment with the country's needs, it can be concluded that the participants were able to effectively absorb the knowledge provided, and overall satisfaction with the program was high (Q27-Q35). However, a few participants expressed dissatisfaction with the discussions and responses to questions (Q32), which could indicate areas for improvement in the future.

In Q36, the area that received the most interest was Food Processing, particularly related to food quality and safety, with a strong focus on processing technologies. Following this, there was significant interest in Agriculture & Environment and the SDGs, reflecting increased awareness of environmental issues and sustainable agricultural practices. In contrast, interest in Agribusiness was the lowest. This suggests that relatively few participants are interested in starting their own agricultural businesses or pursuing a career in agribusiness.

Please skip ahead to Section 18.

【Section 11】: FA Program Evaluation for Students

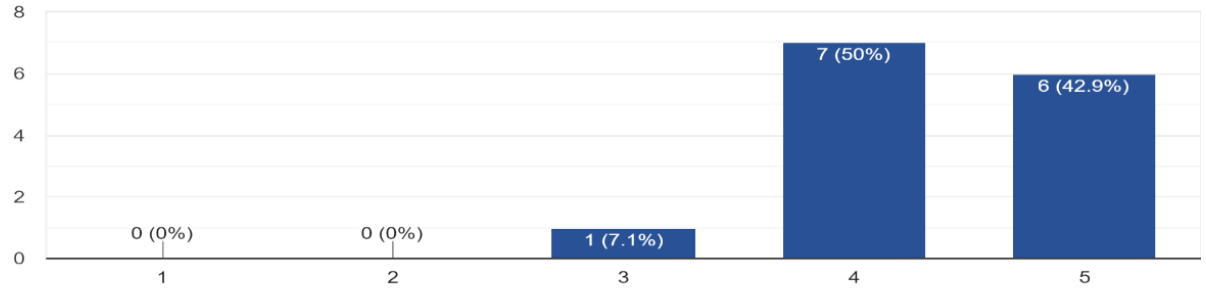
Questions 37 - 44

The following set of questions, Q37 – Q44, is directed to those who selected “Food Analysis ” in Question 19 and “I am participating as a student and am currently a student” in Question 24.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

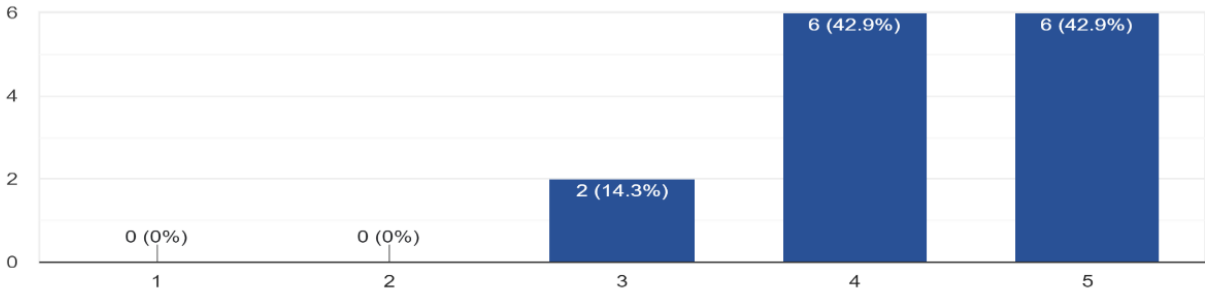
37. The program was well organized/structured.

14 件の回答



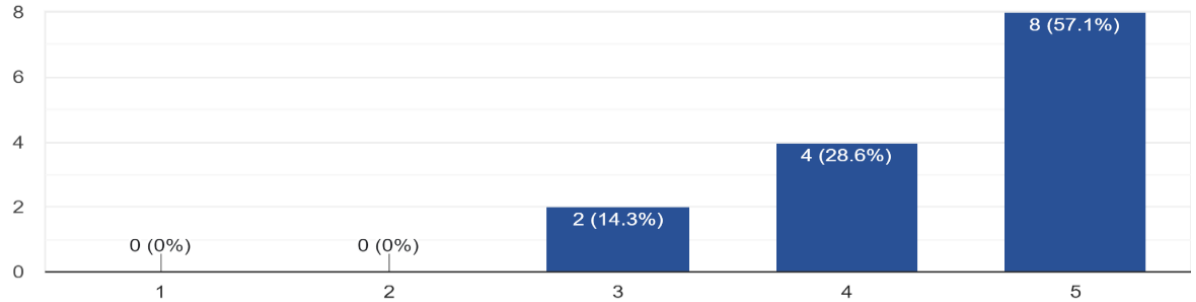
38. The program was easy to understand.

14 件の回答



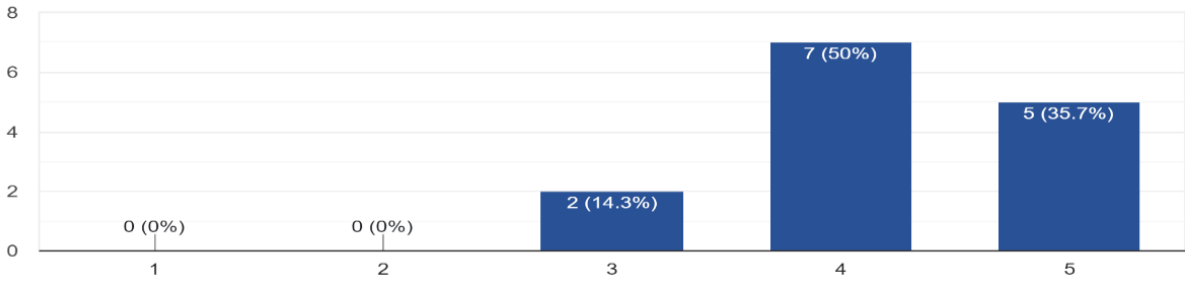
39. You have become more interested in food analysis after completing this program.

14 件の回答



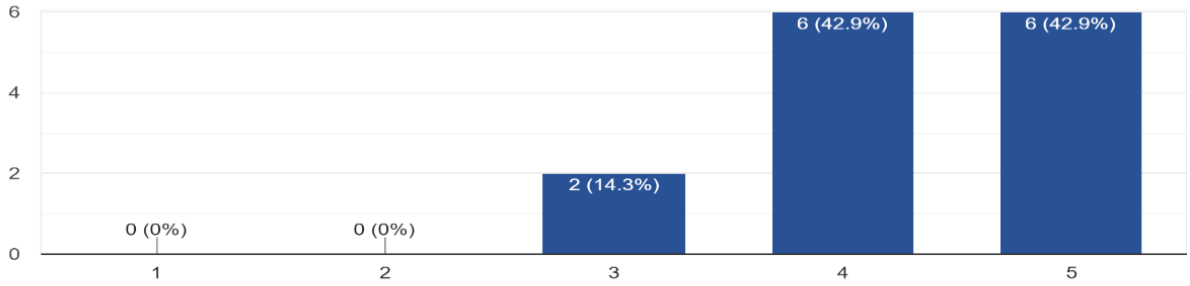
40. You have gained new knowledge about food analysis.

14 件の回答



41. You have obtained new techniques about food analysis.

14 件の回答

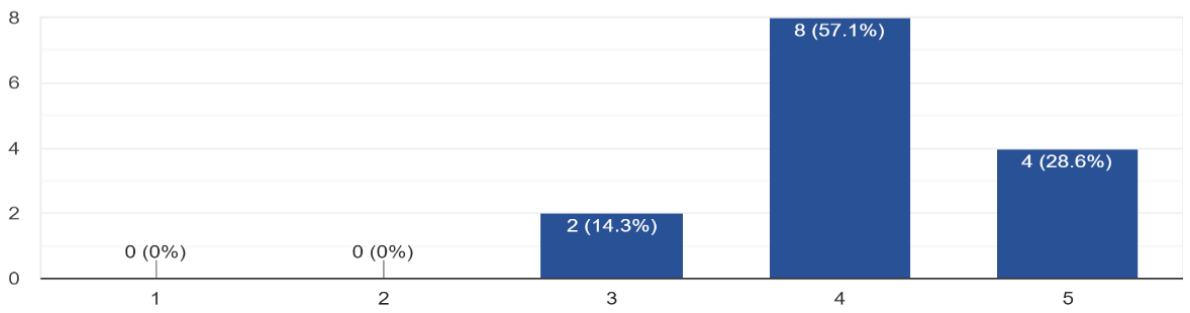


42. Please tell us if there are any food analysis methods that you think it should be addressed in this program.

Acrylamide, anthocyanins
Chromatographic method validation techniques
JAS testing methods on fruits, vegetables, and industrial crops
i have attended 2, and it is very informative. I would like to learn about lycopene analysis or pesticide residue too
HPSEC analysis for molecular weight analysis
Proteomics / peptidomes

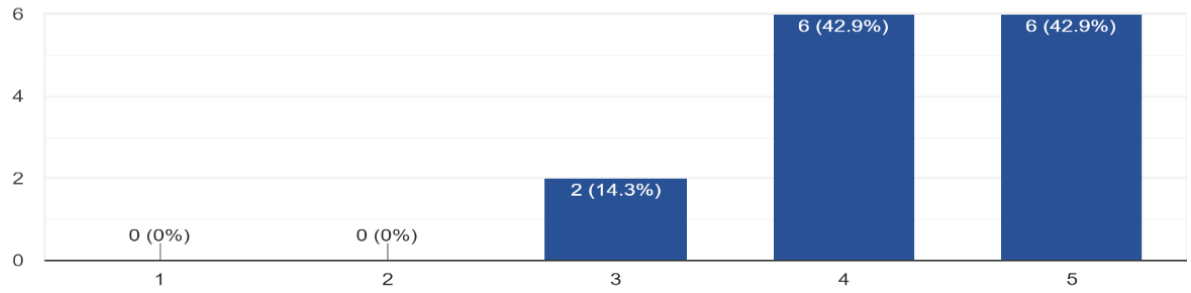
43. You have become more interested in food standards and certification.

14 件の回答



44. You have gained new knowledge about food standards and certification.

14 件の回答



Please skip ahead to Section 14.

【Section 12】: FA Program Evaluation for Graduates

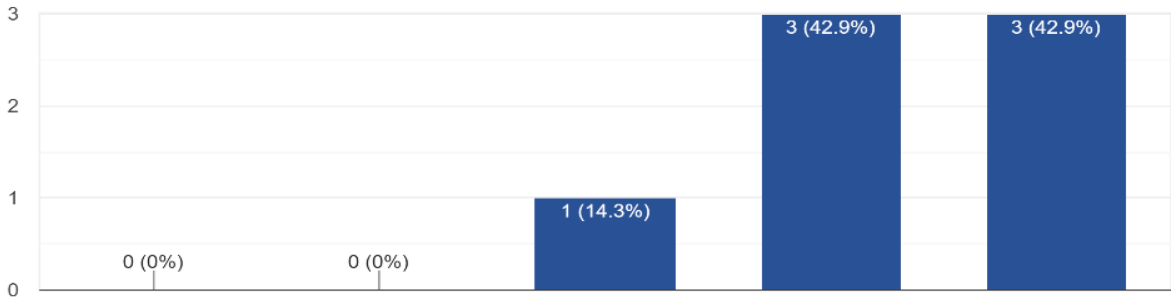
Questions 45 - 52

The following set of questions, Q45 – Q52, is directed to those who selected “Food Analysis” in Question 19 and “I was participating as a student but I have already graduated from the university.” in Question 24.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

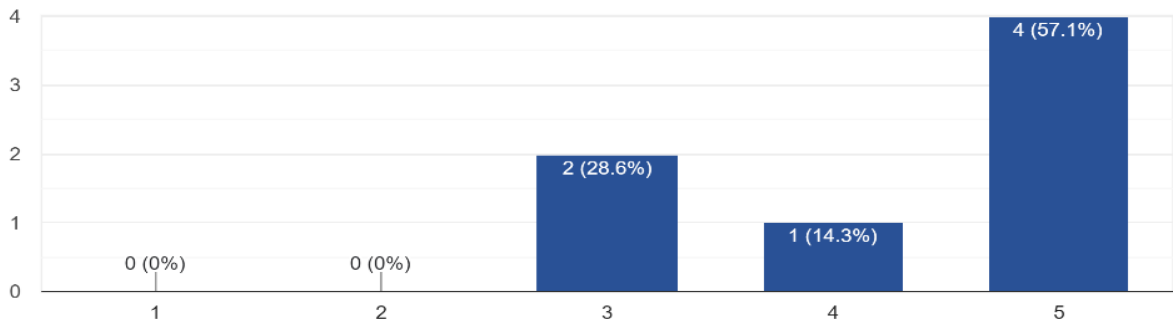
45. The program was well organized/structured.

7 件の回答



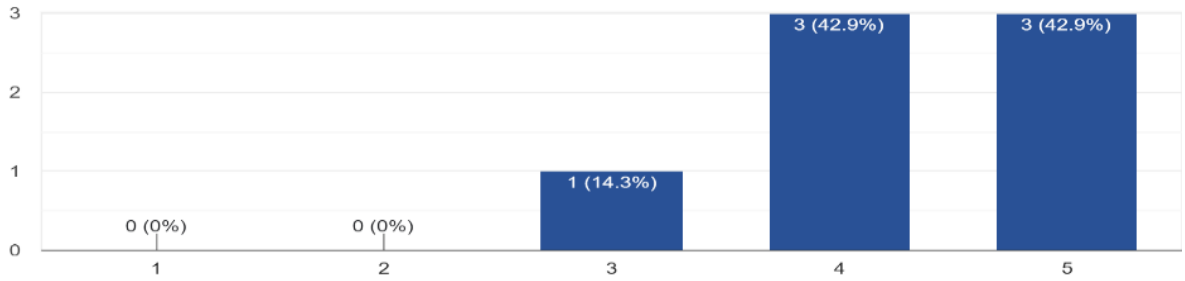
46. The program was easy to understand.

7 件の回答



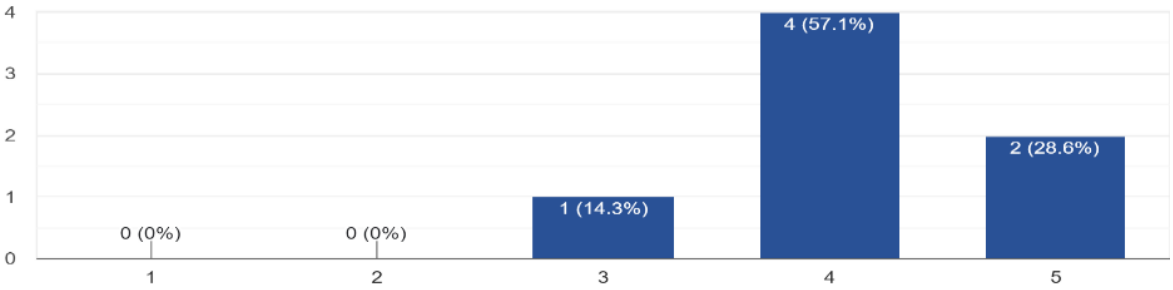
47. You have become more interested in food analysis after completing this program.

7 件の回答



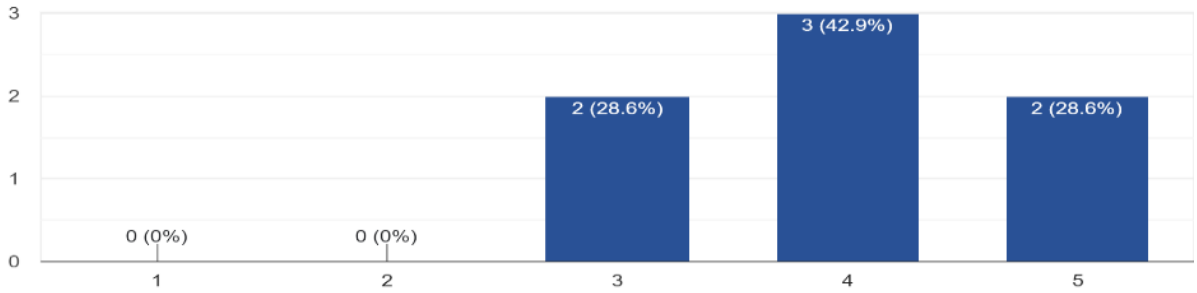
48. You have gained new knowledge about food analysis.

7 件の回答



49. You have obtained new techniques about food analysis.

7 件の回答

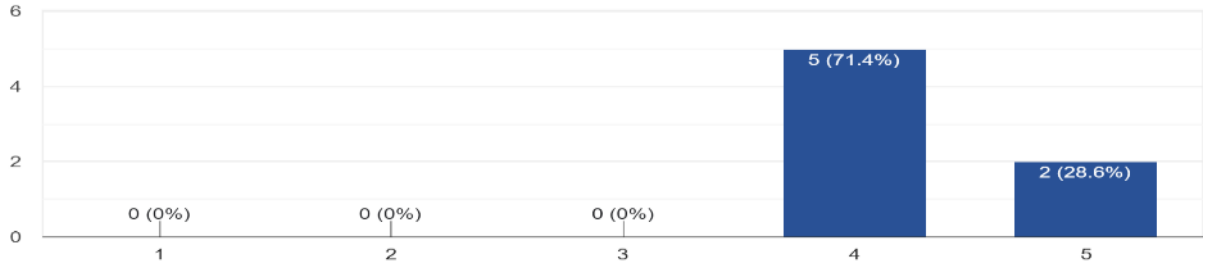


50. Please tell us if there are any food analysis methods that you think it should be addressed in this program.

Principles of methods in analyzing the fruits and vegetables
Antioxidant of component from plants
Atomic absorption spectroscopy
For me, microbiological analysis methods are quite difficult, so I think the program should teach this part in depth

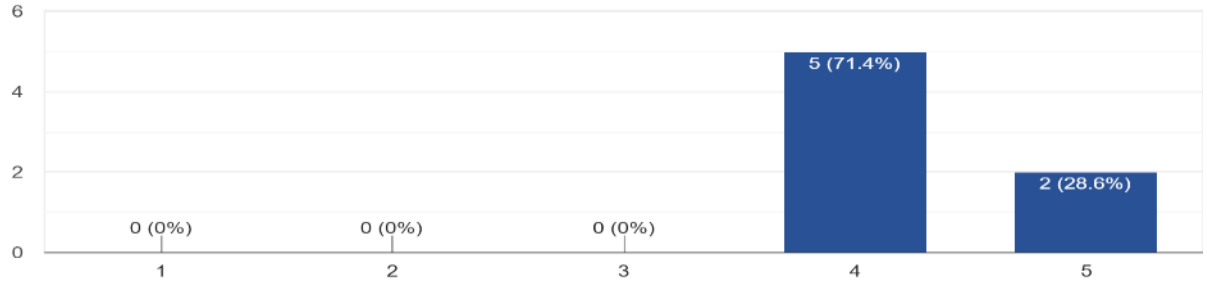
51. You have become more interested in food standards and certification.

7 件の回答



52. You have gained new knowledge about food standards and certification.

7 件の回答



Please skip ahead to Section 15.

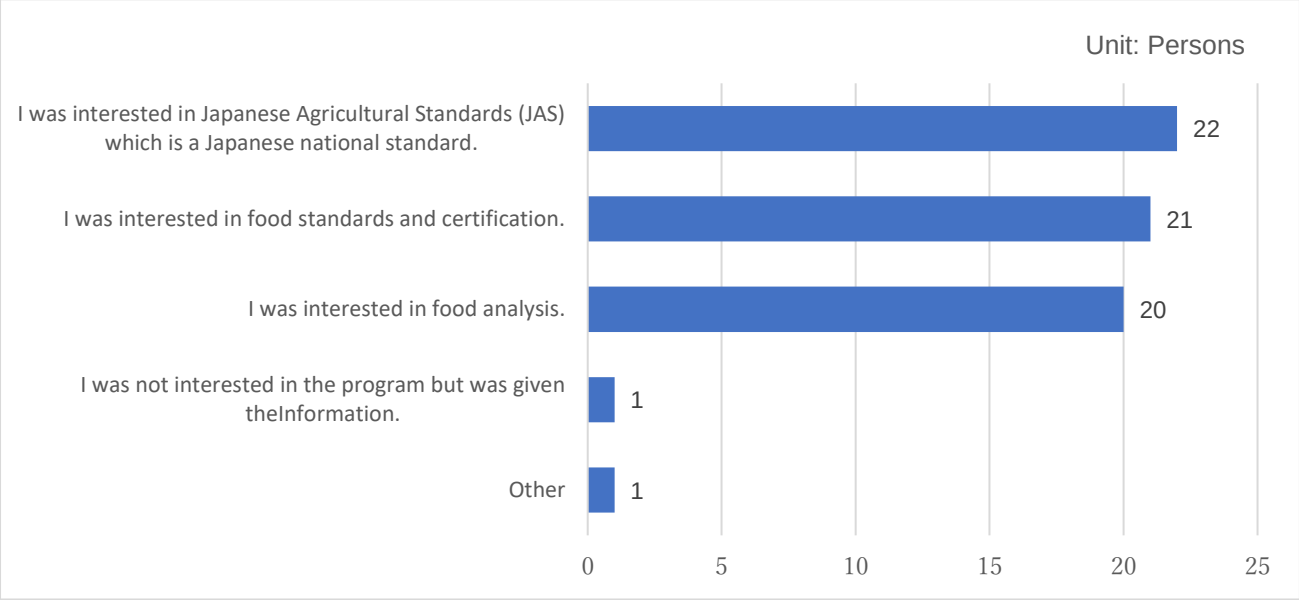
【Section 13】: FA Program Evaluation for Former Participants as a Non-Student

Questions 53 - 61

The following set of questions, Q53 – Q61, is directed to those who selected “Food Analysis” in Question 19 and “I was participating with a non-student status such as a lecturer, officer, business man, etc.” in Question 24.

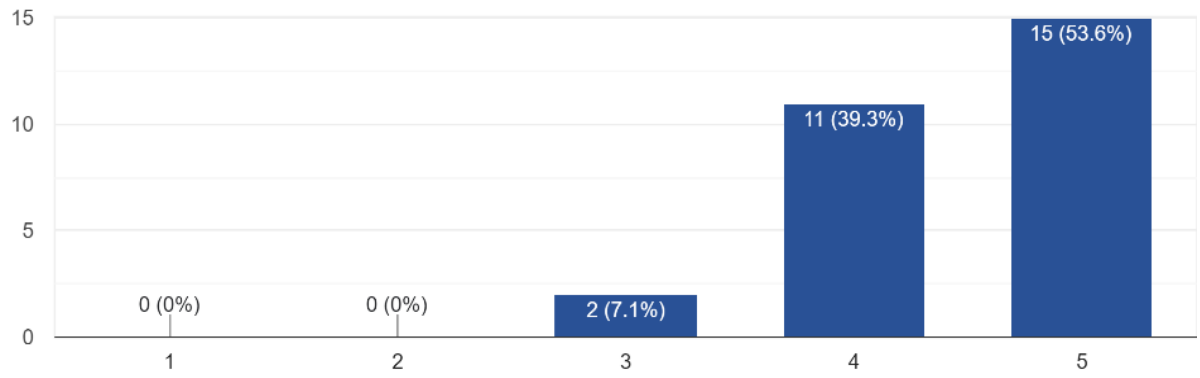
For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

53. Please tell us why you attended the program. You may select multiple answers.



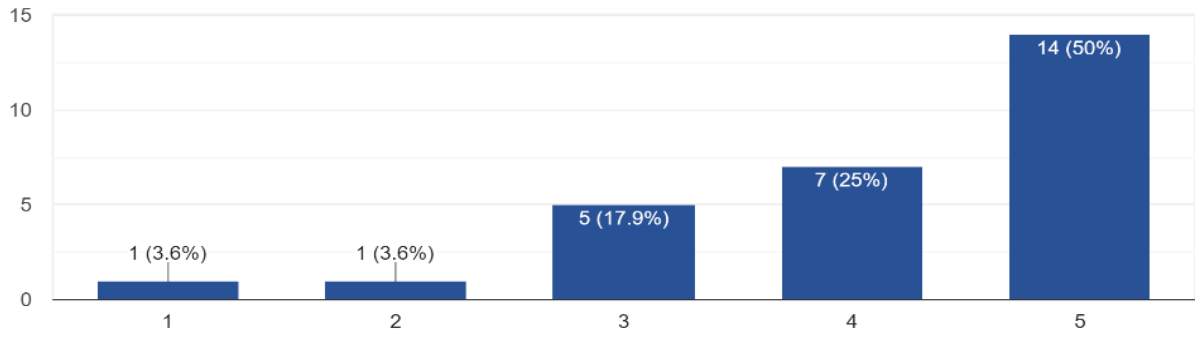
54.The program was well organized/structured.

28 件の回答



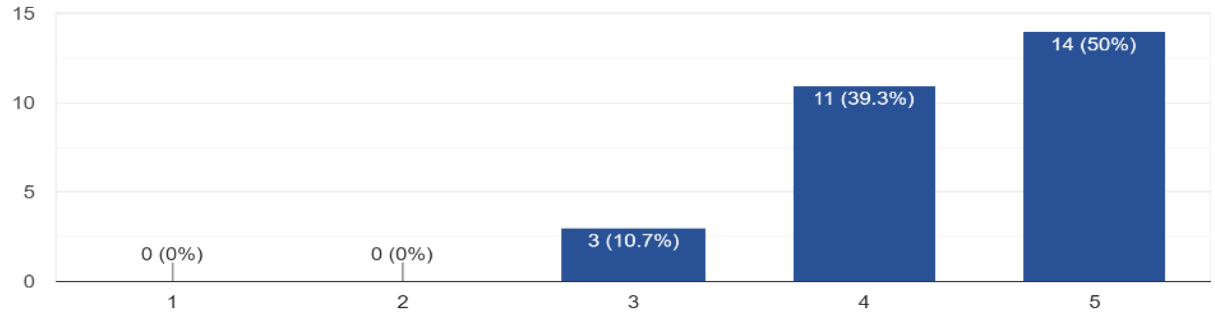
55. The program was easy to understand.

28 件の回答



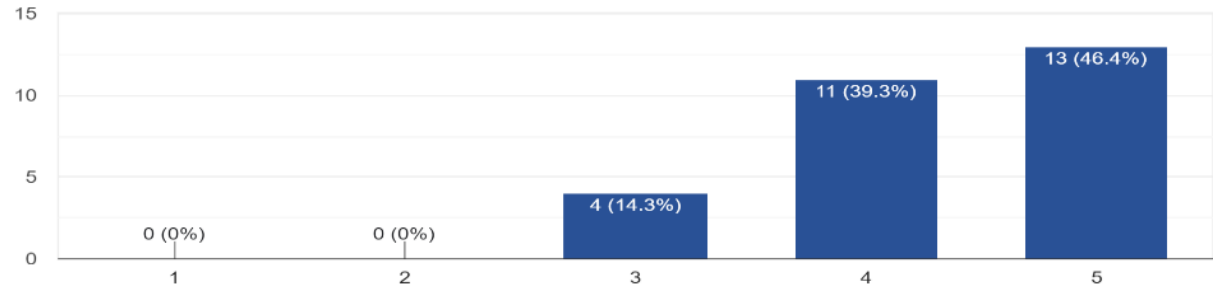
56. You have become more interested in food analysis after completing this program.

28 件の回答



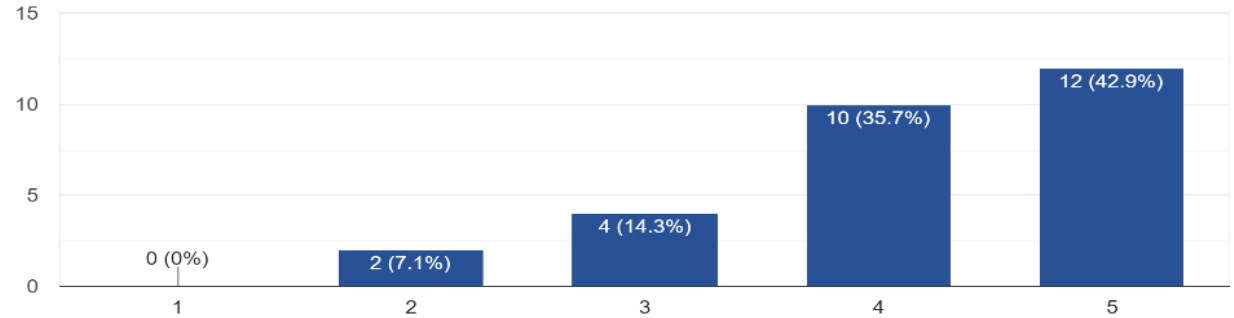
57. You have gained new knowledge about food analysis.

28 件の回答



58. You have obtained new techniques about food analysis.

28 件の回答

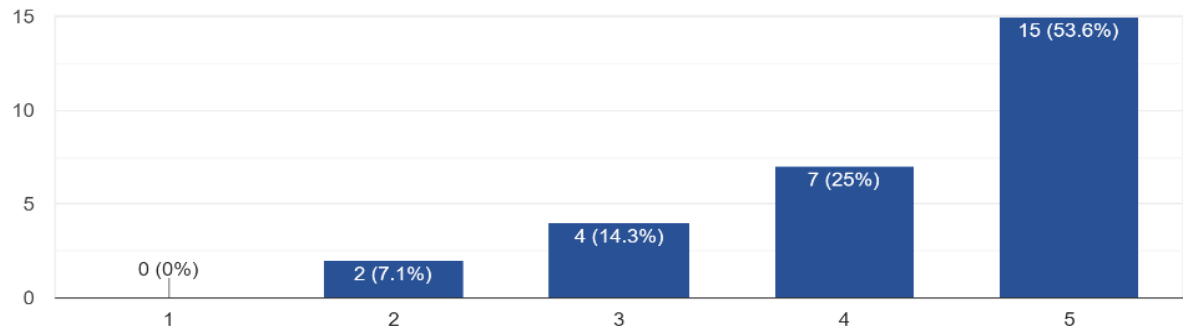


59. Please tell us if there are any food analysis methods that you think it should be addressed in this program.

No
None
Functional food analysis such as antioxidant, anti-diabetic, anti-inflammatory
Food safety analysis
pesticide and antibiotic analysis techniques
how to analyze the pesticide residue on agricultural material
Food safety standard related to the analysis of seaweed and microalgae
Lab practice
Vegetables and fruits and fruit analysis methods
HPLC
Untargeted metabolomics

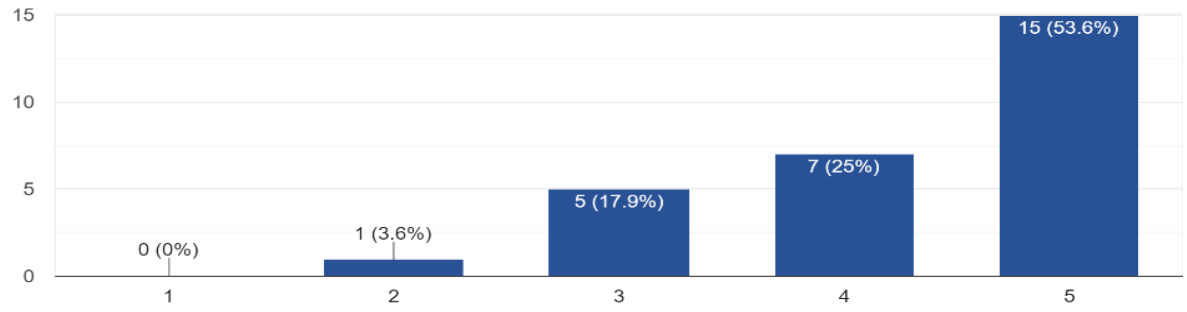
60. You have become more interested in food standards and certification.

28 件の回答



61. You have gained new knowledge about food standards and certification.

28 件の回答



Summary of FA Program Evaluation

The evaluation of the FA program was conducted by dividing participants into three groups: 1) currently students, 2) former students (graduates), and 3) former participants as a non-student (working professionals). Both the current student and graduate groups gave high ratings on questions related to content, clarity, and other factors related to satisfaction (Q37-Q52). However, the working professional group gave negative responses (rating "2") to questions like "You have obtained new techniques about food analysis." (Q58) and "You have become more interested in food standards and certification." (Q60), with a few participants providing these lower ratings.

In the open-ended responses to questions about FA methods that should be covered in the future (Q42, Q50, Q59 for each group), current students suggested topics such as "acrylamide and anthocyanin," "lycopene and pesticide residue analysis," "proteomics and peptidomics," and "HPSEC.". Graduates suggested topics like "principles of fruit and vegetable analysis," "analysis of plant antioxidants," "atomic absorption spectroscopy," and "microbial analysis.". Working professionals suggested topics such as "functional food analysis for antioxidant, anti-diabetic, and anti-inflammatory properties," "pesticide and antibiotic analysis techniques," "residue pesticide analysis in agricultural products," "food safety standards for seaweed and microalgae analysis," and "non-standard metabolomics". These responses will be valuable for improving the program in the future.

Please skip ahead to Section 16.

【Section 14】: Questions about the Japanese Agricultural Standard (JAS) for FA program Participants who are students

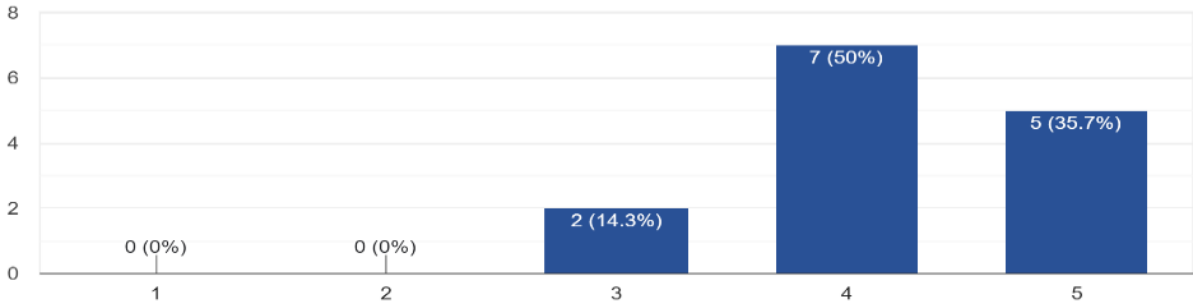
Questions 62 - 68

The following set of questions, Q62 – Q68, is about the JAS for FA program participants who are students.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

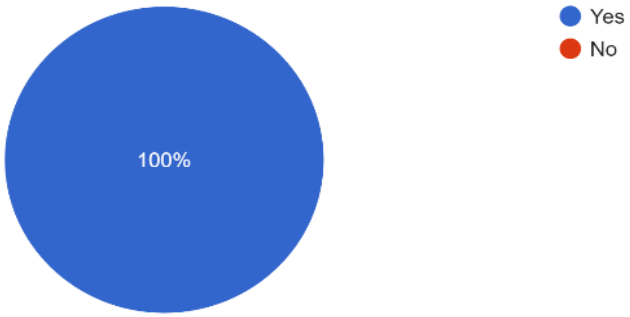
62. You understood JAS testing methods.

14 件の回答



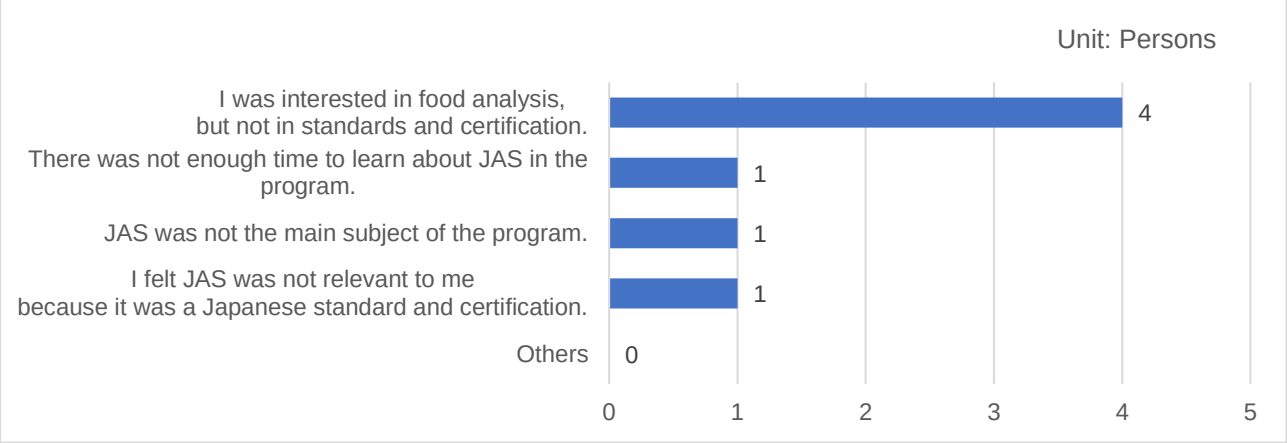
63. You had a better understanding of JAS.

14 件の回答



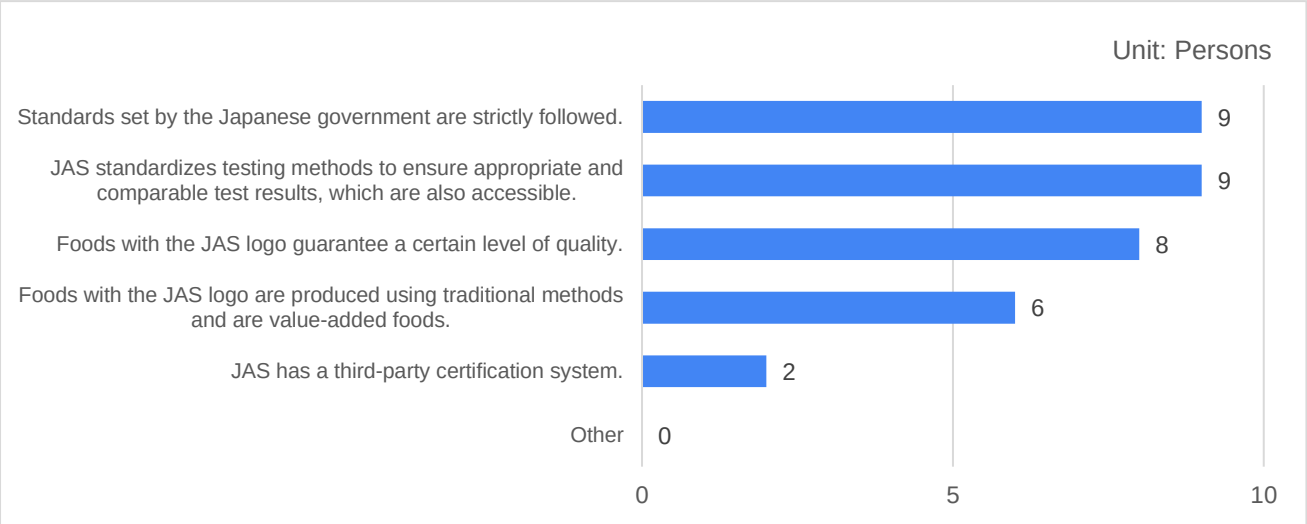
64. If your answer is yes, what impressed you about JAS? Please select that apply to you. You may select multiple answers.

65. If your answer is no, what was preventing you from understanding? You may select multiple answers.



66. Which JAS are you interested in the most?

67. What do you think are the benefits of JAS? You may select multiple answers.



68. How can you utilize JAS in the future? You may select multiple answers.

Please skip ahead to Section 19.

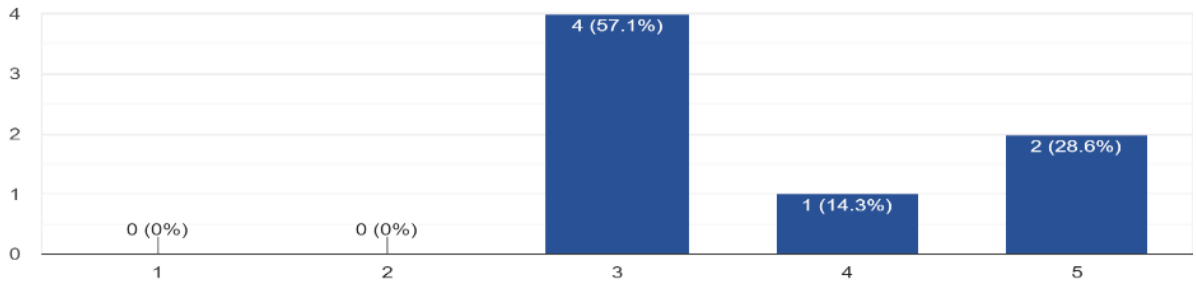
【Section 15】: Questions about the Japanese Agricultural Standard (JAS) for FA program participants who are graduates

Questions 69 - 75

Questions below are for FA program participants who are graduates.
For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

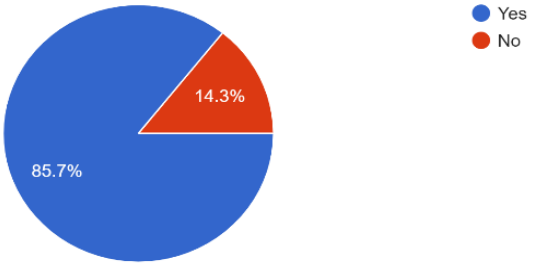
69. You understood JAS testing methods.

7 件の回答



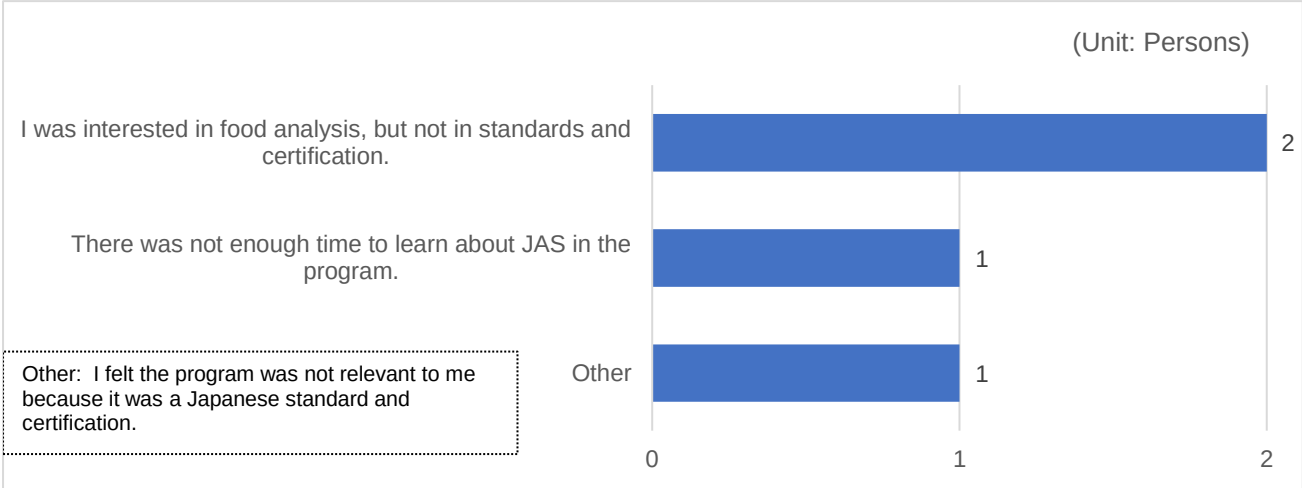
70. You had a better understanding of JAS.

7 件の回答



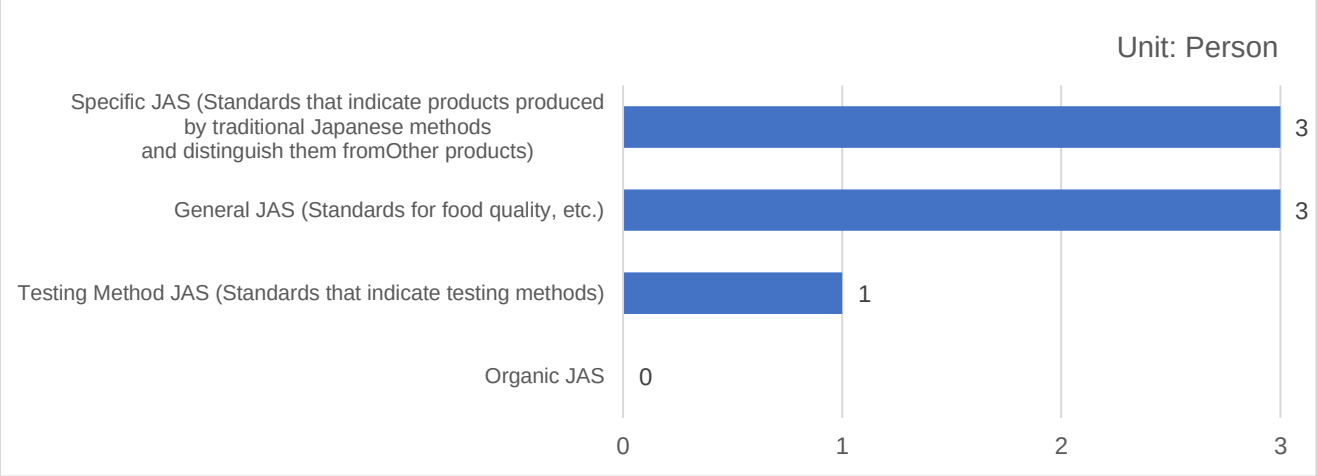
71. If your answer is yes, what impressed you about JAS? Please select that apply to you.
You may select multiple answers.

72. If your answer is no, what was preventing you from understanding? You may select multiple answers.

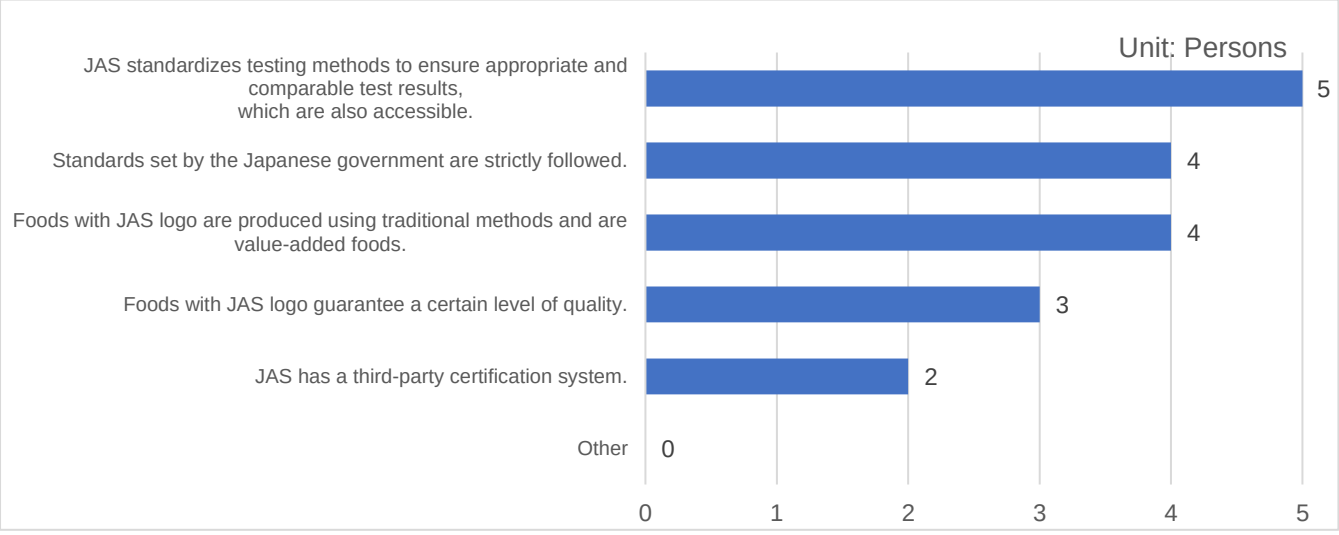


Other: I felt the program was not relevant to me because it was a Japanese standard and certification.

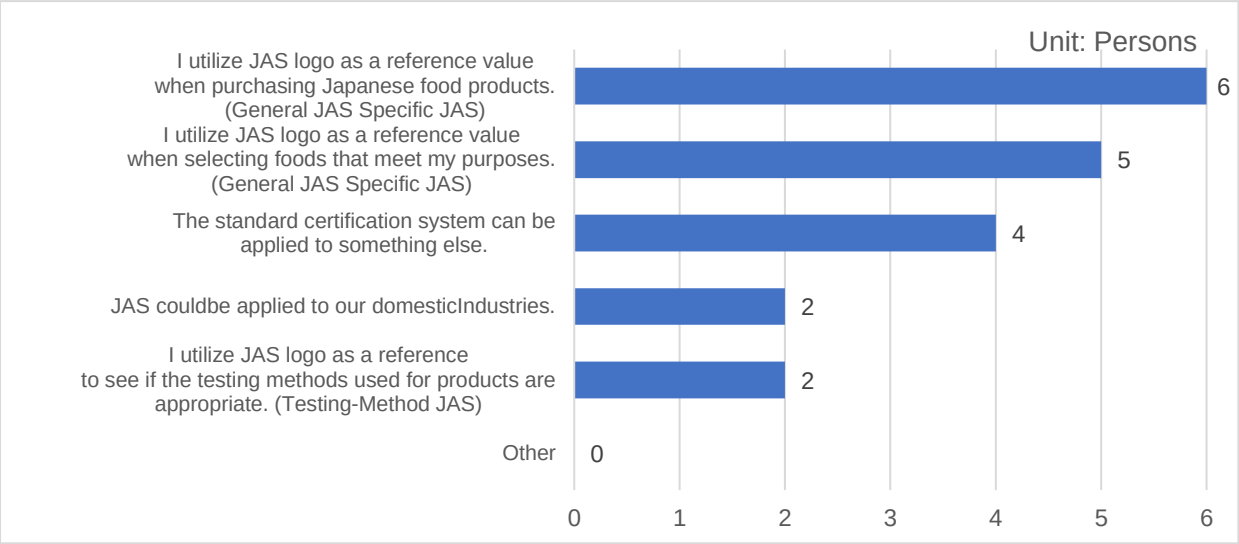
73. Which JAS are you interested in the most?



74. What do you think are the benefits of JAS? You may select multiple answers.



75. How do you utilize JAS/ are you supposed to utilize JAS? You may select multiple answers.



Please skip ahead to Section 15.

【Section 16】: Questions about the Japanese Agricultural Standard (JAS) for FA program Participants who participated as non-students

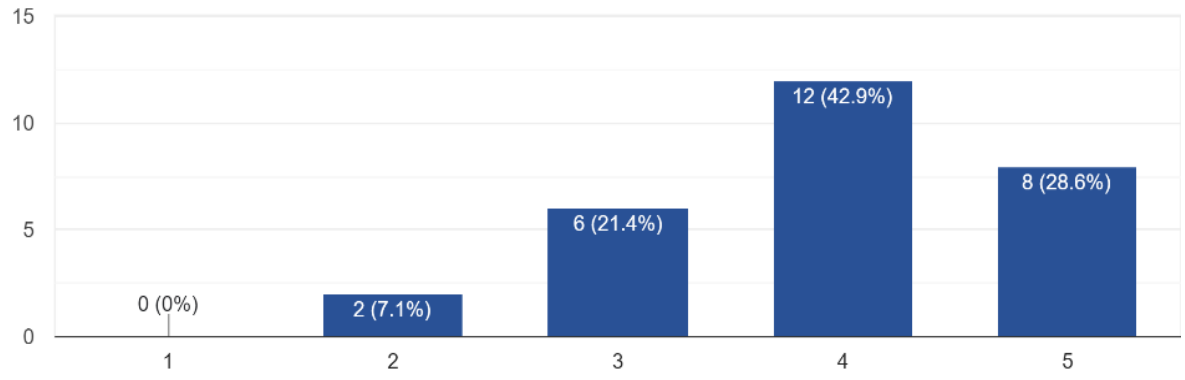
Questions 76 - 82

The following set of questions, Q76 – Q82, is about the JAS for FA program participants who participated as non-students.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

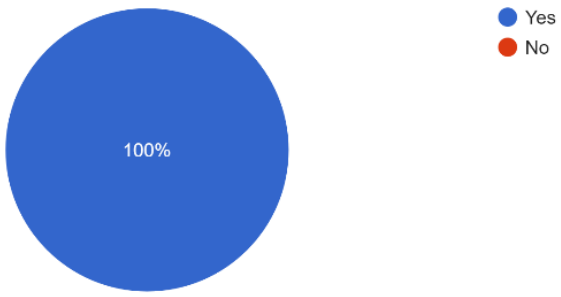
76. You understood JAS testing methods.

28 件の回答



77. You had a better understanding of JAS.

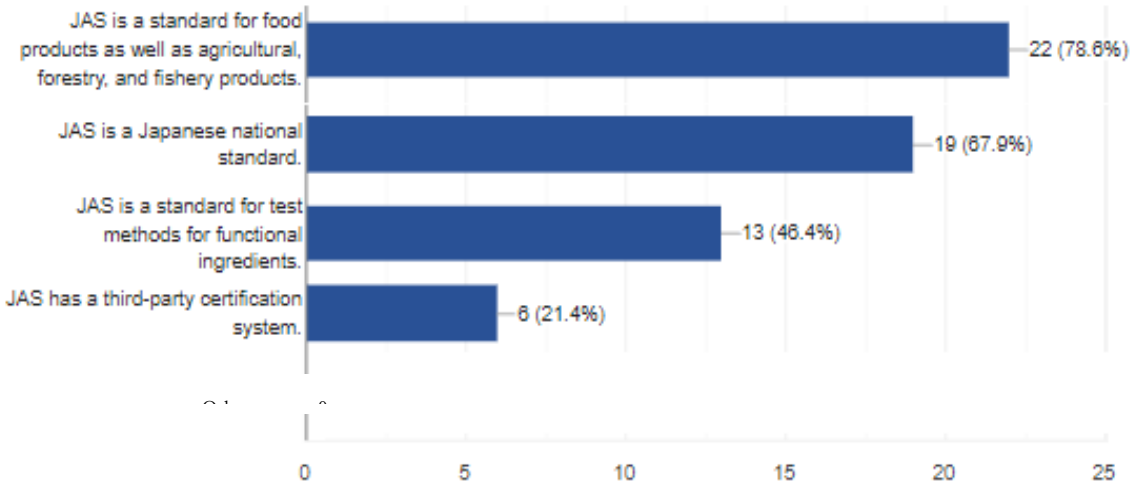
28 件の回答



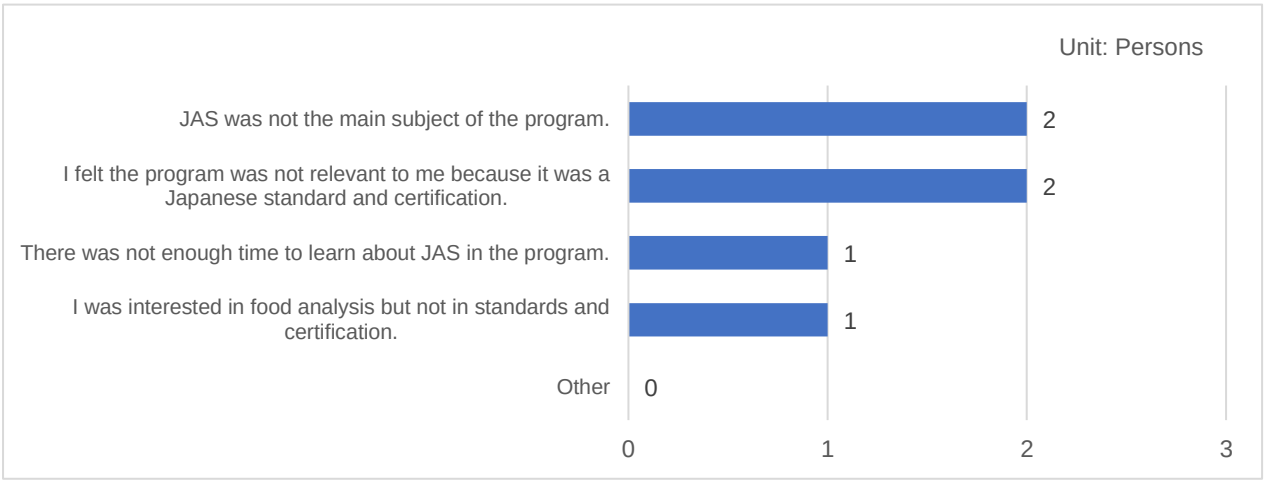
78. If your answer is yes, what impressed you about JAS? Please select that apply to you. You may select multiple answers.

コピー

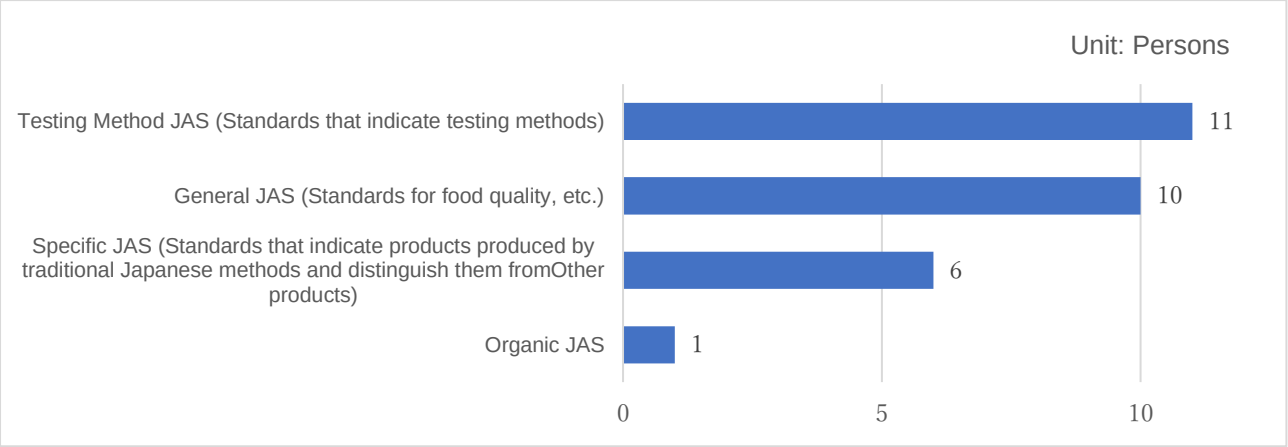
28 件の回答



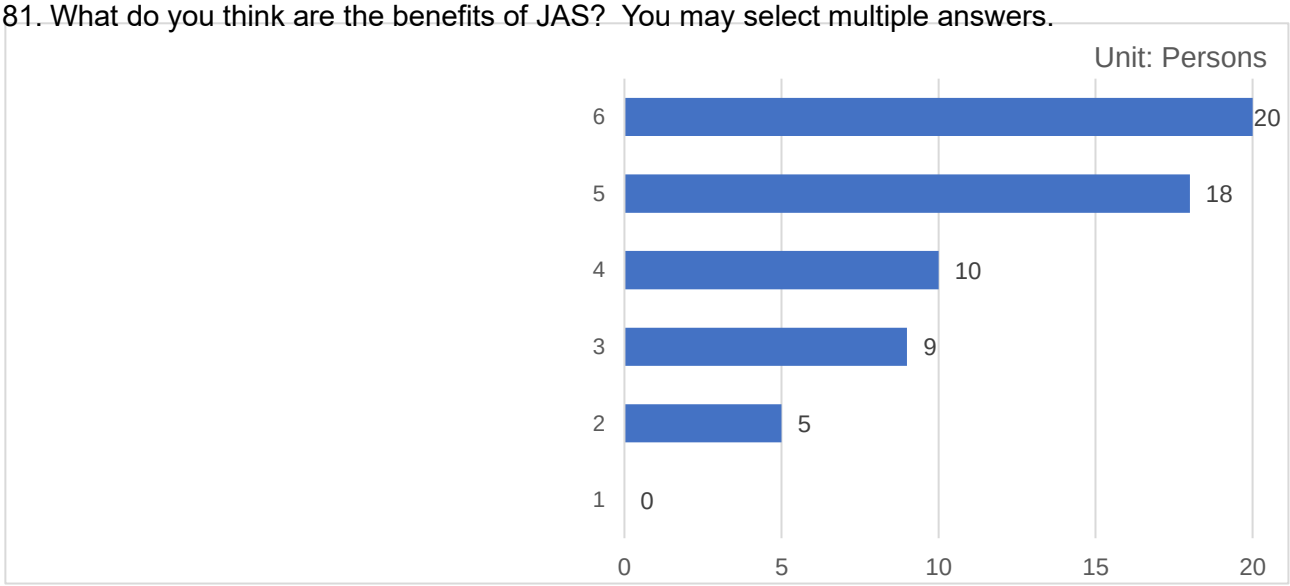
79. If your answer is no, what was preventing you from understanding? You may select multiple answers.



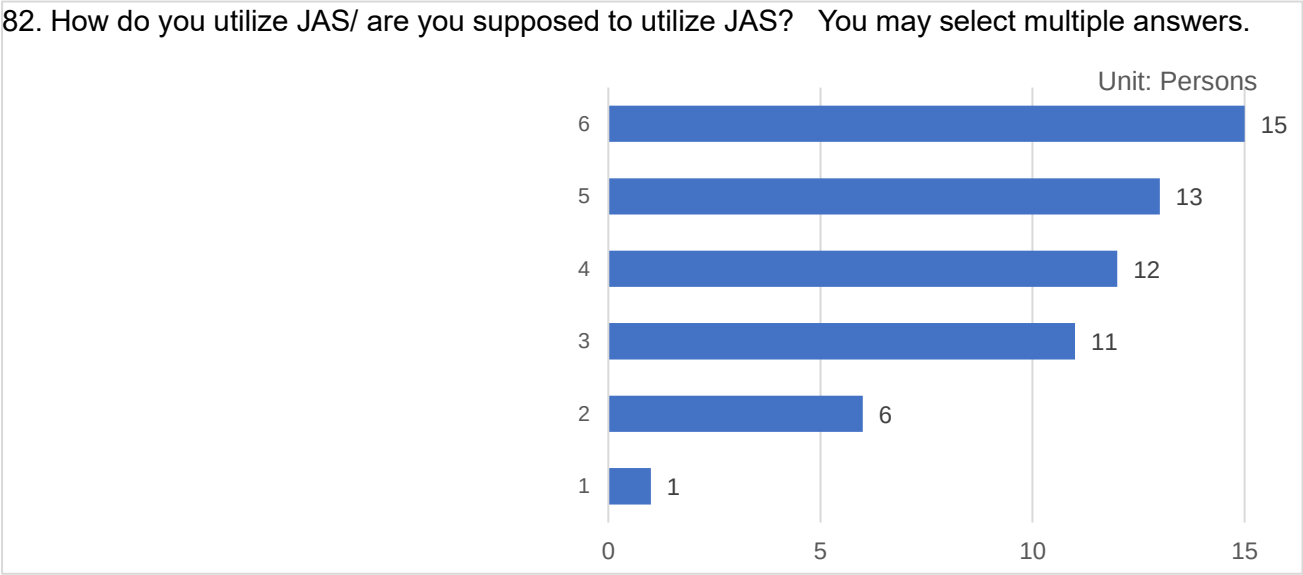
80. Which JAS are you interested in the most?



81. What do you think are the benefits of JAS? You may select multiple answers.



82. How do you utilize JAS/ are you supposed to utilize JAS? You may select multiple answers.



Please skip ahead to Section 16.

【Section 17】: FSM Program Evaluation

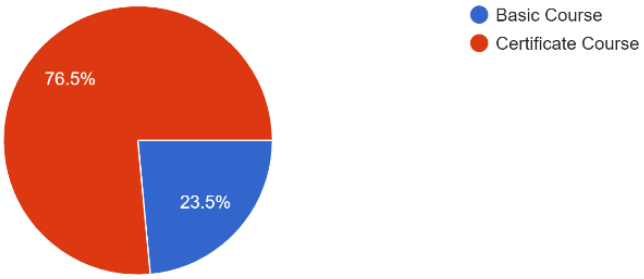
Questions 83 – 88

The following set of questions, Q83 – Q88, is directed to those who selected “Food Safety Management” in Question 19.

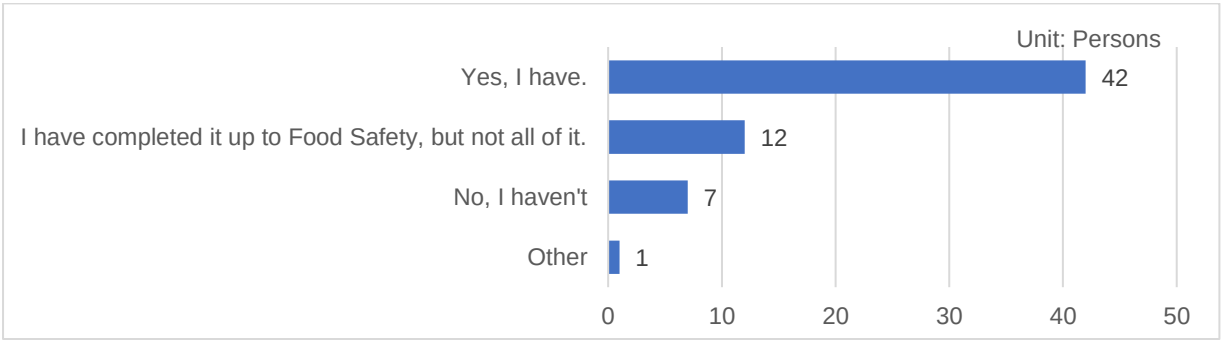
For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

83. Please select which course you participated in.

68 件の回答

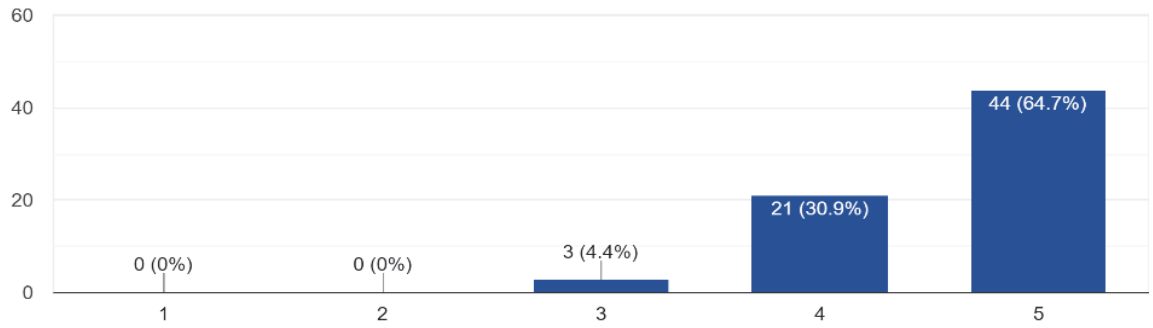


84. If you selected "Certificate Course", have you successfully completed it?



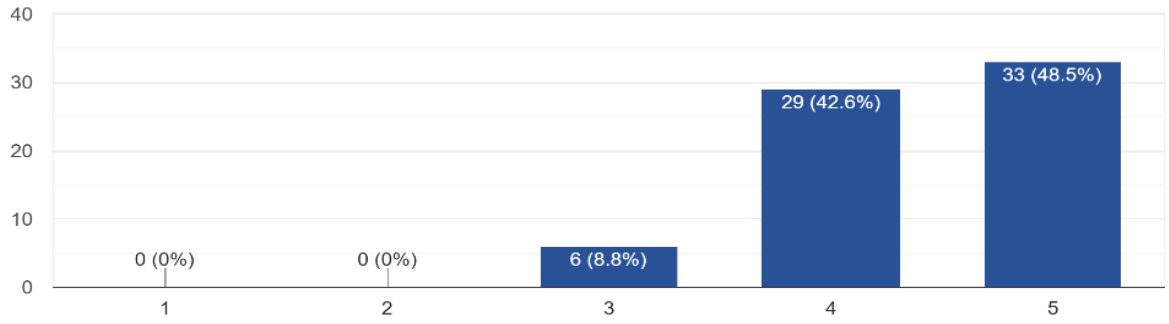
85. The program was well organized/structured.

68 件の回答



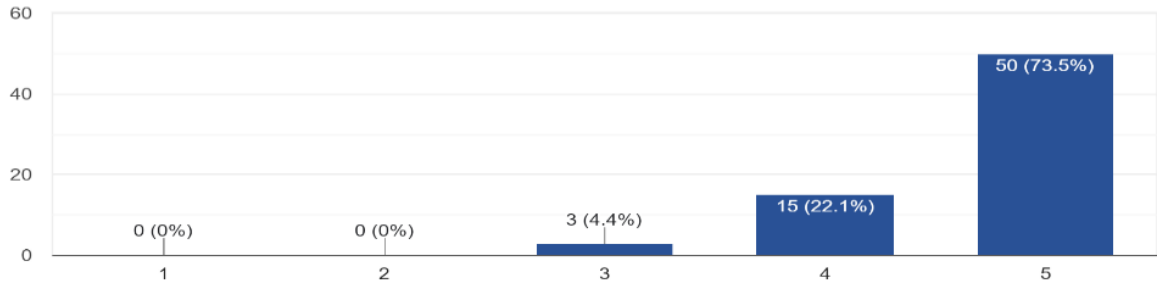
86. The program was easy to understand.

68 件の回答



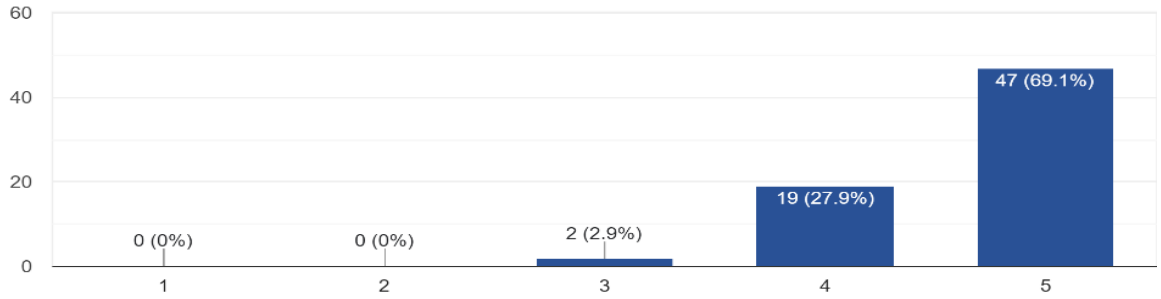
87. Would you recommend this program to those who have engaged in or are planning to engage in food safety management?

68 件の回答



88. What was your impression of the food safety management and JFS standard?

68 件の回答



Summary of FSM Program Evaluation

The program's structure, clarity, recommendation rate, and impressions of FSM and JFS received high ratings, with over 95% of participants giving a score of 4 or higher on a 5-point scale for most questions (Q85-Q88). Additionally, there were no negative ratings (score of 2 or below) for any of the evaluations. These results indicate that the participants were very satisfied with the program. However, despite selecting the Certificate Course, approximately 30% of students did not complete the course, which may be an area for improvement moving forward (Q84).

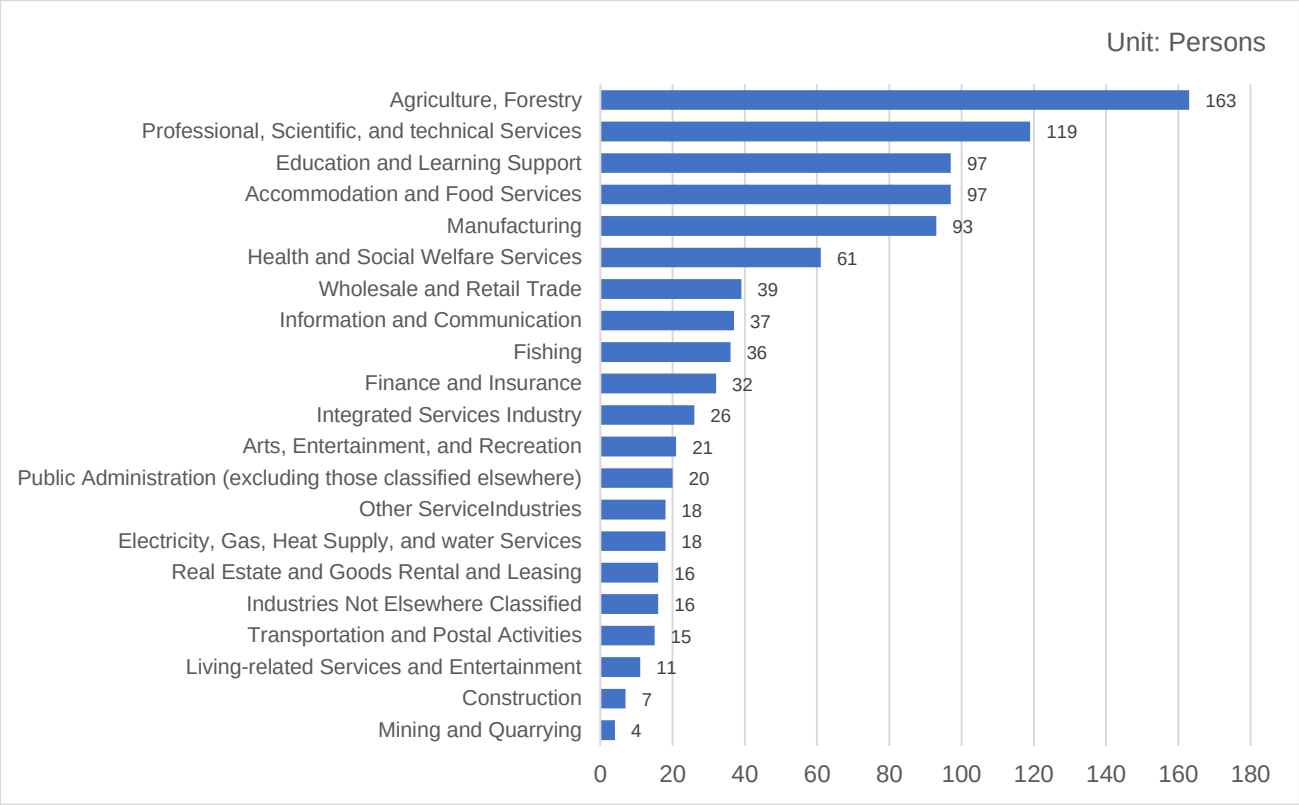
Please skip ahead to Section 22.

【Section 18】: FVC Your Career

Questions 89 - 99

The following set of questions, Q89 – Q99, is directed to those who selected “Food Value Chain” in Question 19.

89. Please select up to 5 sectors you would like to work in.



90. Please tell us which sector you prefer to work in the most and why?

Agriculture because my major is agriculture production
Agriculture
Information Technology and Food Processing, because these are the areas I am more inclined to. I have knowledge in both and experience in IT
I would like to work in Manufacturing, specially work as a Manufacturing manager. Because I worked as warehouse accountant in the past for vinawood. My last company was burnt and we had to move to Bac Giang province to build another. I saw a lot of things that I have to improve myself: knowledge about certificates, fire systems, behaviors, attitudes and many. I love all. We worked very hard together at this time. That becomes my future way
Public Administration (excluding those classified elsewhere)
Education. I enjoy sharing knowledge with students
Education since I'm experienced in Education
GlobalHealth and Nutrition
I like to Professional Scientific and technical Services
food technology

My interest in Engineering Management and Supply Chain Management stems from my desire to impact organisations' efficiency, innovation, and strategic success. Engineering Management allows me to blend technical expertise with leadership skills to manage complex engineering projects and drive organisational improvements. Supply Chain Management appeals to those who enjoy optimising processes, improving resource allocation, and ensuring smooth operations across global networks. Both fields offer the opportunity to solve Real-world problems, enhance decision-making, and contribute to developing more sustainable and resilient systems.
Education
food technology. Because I love it and it can be applied to life
Agriculture Forestry. Connected with my current research interests in Agrotechnology.
Scientists
I prefer to work in the Professional Scientific and technical Services sector since my both my bachelor and master's majors in university equipped me with specific set of skills that I would like to apply in the industry I am interested in.
I have a strong preference for working in the Manufacturing sector. This preference is rooted in my interest in the practical and hands-on aspects of food production, where I can directly influence the quality and efficiency of the process. I enjoy the challenge of optimizing production processes to enhance efficiency, reduce waste, and ensure consistent quality in the final product. The Manufacturing sector provides opportunities to apply my problem-solving skills in a dynamic and results-driven environment.
Agricultural forestry
I love it the most Manufacturing because it is in line with my major, I will develop my skills and my country. I was happy to join the program is like a soft skill to improve how to make or create smart framing in Cambodia.
Manufacturing
Information and Communication. Reasons why I choose this sector because I love working with new and adventurous people. More than that I’m good at communication.
Agriculture and forestry sector because it is directly related to my current job at my institute
I prefer Finance sector because I have background in Finance market and with my background as economics and management student
Scientific. Because I want to apply to my career and contribute to improving the agricultural capacity in Vietnam
Agriculture because it provides a vast opportunity and has great impact in our food industry and economy.
Professional Scientific and technical Services. I have great appreciation on the scientific aspect of my course thus I dream on attaining a job that is in line with it.
I choose agriculture and forestry since I am in the field of soil science.
Professional Scientific and technical Services because I'm interested in conducting research esp. food science and technology-related research
Manufacturing. This is related to the field I’m in.
Agriculture- as food technologist, I want to be a good player in the value chain to have a more productive and efficient system.
I prefer to work in Professional Scientific and technical Services sector. This is because based from the seminar in FVC which I have attended, I was amazed how advanced certain analysis and technical services are today, and I felt like I am already behind these technologies. If given the chance, I would like to work in this sector for me to be trained and get updated on how certain technology, especially when it comes to doing researches related to food, or agriculture in general.
I prefer food sector to work in the most because food is essential for the human being and it must be safe for the consumption.
Professional, Scientific and Technical services
The agriculture sector, in a third-world country with a large population to feed, this sector must be resilient and sustainable, and must address the issues and concerns that require immediate action.

I PREFER TO WORK IN AGRICULTURAL RELATED AND ALLIED FIELD BECAUSE IT ALLOWS ME TO EXPLORE AND APPLIED WHAT I HAVE LEARNED.
I prefer to work in Health and social welfare services because that's what I've dream of since I was young, to help people in needs specially about Health.
Finance and Insurance
Agriculture since this is the least field in our country that has not yet been given adequate attention by the government.
Agriculture
Professional Scientific and technical Services
Accommodation and Food Services
Education and Learning support because I am passionate about sharing my knowledge and experiences to my learners, and as well as molding them to be prepared in the Real work world.
Food processing and technology, which is my course program is Home Economics major in food processing.
Manufacturing, I learned a lot in Manufacturing specifically troubleshooting.
In Food Manufacturing/Industry in order for me to relate and to gain more knowledge as well as to give any of my ideas since I'm a Food-tech Graduate and currently working as Quality Assurance Specialist.
Because, as engineer, I am most comfortable of those sectors
Professional, Scientific and Technical Services
Agriculture sector, it's more relevant to What course I have finished
Accommodation and food services because that’s the path of my degree program, to ensure that the food is safe to eat and it will not cause harm to the consumers when they eat it.
Agriculture and Forestry
As a graduate of agricultural economics, my background in analyzing market trends, risk management, and resource allocation would be a valuable asset in the Finance and insurances industry.
The Fishing Industry since most aquatic products are exported and traded globally. These products also pose food safety hazards and plays a great role in food sustainability, security, and sufficiency.
Food Industry
Education - to impact knowledge to the future workforce of our country
AGRICULTURE AND RELATED FIELDS. It is because it is where most of us faculty members have strong background in Agriculture, I have my expertise in Agriculture and that is the banner program of the institution we are working in.
Agriculture is my most preferred sector because I want to provide a Healthy, safe, and accessible foods to people and growing them wherein I will connect with the nature, by that I mean using safe methods to grow crops and raise livestock. My principle is living harmoniously with nature and above else in this universe.
Agriculture because it is something closely related to me as a Food Technologists.
Food Manufacturing and food industry need to know the science of food
Research and Development, to enhance present and future technologies which help foster food sustainability and address economic inflation.
In the research field. Knowing that I am fond of doing research and easily got curious, I think my skills and interest would be very much useful in this field.
I prefer to work on Professional Scientific and technical Services to utilize my knowledge and expertise in food, food safety, and related fields.
Agriculture because it is my passion and a graduate of this course.
I prefer agriculture more, because agriculture is the main source of food for humans and many other organisms dependent on it, and without Agriculture the food chain will be disrupted, and balance will be gone. And without balance, chaos would reign.
Food quality testing because I like analyzing food residues.

Agriculture deals specifically animals more on Veterinary Medicine because I'm A Veterinary Medicine graduate
Manufacturing to Innovate new product, to assure the quality of the product has a quality standard before intake consumer, and has customer satisfaction.
In the Agricultural sector. It's inclined to my chosen profession and I just love agriculture.
Agriculture and Forestry
Education and learning as I love teaching
Agriculture. I wanted to work with nature and nurture its gift, and make beneficial products out of it.
Research and Development in agricultural and microbiological biotechnology
Accommodation and Food Service, I chose this because I could use all my knowledge about my course and apply it in my daily work.
The sector I prefer the most is Professional, scientific in agriculture (Food Safety) for the reason that my country need solution to solve and development agriculture so science and technology is the key role in agriculture.
The sector of Agriculture and Forestry. It is because I am living in a agricultural country and I find it myself that many of the farmers lacks knowledge of preserving their harvest resulting to food loss. It is heartbreaking seeing our farmers losses their produce as well as their efforts in growing those plants. By that, I want to share my knowledge and skills on how to preserve their harvest in times of lots of produced being harvest in which it usually the retailers purchased it in low cost or worst they stop buying due to to much supply in the market. I want to change this country and help our farmers at least with this sector that I chose in a Food Technology's point of view and as a graduate of this program. Thank you.
The industry I want to work in the most is Manufacturing. Because my current major is food technology. I am trained in knowledge related to the production, processing and preservation of agricultural products. Vietnam is an agricultural country but mainly raw, unprocessed goods, so the loss is large and the cost is low. I want to overcome some of those limitations!
Given the dynamics in economy, I have also grown interest on how these dynamics affect the general Public, particularly in food and financial aspect. This also piqued my curiosity on how can these dynamics be faced. Thus, my most preferred work sectors are financing and food services.
Food Processing Industry
I prefer Manufacturing because I like machines and seeing the process of making products.
Food Manufacturing Sector, because its more aligned in my chosen degree program.
Agriculture and forestry are closely connected to my field of expertise, which is Agribusiness.
Food Industry
Professional Scientific and technical Services. As a university lecturer, science is a part of my everyday work, and it's the job I enjoy the most
Food preservation and processing, because it is the trend of this era
Agribusiness sector because it aligns on my interest.
Oil & Gas, relevance with my current sector / experienced.
Education and learning support because we can share our knowledge with the younger generation
The food industry is self-sufficient.
Agricultural sector, since it is my course when i studied. I am also aware of what is the current of status of Agriculture here in the Philippines. I like to work in agricultural sector to enable to help farmers thru extension works.
Food Industry. It's where my profession is aligned.
As a Food Technology Graduate, I want to impart my knowledge on the Health and Social Welfare Services.
Agriculture it is the most relevant in terms of my educational background
My favorite sector is processing products because it is a hobby and can help agriculture and we can provide income to farmers as well.
Agriculture and Forestry as this sector is very interesting for me as it opens new knowledge and also it greatly aids my country in terms of production and consumption.

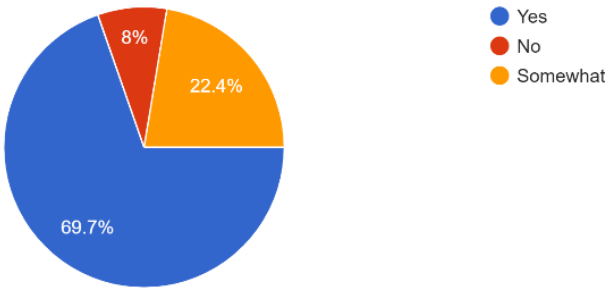
Food Processing, because I want to help minimize the food waste, lessen the malnutrition, and food scarcity.
Agriculture for sustainable food supply
Agriculture sector because I really want to pursue what I've graduated
I prefer to work at environmental conservation projects to help our earth to heal and free from greenhouse gases
Agriculture because it is the backbone of the Philippine economy.
Manufacturing. related to the course taken
Professional Scientific and technical Services because if involve research on food
Food technology sector, to help Brunei improve their production mass
Agriculture because i do have a background about it
I want to work in the agricultural sector, specifically in food product research and development. Vietnam is a country with a long history of agriculture and its development today is also based on agriculture. Therefore, I think that job opportunities in the agricultural sector are extremely open and diverse and I think that the application of science and technology to food or agriculture is extremely necessary and important.
I enjoy working in the field of Education and learning support. Because knowledge is big and I can't know it all. I want to share and meet many people in many fields. Education and learning support help me share Information with people and receive new knowledge in return.
Professional consultant on food system
The private industry, farmers and fisherfolks. I want to be updated with the current trends and practices in the food industry so that I could integrate them in my classes. I could apply and use my research outputs to the farmers and fisherfolks. The research and extension activities that I will make will be about addressing the needs of farmers and fisherfolks.
I prefer to work in the sector of Agriculture because I have been studying agriculture for 4 yrs and counting now. I also believe that it plays a vital role in our lives especially in providing food for our country and globally.
Agriculture
Professional, Scientific and technical services - instrumental analysis of food and environmental samples on Health-related compounds
Through my extensive experience in agricultural cooperatives, I gained invaluable insights into the challenges and opportunities shaping the rural economy. This hands-on experience has revealed the potential of digital transformation to revolutionize the sector.
I wish to work in the agriculture sector as this has the potential to get improved in their export products.
In food Industries as Quality Control/ Quality Assurance and Research and Development
Agriculture
Accommodation and Food services because it aligns with my undergraduate degree program and I have a profound interest in the food industry.
Manufacturing since it aligns with my course as a food technology graduate.
Professional Scientific and technical Services since it aligns with my interests
Food Manufacturing Industry
Japan
It is more practical for my future
I would like Agriculture sector because I have knowledge of this more
Food Manufacturing
I really want to work in scientific and nutrition-related sector because I want to use my knowledge in food science specifically molecular nutrition.
Information and Communication - because of my passion
Wholesale and Retail Trade
I like
Manufacturing

Accommodation and Food Services
I find it interesting
I prefer to work most in the sector of Arts, Entertainment and Recreation for the personal reason that I enjoy singing, dancing and writing and being creative. I also would like to work in the Manufacturing sector as well, specifically food Manufacturing, considering my experience as a Quality Assurance Analyst and a current Laboratory Analyst in manufacturing company.
Agriculture and Forestry, since i already embraced this sector due to the field of specialization that i am into, as well.
Manufacturing especially for food since I am also a student taking BS in Food Technology right now and I would like to use my current skills and knowledge about Food. I also want to improve my capabilities for me to be more flexible.
Agriculture because I want to share my ideas and knowledge to our dear farmers
Agriculture and Forestry
I am passionate about working in the field of nutritional food and agriculture. Currently, I am employed at a food company where our products are derived from seafood by-products with Japan technology. These products, such as astaxanthin, collagen, and fish cartilage, not only provide significant Health benefits but also contribute to environmental protection.
Agricultural sector due to my background in agriculture-related studies in crop production and management
Food because it is very important every time and it is directly influencing our Health, financial, environment
Agriculture I am a postharvest horticulturist by profession.
Food Manufacturing and Education
Food Processing Industry because of the potential to grow
Agricultural production because I am interested how to develop strategies on how farmers keep motivated in growing crops despite of low yield
Manufacturing because it inline or suitable to my course
Food processing because i want to make new products in my country more cause it can help people to have work help economy in country
Food industry/agriculture
Accommodation and Food Services, because it is my field and I want to work on where did I learn and to enhance my skills and knowledge about it.
I chose the Education and Learning support sector because it allows me to continuously learn and (hopefully) inspire others by sharing what I know.
Scientific services (i.e food laboratory analysis), because it is relevant to my existing scope of work.
Agriculture so I can help locals and self-development.
Agriculture Forestry since I want to help the farmers and address hunger and malnutrition that billions of people had experienced.
Food
Laboratory Based-Related to Current Job Scope
I prefer to work on Wholesale and Retail Trade because I observed that most people in my country likes to buy things.
Manufacturing because Tangible products: Manufacturing allows you to create tangible, touchable and usable products. This gives you a sense of accomplishment and pride when you see the fruits of your labor. Fulfilling needs: Manufacturing helps to meet human needs, from basic to more complex needs. Contributing to the creation of useful products for society brings meaning and motivation to many people.
Finance and Government
I like working in the agricultural field the most. Because that is my passion and current job
my interest and i think it necessary to develop my Country
Education and learning support. Because it spreads many good values to the community

Education or food R&D
Research
Science

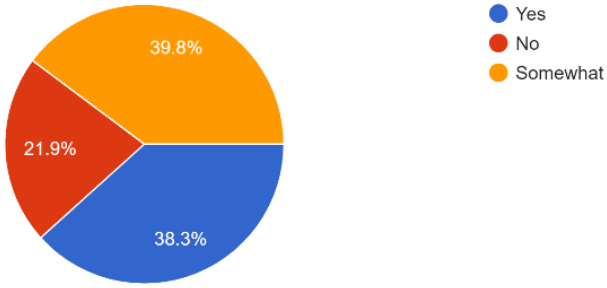
91. Were you interested in working at a Japanese company after participating in this program?

201 件の回答



92. Has the program affected your career plan?

201 件の回答



93. If your answer is yes, please explain how. Answers in your native language are also acceptable.

The program gave me general insight about current foods value chains also updated about situation of Japan and Vietnam which is very important. Japan is developed country with high technology applied to the production process. That would be a great idea for Vietnam (especially in Agriculture aspect)
I decided to study master course in Japan
It helps me access knowledge and experience, and improve my skills in my profession. It inspires me in my work.
The food chain value opened my eyes to a lot of factors that affect the way food is produced to the food getting to the consumer's hands. I got more curious about food preservation and logistics which made me study subjects related to food preservation more towards the end of my course.
It hasn't affected my career plan
It helps me better understand the safe food supply chain
Completing the HRD Project by ASEAN is highly relevant to My career development. It equips with knowledge and insights into human resource development, which are crucial for managing talent, fostering collaboration, and enhancing organizational productivity. As a lecturer in Industrial Engineering, mainly focused on Engineering Management and Supply Chain Management, this experience deepened My understanding of organizational dynamics and the human aspect of management. It also broadens my regional perspective, aligns with ASEAN's goals, and strengthens my capacity to mentor future leaders in these fields.

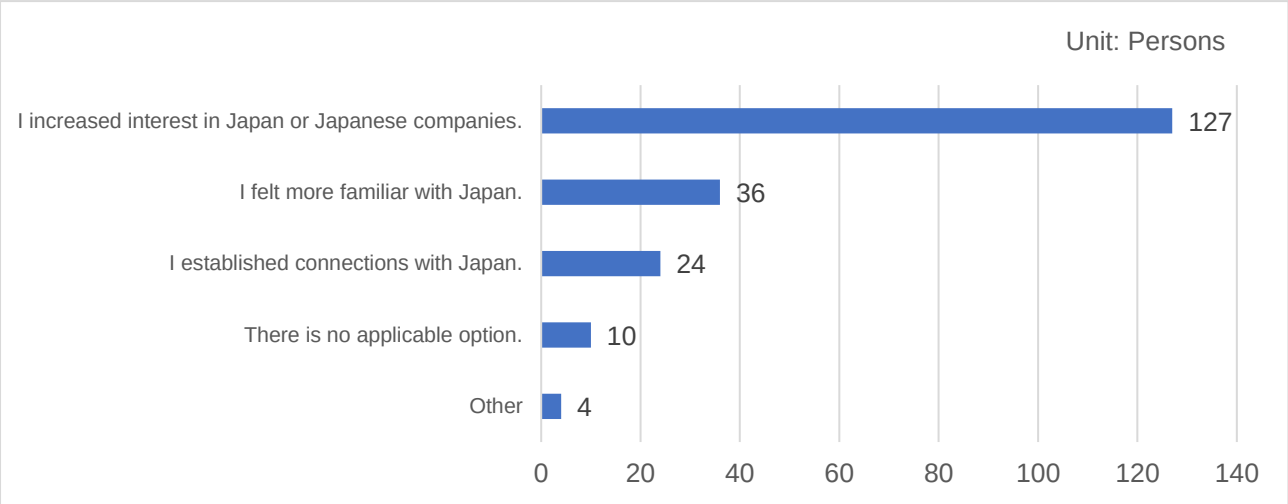
After that I really love Japan culture and people. In Japan, having innovation, improvement equipment. I think I can learn, work and after I bring it to my country-Vietnam. That means, I can do meaningful things for my country
I started looking for opportunities of working in Japan, and look more into Japanese companies in Indonesia so that if I got hired it would increase my chances of being transferred to Japan. I also follow several accounts in Instagram that offer career programs to work in Japan.
Initially, I had a general interest in the food industry. However, the program helped me realize that my strengths and interests align most closely with quality assurance. This clarity has allowed me to tailor my career plan more specifically, focusing on roles that ensure product safety, consistency, and compliance. Moreover, The program also introduced me to industry Professionals and mentors who specialize in quality assurance. These connections have provided valuable insights into the career path, helping me to better understand the challenges and opportunities within the field.
Good program
I said no is not affected by my career.
Learn the program give well knowledge about food standard.
The program affects my future plans as it greatly influences me to seek job that greatly contribute to the well-being of our society.
The program inspired me to look for more opportunities inside or outside the country that will ultimately broaden my skills and knowledge
Yes because i have a better understanding on Value chain which give me an idea the importance of each system in the chain. These are important learnings that i got which are very useful to my students.
Yes. Joining FVC in 2016, in Japan, had a positive effect in my career plan. It motivated me to work on research that focused on the reduction of food waste or food loss along the food value chain. This was the topic that we presented during our Final Presentation. Learning how Japan reduce food waste motivated me to also do the same when I came back to my country (after attending FVC seminar in Japan). It inspired me to align my MS thesis in 2017.
Beforehand, my career plan was just to have a daily sustenance, but then after attending few of the FVC seminars learning the development and learning the different Japanese Innovations in agricultural sector, it opens up my mind as there is a need for me to do something as an individual and as a citizen of the country, I am in.
IT AFFECTS MY DECISION TO WORK ABROAD.
Yes, because of the career opportunity and the possible amount of salary they can give.
NA
N/A
It affected me in a way that I want to work in Japan because of the competitive salary and environment it can give to its people even if you're from foreign country.
The program ignites my interest in applying for PhD scholarship in Japan.
Yes, because even though I'm in food processing, this program has encouraged me even more to strive harder and become a food processor.
It affects me because it gives me a lot of ideas and excitement after my degree course. Seeing the advancement of technology in Japan just to make sure the quality and safety of the food for the consumers really amazed me.
Food Value Chain Program gave me the best experience and imparted me more knowledge about Agriculture about my course, about the Japan and Philippines and also makes me love more about my course and work.
I want to share my knowledge and expertise in the field to the community to help create a better society
The program has opened a lot of doors and window of opportunities to explore and become part with. It somewhat lead to a path where you really become interested and curious, become part of a greater good whether in agriculture or fishery industry value chain.
Yes, I felt motivated to broaden my knowledge in food value chain. I really appreciate the good practices in Japan and I look forward to build those good practices in my daily work as a faculty in the Philippines. I look forward to go back.

Knowledge gained from the program although I just served as an online facilitator during the grouping I was able to listen to the presentations they were also interesting and very timely. although some of the presenters speak Japanese but if you will listen carefully to the translator the content of the presentations is very relevant. How I wish I could join as a participant in a face-to-face activity and could visit the industries as well. For student participants these is a great opportunity for them.
Value adding is already on my mind before the program, since I don't want food wastage.
It motivates me to pursue food product development, which is timely for as I am doing freelance work in Food Research Development.
Yes. In a global perspective, it gave me insights into global food challenges and opportunities, inspiring me to contribute to the equitable food systems using my expertise and knowledge in the field of soil science.
The program somewhat influenced my career plan in terms of research, inspiring me to focus on zero-waste processing and the development of functional foods, similar to those in Japan.
It made my perspective about things clearer especially on the problems the country is facing. It helped me think the priority issues concerning us.
After attending the program, Japan has been my dream workplace and goal ever since.
Through the FVC program, I quite like the post-harvest sector, which helps improve the quality and value of food, and at the same time makes agricultural products easier to export.
Because I'm working in a government and I'm permanent status
For all the knowledge I gained during the duration of the program, I was able to differentiate and compare the agricultural situation and technologies between Japan and the Philippines. I was also able to come up with ideas to how I could provide an impact on the current agricultural situation of the Philippines. The program diverted my attention from my previous career plan and pushing it to a better one.
Knowing the existing technologies used in the food industry and how i may impart this knowledge to food technology students is something i consider worth my time and so u would like to learn more
Yes, it convinced me to give it a try and plan how I could cope up in Japan or outside the Philippines admits the language barriers.
My short-term plan is to pursuing a master degree, the program gave me an opportunity to learn and experiences in industry which I can get the credit to apply for my career plan.
Somewhat yes because it outlined my love of agriculture and post-harvest knowledge and I want to explore more about it when working with other advance country in terms of agriculture.
After attending the training course, I found that Japan is very developed in the process from cultivation to production. Therefore, my orientation of working in the country after finishing my studies has changed. I hope to be able to study and work in Japan, where I can access more advanced technology and superior techniques.
The program made me interested to work as an agricultural chemist. The current advancement in science and technology in Japan for agriculture made the work for farmers easier and equates to greater harvests.
Although I currently work in an industry that is completely unrelated to what I studied, I always have a desire in my mind to return to the profession.
I did become interested because during the training, the speakers showcased how innovated the people in Japan are. And it catches my attention how food industry in Japan is very advanced compared to other countries. As a future food technologist, it peak my interest to work there if given an opportunity to do so because I can see that it will be good experience and training.
Yes, it broadened my view as an employee, showing me that there’s more beyond my country. I was also amazed by how developed Japan is. I am also interested in having my PhD study in Japan if given an opportunity.
The food value chain course gave me fresh insights and understanding of food science-related work, which has impacted the direction of my future research
When i attended the seminar and listens about the Agricultural cooperative in the Japan and how the government helps them. I somehow hopes that i will learn in Japan through working there and if possible share what i learn here in the country.

It provided me more insights.
Previously, I did not know or understand my own interests and what I wanted to do. But after participating, I received a lot of guidance and insights that helped me understand and improve myself
It geared me to pick agriculture than my initial plan of working in a bank. It encouraged me.
During the FVC I was encouraged to work in food industry in Japan because of its dedication on food safety.
The FVC has had an impact on me because I learned a lot about Japan and how they value production and the environment. They make sure not to destroy the beauty of our environment.
It provides me with a fresh perspective on how new technology can enhance and address the needs of my community.
Cause i do like to work in Japan if i do have a chance to
Attending the training course gave me a more direct look at Japanese agriculture. It made me realize that I wanted to learn more about food, my field of study, and my future job.
First, I will learn Japanese. After that, I will look for a Japanese company where I can work.
I was interest to make scientific paper about food system in Indonesia. From the lecture, I have so many lessons about system in food and create value added from agriculture to Consumer.
More knowledge about food value chain
The program gave me a comprehensive view of the value chain, which, combined with my experience in cooperatives, has helped me a lot in my current position related to digital transformation for agricultural cooperatives.
Yes because I realized that there's a lot of areas in my field of studies where I can contribute a greater impact to the world especially that everyone needs food to eat.
Redirect my interest in developing food products
The companies were truly inspiring and it makes me want to learn more about the systems implemented in companies like Yoshinoya.
Considering the topics that were discussed in FVC, i would like to experience working in Japan if given a chance since Food Processing and Manufacturing in Japan is said to be one of the most advanced in terms of using modern technology.
Since it allows me to discover that Japan uses cutting-edge technologies in Manufacturing food products.
The program really affected my view points in terms of Manufacturing, and with that, I was able to impart my knowledge in the field I am in right now.
the program presented me the opportunities and and possible self-development and knowledge I could gather
yes, i want to dig deeper in the food industry.
Because it helps me a lot in dealing with research in response to growing agricultural sector here in the Philippines
None
Japan Technology is very impressive, been idolizing this country and hope to visit there, if given a chance.
Because they have advanced technologies and I am somewhat interested to try and learn on how to operate them
The value chain program makes me realize the need to further improve the agricultural and food systems in the Philippines. It is very insightful.

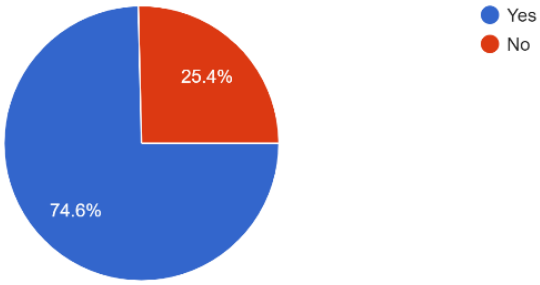
First, working at a food company in Japan was a dream of mine during college. In Vietnam, Japanese standards and products, particularly in the food and beverage sector, are highly trusted because of their quality and reliability. This is especially true for Vietnamese customers who enjoy Japanese delicacies like raw seafood sashimi. Currently, I work at a company that processes seafood products and extracts valuable essences from seafood by-products. These efforts not only add value to the products but also significantly reduce environmental emissions. I learned about study programs in Japan related to food and agriculture through friends and professors, which sparked my interest. To prepare for the opportunity to study in Japan, I have studied Japanese up to the N3 level and participated in various projects to gain relevant experience. I am eager to contribute to the sustainability of agricultural food practices in both Vietnam and Japan.
Being in a developing country, I realized that there are so much things to learn about and from developing countries, which has successfully been imparted during this seminar and workshop. I learned that there are certain aspects in resource consumption that were crucial and needed more attention which made me interested in committing myself to attend to these gaps and help society.
Studying a language and pursuing a master's degree or participating in a student exchange program for a suitable period
It somehow opens my understanding about what the program tackled. It also added my knowledge about the food value chain.
No
The Food Value Chain Seminar has influenced my career plan by deepening my understanding of global food systems, particularly the Japanese approach. It has inspired me to explore opportunities in sustainable food production and international collaboration, aligning my career goals with these new insights.
I'm in academe after my college and master degree. In the Ph, we have development plan structured for every faculty.
It gives me a more objective perspective on my career and personal direction. From the program, I realized which areas I should focus on
It changes my perspective and plans. Initially, I intended to work in marketing and advertising after graduation. However, after this course, I am now working in the NGO sector, focusing on agricultural and fisheries development to create livelihoods for the community
I will learn how your country develops and take that model to try to achieve development like Japan.
This program helps me identify my position in the job market, as well as choose the right direction for my career.

94. Please select the one that applies to you the most after completing the program.



95. Has the program you have attended been useful in your current position?

201 件の回答



96. If your answer is yes, please explain how.

At this time, I was young and naive. This programme gave me a lot of useful information.
I work at a Vietnamese government agency to connect trade between sectors.
Added knowledge to share with students
Helps me connect with food-related companies and researchers - good networking. Additionally, the knowledge learned is useful for my research.
I'm well-versed in machinery and equipment, and I know a lot about freeze-drying food to make it last longer.
Completing the HRD Project by ASEAN is highly relevant to my career development plans because it expands your capabilities in managing human resources, a critical component of both Engineering Management and Supply Chain Management. The skills and knowledge gained from this project can be directly applied to improving workforce productivity, fostering leadership, and aligning team goals with strategic objectives. Moreover, it positions well within the ASEAN region, enhancing my ability to engage in cross-border collaborations, which is vital in today's interconnected industrial landscape. This experience will undoubtedly improve my academic and Professional growth, making you a more versatile and impactful educator and leader.
Help gain more new knowledge.
Since there have numerous data, that can be further analyzed & improved if possible.
My current position involves overseeing various stages of the Manufacturing process, and the program provided a comprehensive understanding of these processes. This knowledge has allowed me to better identify potential areas for improvement and implement effective solutions.
Because the program has attracted been use position

I say yes because it all contact with my career to understand what is going on. What did we do in the future, how to use it, sometimes have a problem or requirements of the customer to need it and suddenly you are known a resolution to discuss to develop of country and improve yourself.
Learn about food standard and Japan agriculture growth.
I under about food value chain, Information and commit with new people.
I see an of opportunity for position to be the connectors between Japan and Indonesia
I got more knowledge.
Yes, as it has given me new goals to attain and achieve.
My knowledge of the food value chain was updated which helps me update also my lecture in Food Science courses.
because, the knowledge that i gained here are inputs in my class and trainings since i can cite the good practices that Japan has in improving the food value chain.
I was able to share my learning in FVC seminar to my students in class, and to farmers (when we conduct extension activity).
Because I can share to my student what I learned from Food Value Chain(FVC)
NA
Japan is a well-known tech country. Being able to see the technologies for agriculture and Manufacturing paved way also for me to discovering new technologies used in food testing.
As a Center Director of ATI before, I see to it to also include in our priorities food value chain and food safety
N/A
There are topics in that FVC webinar that I was able to apply in my current position and it helped me a lot in accomplishing tasks on time.
By giving us an insight about how food industry in Japan started and how they managed to stand again after the pandemic.
Promotion and lecture materials
Because it motivates more to be a successful food processing student
As a QA Officer, I'll make sure the importance of safety of food also the quality.
FVC has been very useful since then, it gave me more knowledge which I can contribute in my work.
As a professor, I gained interest and familiarity how the Japanese government handle the food and agriculture sector of Japan as compared to the Philippines
It let me learn more about certain things related to my current position right now
The program that I attended was very informative and motivate me to become a better QA/QC
The insights I gained during the food value chain lectures were important inputs in my lectures in the university. This is a new perspective on how countries like Japan values food safety and traceability.
The knowledge, Information and learnings from the program greatly helped in my current work. My work in instruction becomes more effective by sharing what I've learned and experienced to my students from being a participant of the program.
Relating my experience to my students and incorporating it on my daily discussion.
I shared what I learned in FVC in my class.
I was able to share my experience and learnings with the faculty and staff members that I am managing as well as with the students under the courses I am handling.
I have shared my experiences and learnings to my students.
The knowledge that I learned was used in my instruction especially in the academe world.
As I have mentioned it aligns with my current job as a research and development specialist in one of the companies here in the Philippines which focuses in Food Production.
As an agriculture student, yes it has been useful. This program gave us opportunities to formulate a good research idea on food value chain.
Yes, since I am a faculty member, and I can share the knowledge I have learned with my students and colleagues.
It made my ideas more improved especially when I compare the current advancement on my own country to Japan.

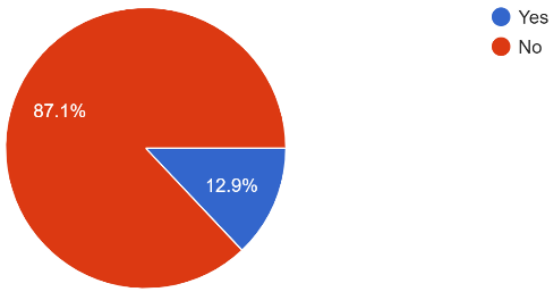
The lessons I've learned in the program gave me the idea of how companies involving foods work, maybe not that broad, but at least it gave me an introduction to it.
As a student, I understand more about the sustainable value chain in food, improve my knowledge to clearly orient my future career.
Innovation in food industry, to enhance my skills and responsibilities as a quality assurance. Give more ideas of new cycle of food Industries.
It improves my teamwork and collaborative skills
Helped me to understand what is the food value chain and how to control food safety
I was able to think more critically in dealing things in front of me. It's very funny but I always thought of possibilities on how Japan would take actions on every situation I am currently on rather than deciding quickly on my own.
I gain a lot of knowledge
Since I work in a water laboratory of a bottled water Manufacturing company, the lessons learned from the program has widen my understanding towards product quality assessment and quality control.
Yes because the program inspired me to pursue my career as a food technologist in the future. I'm also interested in Japan and have always been watching their series like anime.
Currently I worked in my university (teacher assistant) which is very helpful for me that I can share my experiences to my junior.
Because it shared their way of cultivating their farms and it was very efficient. No doubt.
The knowledge I received after attending the training course was very useful. First, I could discuss with my teachers about global issues, or new and interesting issues. Second, that knowledge motivated me to learn and understand more about the field I am studying.
As a lecturer, I am able to share what I have learned especially to my BS Agriculture students about food and agricultural processing.
Yes, because of the program I am now determined and motivated.
Yes, it expanded my knowledge, especially in value chain analysis, which was also a key part of my Master's research.
It opens my deep understanding in the sector in Agriculture food value chain, and processing.
The knowledge from the course helps me add more Information to my lectures
Teaching students
It is useful in my current position since some parts of the program focused in food waste. I am taking a minor in horticulture mainly in postharvest handling which includes learning methods to prevent the wastage of crops.
It is a continuation in the future regarding the work field
N/A
Over the years of attending the FVC Seminars, I've gained valuable knowledge and insights on the food value chain in which I can apply on my lectures.
I have gained more understanding in the Japanese industry.
The program has shown that a strong linkage should be established and maintained among service providers and target clientele across the supply chain if we want to look at the bigger picture and for a program to sustain
Encouraged me from weak students to try to learn more new things
It equipped me with knowledge regarding the food value chain of Japan and what can be improved in my country.
More ideas on Food Industry development
The program was really useful because it provided new knowledge about processing and many other things that I can use in my future work.
The project I have engaged with the Department of Agriculture specifically in Region 9 is to help the Indigenous peoples' communities improve their lives through agricultural enterprise development. The food value chain has helped the Indigenous Peoples Organization understand their role in it. As producers of corn, they are in the process of consolidating and marketing corn in their area and hopefully can also be one of the suppliers of corn in the region.
It motivates me to learn more

Growing crops using advanced technology
Help me to develop more understanding in term of food technologist and the advancement in other countries that might be beneficial to be applied here
My interest raises
I have gained substantial knowledge on how things are conducted efficiently and professionally in Japan which may be applicable to various aspects of my work in research.
I understand the product life cycle, and each stage in it requires the participation of different departments or separate companies. However, to gain a deeper understanding of the processes, I need practical experience within a company and to directly participate in one of the stages.
Yes, i can make logical thinking about food system with dynamic model.
Integrated in my classes the things that I learned in the FVC seminar to create awareness among students; provided me wider perspective when conducting research or conceptualizing research projects.
The learnings were applicable to my field of specialization which is the postharvest technology, it gave me some new and innovative ideas on the food value chain.
I have been updated with a lot of specialized knowledge.
I work on the instrumental analysis of food and environmental samples and hence it is highly related to my work.
The program gave me a comprehensive view of the value chain, which, combined with my experience in cooperatives, has helped me a lot in my current position related to digital transformation for agricultural cooperatives.
We can incorporate the best practices of Japan in terms of minimizing food waste
It provides a significant amount of Information about Japanese companies.
Currently as a QA specialist, i used the knowledge form what I gained at FVC about food processing and its importance in safety.
Since it allows me to discover that Japan uses cutting-edge technologies in Manufacturing food products.
The program really affected my view points in terms of Manufacturing, and with that, I was able to impart my knowledge in the field I am in right now.
Have many important matters that can I learned
I have gained more knowledge especially in agriculture and processing
Because I have learnt this field and in the future, I want to be opened the company relating with food and agriculture.
my knowledge in food value chain was updated which I can be used in updating my lecture to my students
Because I get to use my experience in the program in my teaching so that my students can have a better understanding how food value chain works in real life.
It made me passionate on my work with the aim in mind of being able to work with Japanese companies someday.
i learn about food processing
Because i can share this to my students
I was able to have broad knowledge about the industry in Japan
Increase my knowledge
During lecture i can name Japan technologies as an example
I want to strive more for me to have a chance to explore and work in Japan soon.
Knowledge learned were shared in my lectures
As an educator, I can give examples of how Japan addressed its logistics and production issues.
The learnings from the FVC were very insightful especially in my field, food technology, wherein traceability in the food value chain is important

The food value chain program 2019 in my university (VNUA) is crucial because it optimizes resource use, enhances product quality, and drives economic development by creating jobs and business opportunities. It also reduces environmental impact through sustainable practices, minimizes food waste, and promotes transparency and food safety, which builds consumer trust. Moreover, it encourages innovation and technology adoption, improving efficiency and sustainability in the food and agriculture sectors. Overall, a well-managed food value chain ensures the availability of high-quality, safe, and nutritious food while supporting economic growth and environmental sustainability. Currently, my projects focus on recycling seafood by-products using biological enzymes and Japanese technology to create natural essences like astaxanthin and collagen. Thanks to the knowledge I've gained from this program and my university studies, I've developed effective ideas to successfully complete these projects.
I am more aware of agricultural-related businesses that can be implemented in my country.
I am a student in the food technology field, expanding my practical knowledge.
I got updates with the recent trends in smart agriculture.
It is useful because we can share it to our farmer entrepreneurs.
The program exposed me to related agencies and companies for example JA Group and others that I can use as case example studies for the local cooperation group and companies.
The Information on food
I am now part of researcher team on value chain analysis of peat source files an other aquatic organism.
Because I've shared what I've learned in my work today
No
the knowledge that i gained helped me upgrade my knowledge on the recent trends in food processing
It was one of the ways that told me about the situation in terms of food services and the like.
Yes. It has enhanced my understanding of key processes, from production to marketing, which I can apply directly in my studies and future career in food technology.
Most relevant would be the food safety monitoring modules.
Perhaps these technologies can be relayed/applied to Ph setting to improve our livelihood.
New insights
The knowledge I gained from the program is very useful as it gives me a broader overview of the value chain and how to enhance it. When looking at a problem, I will have a way to approach it.
It helps me a lot, for example, during training for local people, I often direct them to the highest goal of development along the value chain.
I can try your experiences for my farm
Help me find the motivation to learn Japanese and to explore the culture and technology of Japan.

97. Are you currently involved in any business related to Japan, Japanese companies/ organizations, clients, Universities, government agencies, etc.)

201 件の回答



98. If your answer is yes, please tell us how.

Yamagata University
Exchange students in OSAKA University
Collaboration with about 2-3 Japanese Universities
Aeon
Don’t have answers
No
Yes, one of my company client is Remedy & Company Corporation
Currently a professor in VSU
NA
N/A
NA
NA
I am a consultant of the local government units in Leyte and the Department of Agriculture (region 8) on the field of jackfruit processing
N/A
VSU and Yoshinoya Holdings forged a MOA in for a field study tour where our students were the participants at the same time this program aimed for possible employment of our future graduates to Japan, specifically in Yoshinoya Holdings Inc.
No
To study Ph.D in Japan
No
Currently I am a staff of Agro-Industry (Cambodia) that I help facilitating the Food value chain training course Phase-4
None
N/A
N/A
Lab testing for exported muskmelon to East Asian countries
Living in Japan, studying at a Japanese language school.
Exporting food to Japan
I am involved with research work with Osaka University.
I am working for a Japanese technology provider
Yes because, as an aspiring food technologists, it has given me a view on how my field of study plays a vital role and how food is very important to be properly managed in order to avoid food wastage. These food harvests will cause a greater impact to our economy's growth.
N/A
None
Mobility program for students to Japan
The client partner is Japanese.
NA
No
Completed planning phase (Jan - Jun 2024) for the ASEAN-JICA Project: Strengthening Sanitary and Phytosanitary Measures in ASEAN (focusing on pesticide analysis in crops)
I really want to cooperate with Japan, but currently I do not have the opportunity to do so
NUS has exchange programmes with the Japanese university

99. How do you plan to apply the knowledge and insights gained from this program to your academic or Professional goals?

I wish to apply my knowledge to agriculture extension in Vietnam and around the world
I intend to study a Masters degree in a related area, to Food Chain or Information Technology. For the food chain, it made me see that there is more to it than it shows.

Share Information gained with students, Added experience for my CV
I'm involved in a book project looking at Halal Perspectives in Science and Technology, which covers areas of Manufacturing, certification, logistics - all matters covered during the FVC course that I attended in Kasetsart University back in 2020
I will try to understand and create new products that help people avoid losing value when selling those materials.
food supply chain management
I plan to apply the knowledge and insights gained from the HRD Project by ASEAN to both my academic and Professional goals in several ways. Academically, I will integrate the human resource development principles I've learned into my teaching, particularly in Engineering Management and Supply Chain Management courses, to better prepare students for the challenges of managing people and processes in a global context. I also intend to conduct research that explores the intersection of HRD with industrial engineering, contributing to new approaches for optimizing workforce efficiency and collaboration. Professionally, I will leverage this experience to enhance my leadership and management capabilities, focusing on fostering talent, building more effective teams, and improving organizational performance. This aligns with my long-term goal of playing a more significant role in guiding both academic and industrial practices within the ASEAN region.
Teaching and research
Research project module for final year project
This program helps me get award academic at my school about the studying. So in the future I want to learn master and I want to find some scholarship at Japan, if you can help me, can I connect?
I am still determining how best to align the knowledge and insights gained from this program with my Professional goals, given that I am currently in a different industry. To apply my understanding of the food value chain, I will reflect on key insights, identify any gaps in my knowledge, and explore practical ways to use what I've learned in real-world food systems, should I decide to pursue a career in the food industry in the future.
If I decide to pursue further academic qualifications, such as a master's degree or specialized certifications, the insights from this program will serve as a solid foundation. The practical knowledge and critical thinking skills I've developed will enhance my ability to succeed in advanced studies related to food technology and quality assurance.
Continuing learning
Think before you do, and find always the solution to the requirements of customers. To get the knowledge of training to make a plan or a step when you have work with another company and try to develop country follow Japan like smart framing, Transportation, and investment to outside in Europe or Asia.
Yes it according to time free or not.
I have no idea
Deliver the knowledge to my students.
Making this knowledge as a foundation in planning and achieving future goals.
Through implementing its practical use whenever i would see an opportunity to apply what i've learned on the program.
Everything that I gained from the program is very helpful in enhancing my academic growth.
By sharing the knowledge and insights learned to my students so that they will have an idea on how the food value chain Japan operates
in my courses i applied the learnings that i obtained same with my trainings i always include the best practices that Japan has in food value chain.
I plan to give the knowledge and insights gained from this program to my academic colleagues and my students.
I will share my knowledge to my student and let them know how Food Value Chain could give big impact to our daily activities.
I am planning to be in the academe, the knowledge and insight I gained from the program is very useful as it will be incorporated to the lesson that I will be working on.

None
-
If invited as resource person, I can share my knowledge and insights to others
I will use the knowledge and insights that I have gained to improve what I can improve within my academic goals.
I believe I can apply those learnings, especially if I will pursue working in Japan in the near future.
Incorporate my learnings in my lectures.
To be more productive and be resourceful.
Most of the knowledge I've learned. I applied at PUFFI, my 2nd job. Where they produced pasteurized crab meat and octopus for export. Knowing that Japan is very strict in terms of safety and quality of food. Temperature and time are the crucial things that must not underestimate.
Working in the food industry allows me to give my insights about the proper implementing the standard operating procedures of the food from farm/agriculture up until the products are served to the customers.
One thing is for sure, in designing food plant protocol I always use the Japanese principle that the company standard is always above the national standard
By establishing an entire plan of actions which is related to the field of work and then applying it depending on what different situations faced within the work environment
I will incorporate this during my discussion with my future students
Planning to set standard to became efficient in my work place
I will be applying what I've learned in the program because it is very precise and accurate in controlling the quality and assurance of the food for the consumers
I applied it in my work since I worked in the academe. The insights that I have from the program helped me in delivering the essential knowledge and learning to my students.
The knowledge is shared as an example in our lectures
Well, I share the knowledge I gained or the insights I learned in my classes under the Bachelor of Science in Agriculture Program things I learned are the current trends and are being done in Japan.
Japan's technologies is very impressive but based on the program, it is still not accessible to common people. But maybe I will encounter those in the near future since we have plans for Value addition in our products.
May this be useful for me when I plan to pursue higher Education.
Imparting the knowledge to my colleagues and students.
By helping my fellowmen the importance of food sustainability which entails the proper value chain and market system.
My field of interest relies more on sustainability which I can focus my research related to sustainable food production processes. Being able to participate the program gave us an understanding and idea on how to strengthen our food security and resilience within ASEAN region.
Through research
Yes
As I said above, I am very interested in post-harvest technology, FVC has given me many ideas to innovate agricultural products into higher quality products.
The stocked knowledge I got or I appreciate much is the logistics handling of food from the farm brought to the consumers are still fresh. And safety and sanitation and the IoTs (internet of things)
Try to bring my knowledge and insights to our students and participate in some projects on the sustainable food value chain to help Vietnamese food safe.
With the critical thinking and innovation I have witnessed from the people of Japan I will surely come up with creative ideas and right decisions in the future.
Impart this knowledge to my students
Perhaps, pursuing a master's degree that relates to it.
I plan to apply my knowledge by doing what is right and enhancing my skills to produce better and safe food products.
During my training course I observed about food safety and role of agriculture to demand food security. The program gained lots of Idea which I can apply to my master degree thesis.

I apply the acquired knowledge to cite and expand the Information in my assignments; use the suggestions from that knowledge to study in depth and give more specific directions for my learning process and future direction.
I hope I would be able to pursue my graduate studies in Japan. I also hope to work for Japanese companies who are dedicated to work on the SDG's as well as on the welfare of the people.
I use my free time at my current job to learn more about food, I don't let myself fall behind with just what I learned in school, but I will constantly update new technologies.
I will apply the knowledge I gained from this program to my studies today and my work in the future.
I will apply the knowledge and insights in my academic life, and in my Professional work in the future. I've learned a lot.
I will include it in the courses I teach, especially in the Agribusiness subject. It might also become a focus in my future research.
To apply the knowledge and insights gained from this program, I would integrate them into my academic and Professional goals by enhancing my teaching materials and lecture content. In research, I would align my projects with emerging trends and methodologies learned in the program, ensuring that my work stays relevant and innovative
Teaching students
I will promote the importance of food waste reduction or making food more interesting.
I applied it when our professor tells us to share what we learn in the webinar. I also plan to apply when i finally works to agricultural Department.
By somewhat integrating them to our university's RDE agenda.
By echoing the insight I have learned during lectures.
Research collaboration and partnership w/in the system and with target clientele outside the system as well
Create more research, participate in more programs and learn more about my shortcomings, practice more
As I'm working in the government, mostly handling farmers and fisherfolks, I can share the knowledge and insights I gained or provide some advice that can aid them.
As a document Controller prioritizing food safety, sanitation, hygiene is one of my goal in my current company. I use my position to share what should be done in a food Manufacturing company. I don't just sit and collect papers but I also love to roam around the company and share my knowledge during my college days and the additional knowledge from the FVC.
Incorporate in my lectures during my classes
I want to pursue my profession and impart to our community that needs more knowledge that involves sustainable farming.
By working in a business that help to protect our environment
Gradually integrate the program into the project whichever aspect of the implementation process is applicable.
Being aware of technological advance and issues faced by Japan Agriculture's Industries
Applied the learnings and sharing to others
Continuously update the latest versions of information.
Continue to integrate in the subjects that I am teaching if the Food Science and Technology program.
It strengthens my interest in the postharvest value chain of crops, however, new technologies presented in the lectures were not yet available in our country. So I think I can use that ideally for providing new technology which is attainable here.
The topics on instrumental analysis of food products
As I graduate sooner, I am looking forward to working in food Industries wherein I will be working as quality assurance/quality control, or any opportunities that may come along my way where I can contribute best of my abilities and skills.
By integrating my learnings into my daily life and establish a routine based on my learnings from the program.

I would like to apply my learnings in my career job since this knowledge will be critical in food Manufacturing considering my position that involves the safety and quality of food products.
Through engaging also in the Manufacturing companies in the Philippines in order to help it foster and innovate food products to the market.
Currently I'm applying those valuable insight for Professional goals
For the future goals
In the short future I will be approved and make company or work with agriculture products.
sharing my knowledge to my students especially those who might be interested to work in Japan
Apply the knowledge and insights in my teaching so that my students can have a better understanding how food value chain works in real life.
Being passionate on my work and continuing on improving myself so that sooner opportunities would open.
Job
i will apply it to better gain more experience
I am imparting all the learnings to my current students
I am planning to apply it in my work if ever
As what I have learned from the program and as a graduate of Food Technology course, I will always instill in my mind that food is essential and our basic necessity. Hence, we need to learn how to make and/or ensure that the food we offer/serve is of good quality and free from any hazards that can be detrimental to our Health.
For now i can apply my knowledge during lectures
There's a lot of insights I gained from this program and would certainly be using it for my skills to be more improve. I will not just work hard but also will be using appropriate techniques that can improve myself.
By giving them some examples of how other countries have the capabilities to improve their life by adapting new advanced technologies
Include the Information learned in lectures, and implement if possible the good practices of Japan
Keeping on mind that cooperation and also innovation is very important for any kinds of business sector, so we need to always keep up the pace to sustain and compete in the global market.
I have integrated the techniques of different Japanese companies in my lectures
As mentioned earlier, I am currently a research and product development specialist, focusing on projects that extract essences from seafood by-products. My knowledge of agricultural sustainability and the circular economy has given me a deeper understanding of the value each participant brings to the food supply chain. This understanding has made it easier for me to collaborate and communicate effectively with colleagues and partners.
I am aware of the possible business opportunities that can be implemented in my country
Share with others if there is an opportunity
I will include them in my lectures and trainings in the future.
I share the practice of the Japanese group and companies to my clients mostly, the food business in Brunei Darussalam.
Appy Knowledge into practice
Currently, i have no plan yet
This program is connected to my future goal cause the lesson that study is focused of food processing products and company in Japan
include in my topics on food processing
By doing my part as a food technology student to help on how to make solutions of such problems or conflicts.
I aim to leverage these insights to drive innovations in sustainable food practices and improve efficiency in the food production process.
Pending any relevant activities for Brunei during implementation phase (Jul 2024 - Dec 2026).
Share the knowledge to my students and if possible, after my PhD, I will apply for a job.
Emulate some aspects of FVC in our business

Might not be applicable to current job scope but it is quite interesting to have an insight into what the program is about
I don't know yet
From the program, I realized how I want to work and which areas I should focus on based on the knowledge I gained from the program, which has helped me have a faster and more effective perspective and way of thinking.
As I said, I often share with people during community training. And that also helps them have a new, more long-term and more developed direction
it new way to processing work we can choice
I am striving to learn Japanese so that I can work at a Japanese company and experience Japanese culture through practical trips and business trips.
If possible, we can collaborate to have more student exchange programmes with Japanese companies and universities.
It can help to determine research areas to pursue

Summary of FVC Your Career

In response to the question, "Were you interested in working at a Japanese company after participating in this program?" (Q91), about 70% answered "Yes," around 20% answered "Somewhat," and about 10% answered "No." Additionally, when asked about their feelings toward Japan after the program (Q94), 63% of participants said, "I increased interest in Japan or Japanese companies," 18% responded with "I felt more familiar with Japan," and 12% said "I established connections with Japan." Combining these results, 93% of participants gained a positive impression of Japan through the program, and there is an expectation that they will actively seek to engage with Japan in the future.

Participants were also asked to choose up to five industries they would be interested in working in, from a list of 21 industries (Q89). The top five industries were as follows: “Agriculture, Forestry” with 163 points, “Professional, Scientific, and technical Services” with 119 points, “Education and Learnig Support” with 97 points, “Accommodation and Food Services” with 97 points, and “Manufacturing” with 93 points. Most respondents expressed interest in food and agriculture-related jobs or careers in academic research and education.

Regarding the question, "Has the program you have attended been useful in your current position?" (Q95), 74.6% answered "Yes." This suggests that many former participants are in roles where the program’s content has been useful, indicating that the program was practical and applicable to their current careers.

When asked, "Are you currently involved in any business related to Japan, Japanese companies, etc.?" (Q97), about 10% of respondents reported having some form of connection with Japan in their work. Responses included participants who had been involved in exchange programs or research activities with Japanese universities, participated in JICA projects, or were employed by Japanese companies.

Many participants seem to be considering applying the knowledge they gained from the program to their academic or professional goals, which could lead to more opportunities to deepen their connections with Japan and Japanese companies in the future. Overall, the program can be considered to have had a significant impact on the career development of its participants.

Please skip ahead to Section 23.

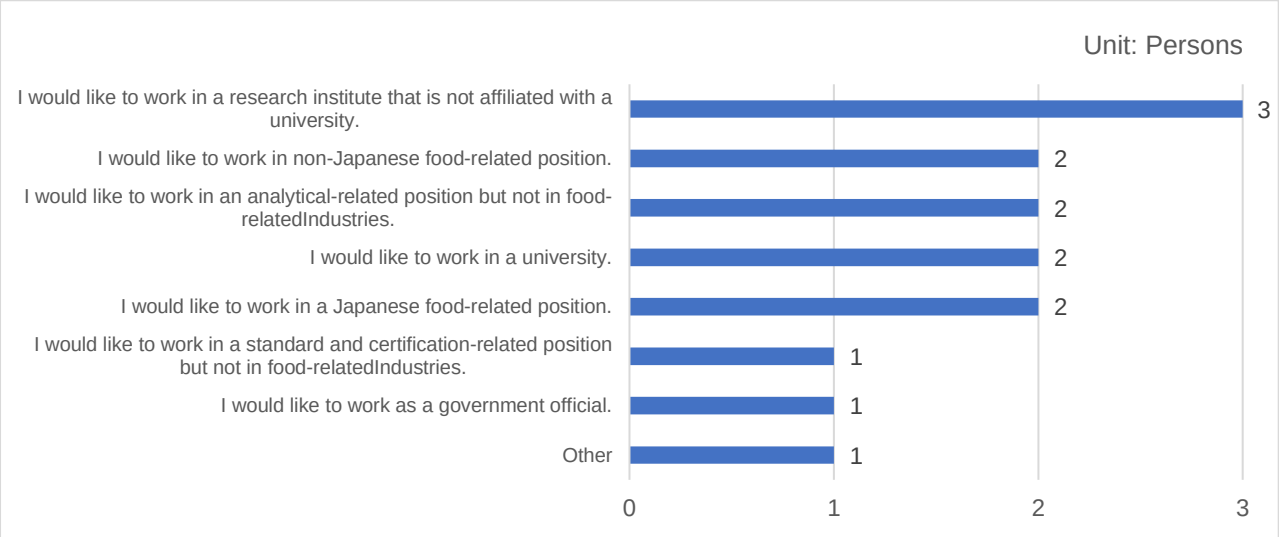
【Section 19】：FA Your Career for Students

Questions 100 - 106

The following set of questions, Q100 – Q106, is directed to those who selected “Food Analysis” in Question 19 and “I am participating as a student and am currently a student” in Question 24.

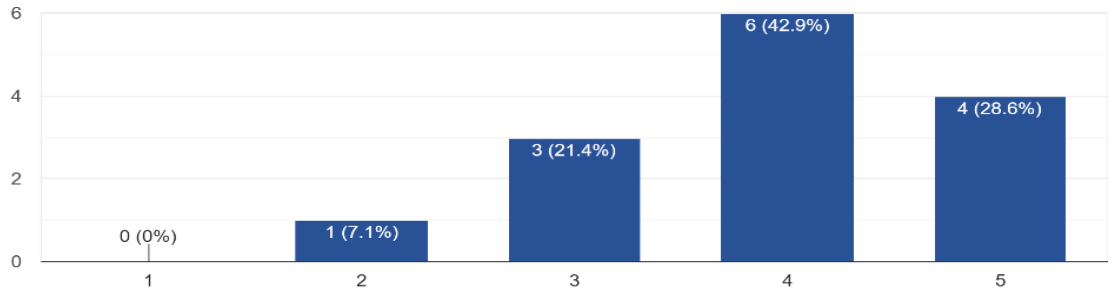
For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

100. Please select the one that best describes your career plan.

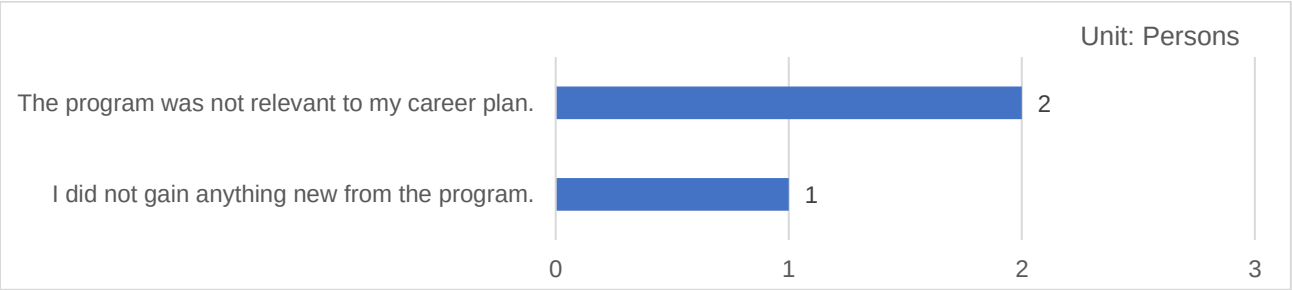


101. Has the program affected your career plan?

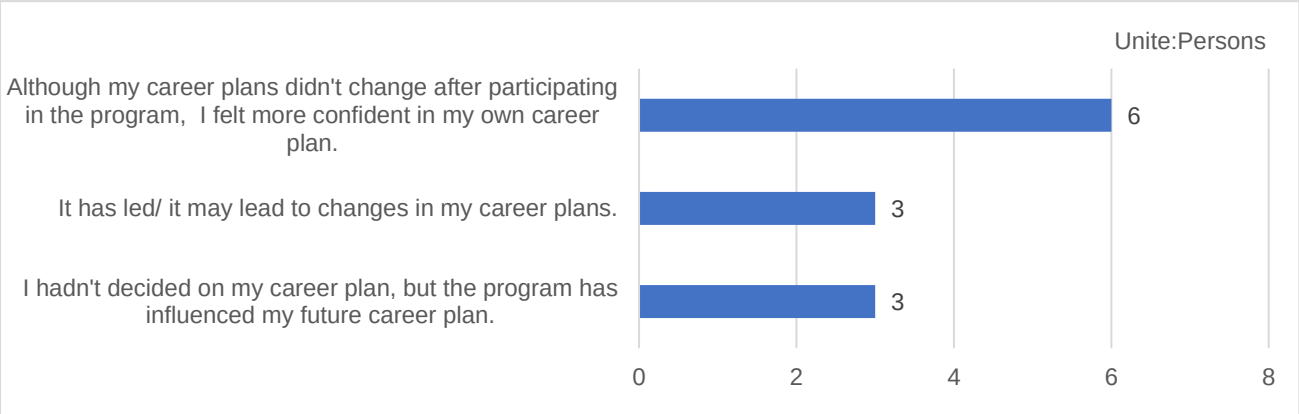
14 件の回答



102. If you selected 1 or 2 in the previous question, please choose the one that best describes you.

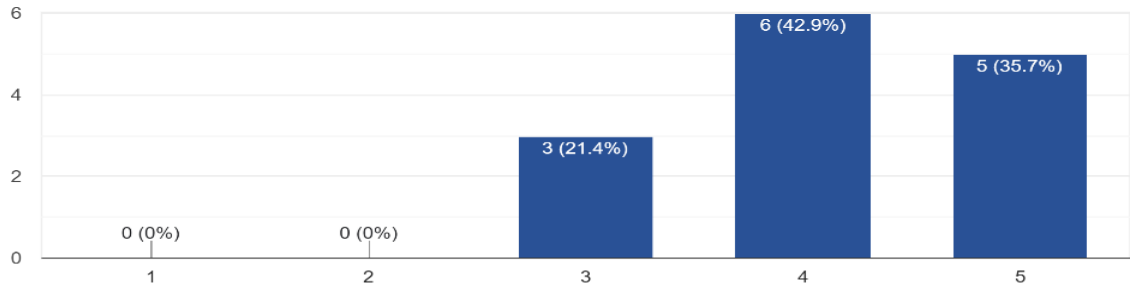


103. If you selected 3, 4, or 5 in the previous question, please choose the one that best describes you.



104. The knowledge/skills given in this program will be applicable practically and continuously to your future goal.

14 件の回答

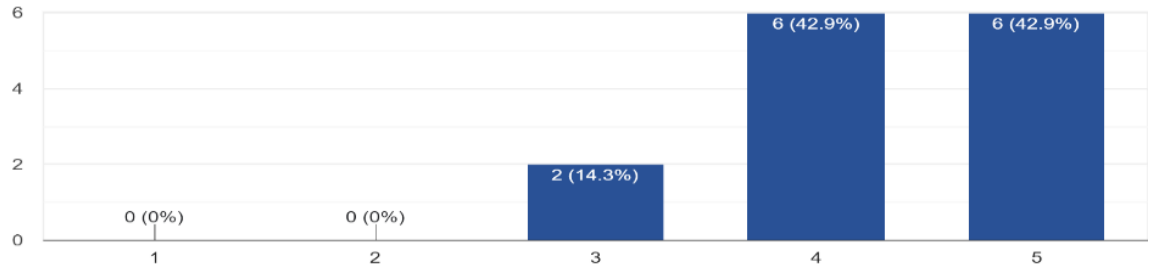


105. How would you like to use the knowledge/skill gained from the program?

Thinking
I will use the knowledge I gained to develop analytical methods for the detection of contaminants and functional compounds in food and non-food samples. I will also use the JAS standards as a reference and benchmark.
Provided the principles of JAS testing method, and advantages of JAS methods to workmate and stakeholders.
for my career as a teacher i can also train and inform my student with JAS and food analysis methods
some skills in conducting analysis during practical sessions help me in working in the laboratory
1.Improving Food Safety: Implementing rigorous analysis techniques to ensure that food products are free from contaminants and meet safety standards. 2.Enhancing Quality Control: Applying analytical methods to maintain consistent quality in food products, ensuring they meet specified criteria and consumer expectations. 3. Supporting Product Development. 4. Regulatory Compliance: Ensuring that food products adhere to regulatory standards and labeling requirements, helping businesses avoid legal issues and ensure consumer trust.
The knowledge gained will add to my perspective on how food standards and certification are handled worldwide, this will help me to identify gaps in local standards.

106. I think that continuous implementation of this kind of program will be effective to improve food analysis and food standards knowledge/skills in your country.

14 件の回答



Please skip ahead to Section 24.

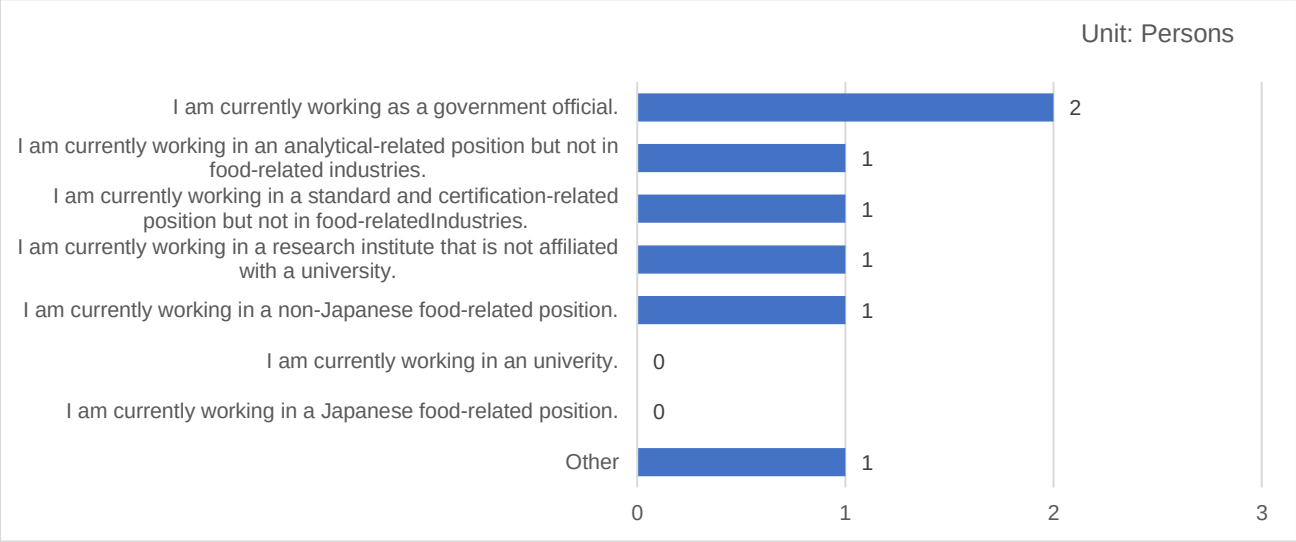
【Section 20】: FA Your Career for Graduates

Questions 107 - 113

The following set of questions, Q107 – Q113, is directed to those who selected “Food Analysis” in Question 19 and “I was participating as a student but I have already graduated from the university.” in Question 24.

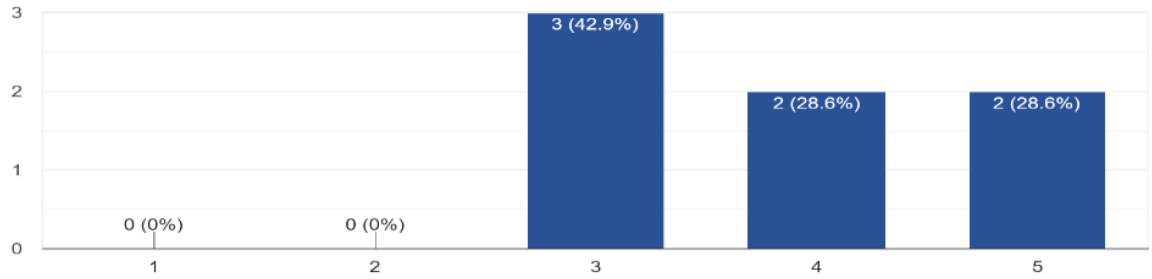
For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

107. Please select the one that best describes your current career.



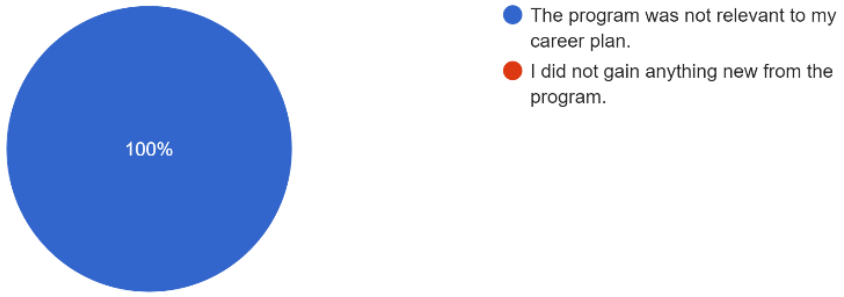
108. Has the program affected your career plan?

7 件の回答

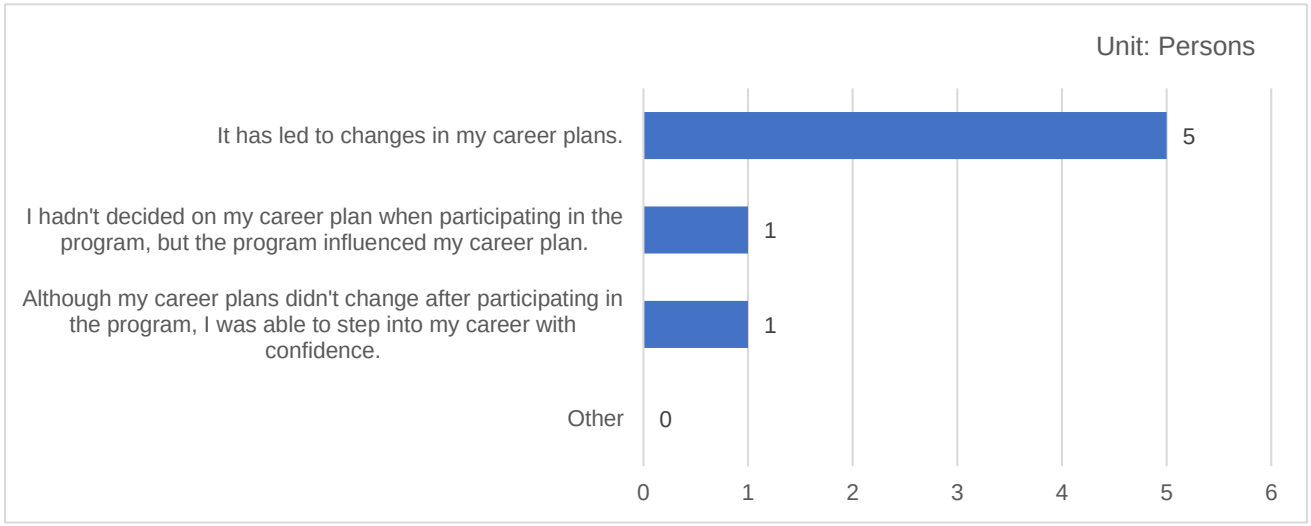


109. If you selected 1 or 2 in the previous question, please choose the one that best describes you.

1 件の回答

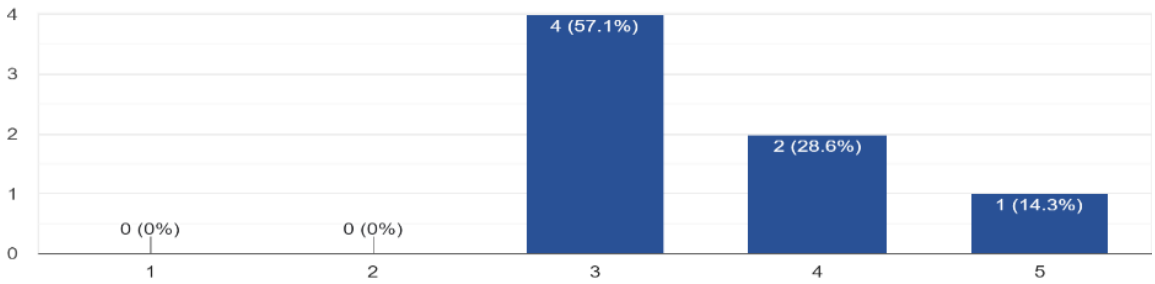


110. If you selected 3, 4, or 5 in the previous question, please choose the one that best describes you.



111.The knowledge/skills given in this program has been applicable practically and continuously to your work/study.

7 件の回答

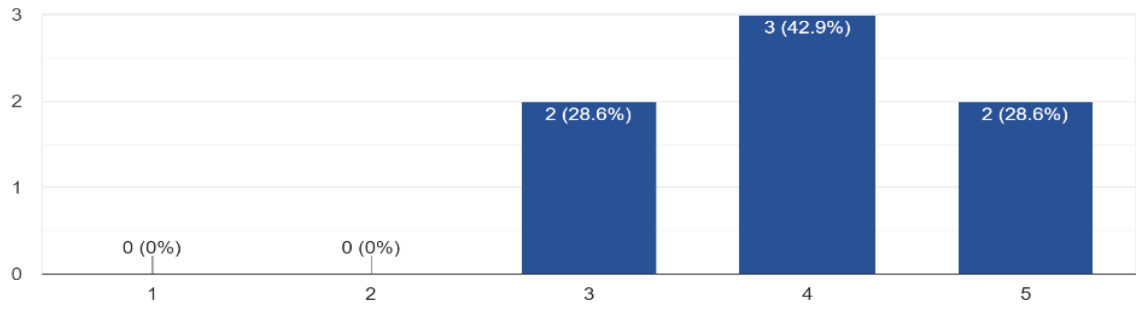


112. How are you currently using the knowledge/techniques gained in the program?

The Principles of JAS
I currently using the techniques that I have learn in the program to apply with my job.
I use it to analyze indicators of input materials, semi-finished products, and finished products

113. I think that continuous implementation of this kind of program will be effective to improve food analysis and food standards knowledge/skills in your country.

7 件の回答



Please skip ahead to Section 24.

【Section 21】: FA Your Career for Former Participants as a Non-Student

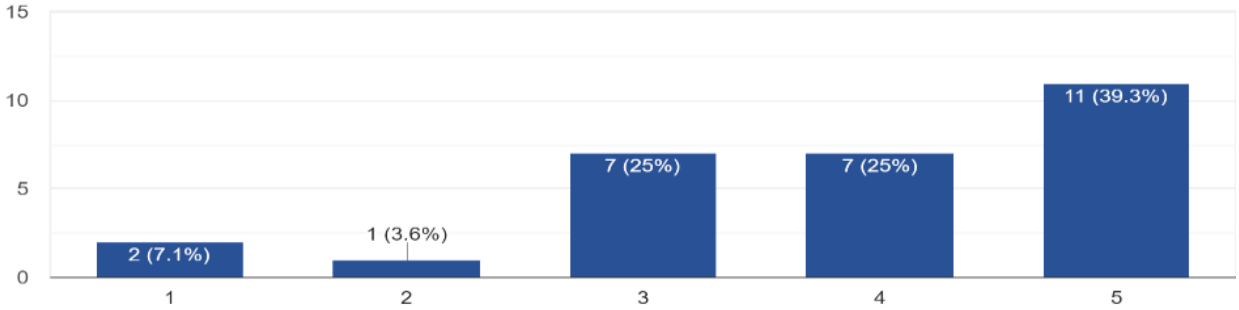
Questions 114 - 121

The following set of questions, Q114 – Q121, is directed to those who selected “Food Analysis” in Question 19 and “I was participating with a non-student status such as a lecturer, officer, business man, etc.” in Question 24.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

114. The knowledge/skills given in this program has been applicable practically and continuously to your work/study.

28 件の回答

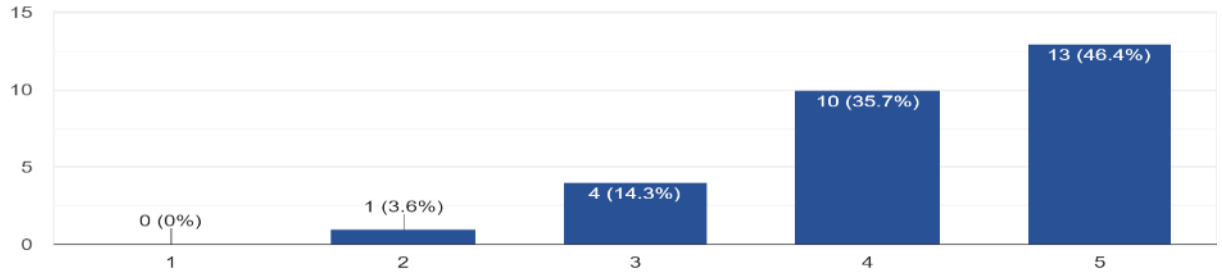


115. How are you currently using the knowledge/techniques gained in the program?

usually
usually
Agricultural engineer making in greenhouse
Just as a reference.
None
Conduct research
in research and development
Used for food safety management and understanding
Incorporation
The JAS TESTING METHODS LEARNED ARE USE IN TEACHING AND RESEARCH AND WAS EMBEDDED IN THE LABORATORY MANUAL FOR POSTGRADUATE STUDY
drafting Indonesian standard on agricultural product and processing
I attended the amino acid analysis hands-on and have a better understanding about the analysis and been using/apply the knowledge for my current work
Yes
only relevant project or work as a partnership
Shared most lessons to workmates
Sharing to colleagues
Yes, it is a bit.
HPLC analysis of food

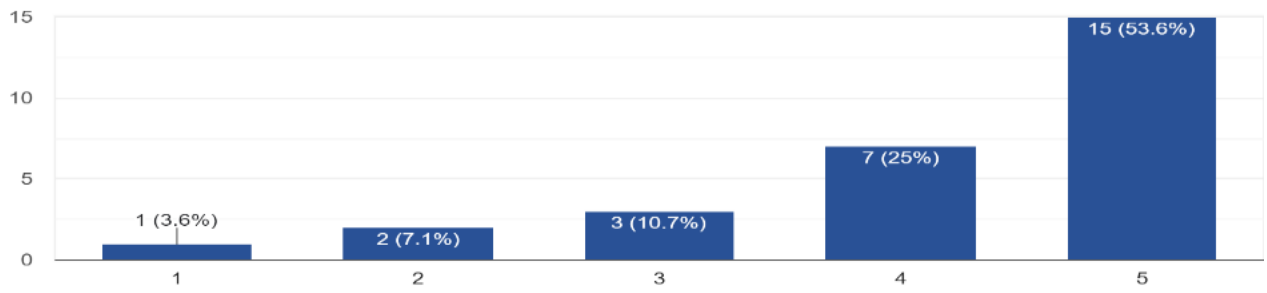
116. I think that continuous implementation of this kind of program will be effective to improve food analysis and food standards knowledge/skills in your country.

28 件の回答



117. If a program like FA course was available for your company or organization, would you like to take it?

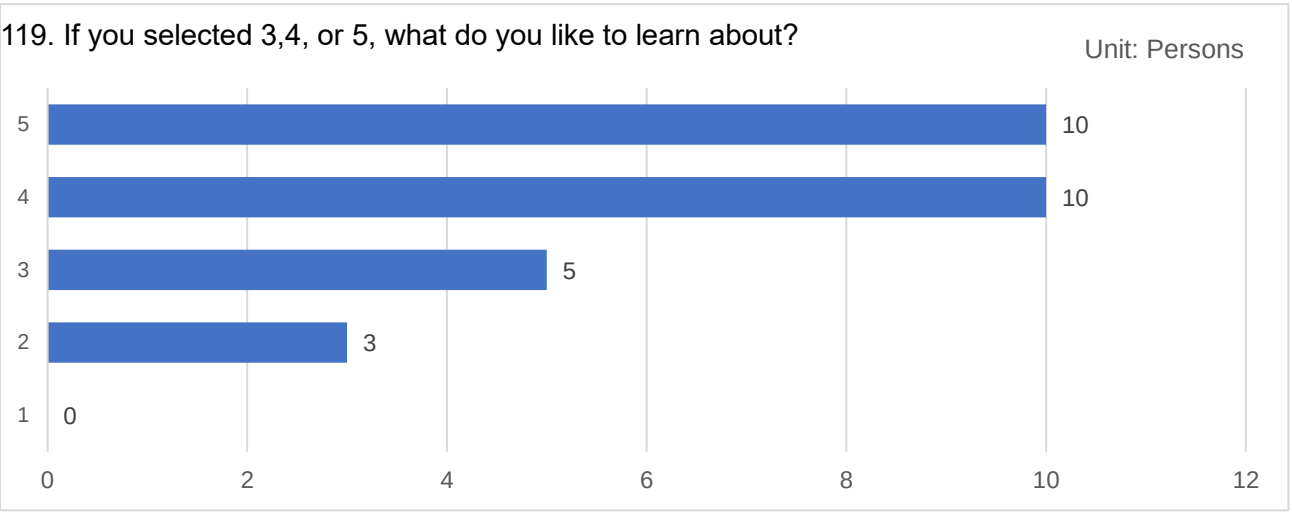
28 件の回答



118. If you selected 1 or 2, what led you to that thought.

4 件の回答

119. If you selected 3,4, or 5, what do you like to learn about?



120. What kind of program on food standards and certification would you find useful?

lecture
None
JAS
All food standards and certification used in ASEAN countries
drafting, analyzing, and applicating on the field
JAS
comparing standard from different countries
Agriculture Community Certification for market standard
JAS testing method
JAS
Understanding where i can find regulatory requirements for functional ingredients

121. What kind of program on food analysis would you find useful?

hands-on
None

Nutritional analysis
Analysis of functional ingredients such as active compounds in green tea
pesticide residue analysis
JAS
relate with latest technology in food safety
General food quality for market
Testing mushroom in Lab with HPLC
Methodology
Untargeted metabolomic analysis for identifying novel compounds

Summary of FA Your Career

Similar to the program evaluation, a survey was conducted in the FA program with three groups: 1) currently students, 2) former students (graduates), and 3) former participants as a non-student (working professionals).

When asked, "Has the program affected your career plan?" the student group showed mostly positive responses, with 71.4% providing a rating of 4 or higher on a 5-point scale (Q101). In contrast, 57.1% of the graduate group gave a positive response of 4 or higher (Q108). However, since the number of responses from graduates was small, it is difficult to determine if this reflects an overall trend.

For the common question across all groups, "The knowledge/skills given in this program will be/has been applicable practically and continuously to your future goal or work/study," 78.5% of the students gave a positive answer of 4 or higher (Q104). On the other hand, only 42.8% of graduates responded positively with a 4 or higher (Q111). Among the working professional group, 10% selected a negative response of 2 or below, but 64% provided positive answers of 4 or higher (Q114).

In response to the open-ended question for working professionals, "How are you currently using the knowledge/techniques gained in the program?", participants not only mentioned applying the knowledge to their research activities but also sharing it with colleagues and incorporating it into experimental manuals. This indicates the knowledge gained in the program is being spread and utilized in workplaces and research environments.

Please skip ahead to Section 24.

【Section 22】: FSM Your Career

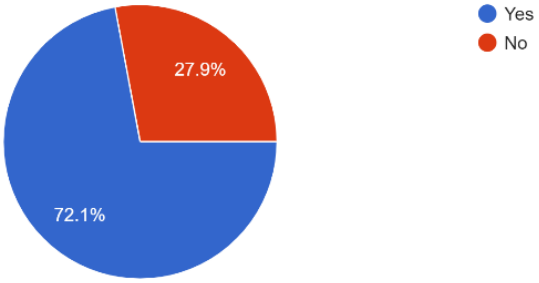
Questions 122 – 128

The following set of questions, Q122 – Q128, is directed to those who selected “Food Safety Management” in Question 19.

For the 5-point rating, 1 indicates Negative and 5 indicates Positive.

122. Has the program affected your career plan ?

68 件の回答



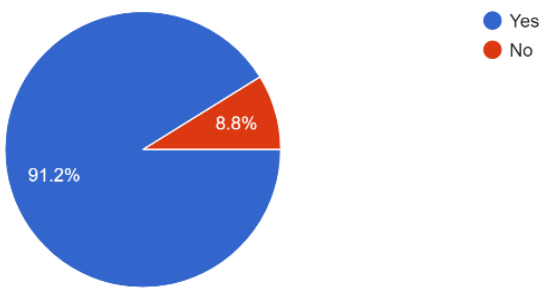
123. If your answer is yes, please explain how. Answers in your native language are also acceptable.

The program provides me with deeper knowledge about what I learn in class, helping me become more confident in my expertise so I can perform better in my job.
The program strengthens the qualification to ensure the food safety of marine and Fisheries product as stated as my job desk.
Good
Because my basic background is biotechnology, but now, I'm working on the food technology field. So this course is really helpful for me.
Change and modify teaching lessons
The program helps me establish a long-term plan for myself while also reinforcing many important foundational knowledge areas in the field I am pursuing.
I gained in-depth knowledge and skills, which broadened my career prospects. The exposure to industry-specific tools and methodologies has not only enhanced my competency.
I help me control and manage safety in preserving agricultural and food products
I used it for teaching and learning
Strengthen my food safety management system knowledge & skill
Deepen my knowledge in FSM including HACCP and Audit. It is helpful for me to teach and apply in the food enterprises
Giving me more knowledge about the management of food safety
The training materials are very relevant to my duties at the office and have an impact on my career.
this program strengthen my career plan as a lecturer in the field of food science
I became more interested in becoming a consultant in the food program in Indonesia, not only because the program is interesting, but also because there are still very few people around me working in this field.
Give me some idea how to manage my project.
It is very value. I can apply with the current job and brushing up my knowledge. I can bring and share some with my colleges and suppliers. More understanding JFS standard and how Japan control and standard of the food manufacture.

Useful for research and lecture
improvement of my knowledge
It's easier to understand JFSM and It also helps to understand the other standards.
Well, as my duties are working on processing, quality and safety of agricultural products
Because of the connection with the field of study, it can be applied to work after finishing education.
Training in food safety can be incredibly beneficial for your future career. Not only does it provide you with the knowledge and skills to handle food safely, but it also increases your job opportunities in the food and beverage industry, retail, and various food service sectors. Additionally, it prepares you to effectively manage emergency situations that may arise in the workplace. Did you know that having knowledge in food safety can also help reduce the risk of foodborne illnesses and other health-related issues?
In order to export our local agricultural products, we need to get the food safety standards and get the certificate. Not only sell to oversea, but it also can apply in all kind of foods that need to make sure that are safe for local consumers with quality and safety.
I think we need to teach it in more detail.
Yes, by understanding food safety management, we can produce products that meet the food safety standards set by the government.
FSM can enhance knowledge, skills, and abilities in teaching food safety.
The FSM materials have been modified to be more easily understood by small and medium-sized business operators, such as women farmer groups, in order to produce food that is safe and healthy for consumption.
I work on R&D for food innovation, food safety and quality management. I have gained and upgraded my comprehensive knowledge of FSM. I could update my skill in documentation preparation for audits and other requirements for food safety and quality management system enhancement in SMEs/food Manufacturing.
This training certainly adds to my knowledge in the field of food safety, especially food management safety in Japan
It gives me overview of the rules and regulation related to food safety management especially in other country (Japan)
The course helps boost up my confidence in handling Food safety classes
This program has helped me a lot in running the HPLC using the method provided by JAS. It has also helped me understand the differences between Malaysian and Japanese food laws and regulations.
I'm able to use it for my future career, especially in food safety and management system.
It has fulfilled my desire to learn about other food safety standards, increased my interest in the field, and motivated me to upskill through further study and training to find opportunities to become an examiner or auditor for farms, fields, factories, and supply chain.
Interest to involve on industrial audit
Teaching purposes and company consultation
Indirectly influential
Because the program supports my job and knowledge

124. Does the program relate to your academic work or business?

68 件の回答



125. If your answer is yes, please provide us with how the program relates to it.

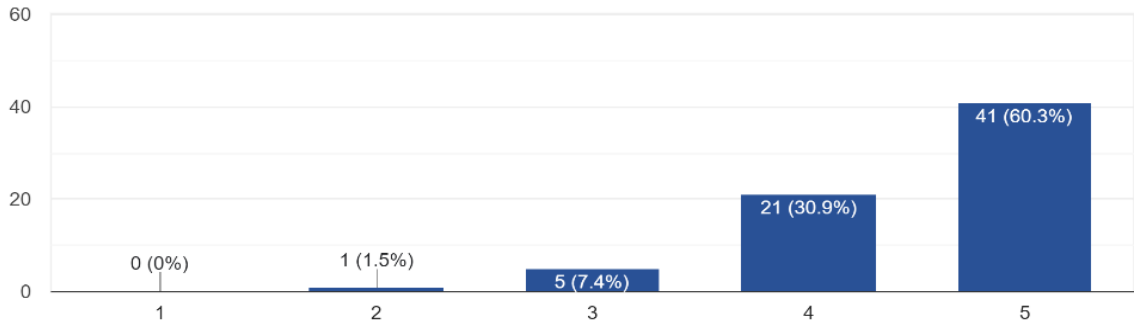
My work is directly related to product quality management, so the content of the course is very relevant to the challenges I face.
Requirements of food safety in food industries
Yes, so far the program related to the vision and mission of the institution
I can take the lesson and apply for my lecture
My department is Food safety and quality management. This program relates directly to my job.
Related to instruct students food technology; can apply to food processing
More Information to convey to the students and also industry players
My family owns a restaurant, and we occasionally welcome guests from Japan. The knowledge from the course can help me better understand Japan's food safety regulations, enabling me to serve our customers more effectively.
I help me control and manage safety in preserving agricultural and food products
Teaching & learning
I am currently working as Food Safety Management System Team Leader
Improving food safety for export
As a Food Research Officer, my work is naturally aligned with this field. Additionally, as a part-time lecturer in Food Science and Technology, I can also apply my knowledge of food safety management to educate my students. So, its relevant I guess.
How to cultivation of crops under heavy metal contaminated soil
According to the daily tasks in my job.
I know about food safety more than when undergraduate
in the college/university, i teach some subject related to food safety
food safety management
Yeah, but not too much.
HACCP and Auditor course
At the time of the program, I was working in a bakery where we were now establishing the FSMS of the bakery. Now, I work in a company where I am responsible for validating the X-ray machine which is a CCP. The course provided explanations on HACCP, GMP amongst others which made it easier to transit from the bakery to my new place of work
give more and new useful information for lecture course
It helps me to build up our standard food safety
My study background even though in bachelor and master degree, food safety is a major that i studied and carried out
You can apply the knowledge gained from training to relevant work.

Now our company focus on safe vegetables and fruits that aligned with Cam GAP and other food safety standards to make sure that from Farm to Fork or customer are safe. We also need to improve and work more with our producers as farmers, Agricultural Cooperatives (ACs), and Modern Agricultural Cooperatives (MACs).
Japanese Agricultural Standards (JAS) training programs are highly beneficial for food safety Professionals, particularly those involved in food production, processing, and distribution. As a lecturer who conducting classes on food safety and food quality managements systems, the proposed program provided in-depth knowledge of Japanese food safety and quality standards. Understanding these standards is crucial if I am working with or exporting food products to Japan. It also ensures that I can effectively manage and comply with Japanese regulations, making me a valuable asset to my organization. By learning about JAS standards, I acquired the skills to develop and implement food safety management systems that meet these stringent requirements. This helps in mitigating risks, avoiding non-compliance issues, and ensuring that food products meet high safety and quality standards, which is critical in maintaining brand reputation and consumer trust. The JAS certification is globally recognized, and understanding its standards can enhance my credibility as a food safety Professional. Having JAS training on my resume can distinguish me from other food safety Professionals. It shows that you have specialized knowledge in Japanese standards, which can open doors to career opportunities, particularly with companies that export to Japan or operate within the Japanese market. The JAS certification is globally recognized, and understanding its standards can enhance your credibility as a food safety Professional. Moreover, both food safety training and auditing training certificates provided me extra Professional qualifications along with current ISO 9001:2018 lead auditor and FSSC 22000 lead auditor qualifications. On top of that the training prepares us to effectively conduct or participate in JAS audits, ensuring that your organization is well-prepared for inspections and certifications. Overall, JAS training programs provide essential knowledge and skills that can significantly enhance my effectiveness and value as a food safety Professional, especially in roles that involve international trade and quality management.
It helped me a lot.
My academic as economic degree majoring Finance has related i can running my business based on my experiences and my knowledge
Creating small groups to understand FSM, then serving as a bridge to transfer knowledge to the community of small and medium enterprises.
It is very useful for me to develop my course content related to food safety and quality management systems, and other requirements of food standards for teaching.
This training is related to my competency in processing agricultural products
we work closely with other government linked institution, entrepreneur and industries in agriculture and food, therefore it is compulsory for us to really understand the food safety management
I practice and teach
Food Safety analysis
Content for teaching and research
I was student of M.Sc. Food Science during that program.
I can apply what I have learned to teach my students Food Safety
Food safety is very important in academic or business cause it could guide us with the right way to achieve high standard of final product and to make sure that our product has good quality before send to the consumers.
I majored in food technology, my career interest is keeping food products safe.
because it relates in my field.
Be able to enhance my knowledge to better understand food safety systems, particularly from the perspective of other international standards as outlined by JFS, and apply some ideas or principles from the Hazard Analysis and Critical Control Point (HACCP) method in a practical and straightforward manner on-site.
Teaching purposed and industry consultation
Teaching purposes and company consultation
I can applied the knowledge from FSM course for my teaching classes in undergraduate level.
The knowledge acquired during my food safety training serves as a foundation for me as a subject matter expert/trainer to impart to the trainees at my institution (Agricultural Management and Leadership Training Center - Ministry of Agriculture).

The program related with my academic work about food safety
Strengthen my skill on food safety management system

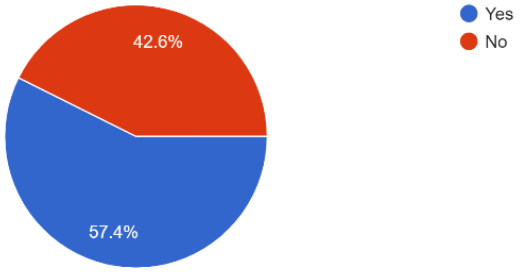
126. Did you wish to work as a food safety standards examiner for your country through the program?

68 件の回答



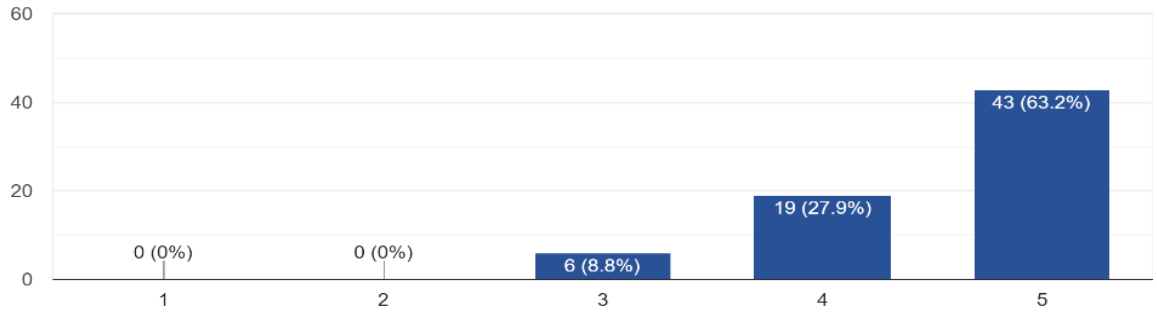
127. Did you know that completing the FSM program and contracting with an audit company qualifies you to become a registered examiner or a judge of JFS standard?

68 件の回答



128. Would you like to complete the FSM program and contract with an audit company to work as a registered examiner or judge of JFS standard?

68 件の回答



Summary of FSM Your Career

In response to the question, "Has the program affected your career plan?" (Q122), 72.1% answered "Yes." Additionally, in the question "Does the program relate to your academic work or business?" (Q124), 91.2% answered "Yes," indicating that the program content was indeed useful for their academic or professional work.

In the open-ended question for those who answered “Yes” to Q122, "How has the program affected your career plan?" (Q123), there was an 80% response rate, many participants expressed high appreciation for the practical aspects of the program. Responses included: "By gaining deep knowledge and skills, my career prospects have expanded. Exposure to industry-specific tools and methodologies has enhanced my abilities," and "This program deepened my understanding of what I learned in class, allowing me to confidently demonstrate my expertise and perform better at work." There were also positive comments about the program materials, such as: "The FSM materials have been modified to be easy to understand for small and medium-sized business operators, such as women’s agricultural groups, to produce safe and healthy food."

In the open-ended question for those who answered “Yes” to Q124, "How does the program relate to your academic work or business?" (Q125), there was a 77.4% response rate, many respondents shared how the knowledge gained was practically useful. Examples include: "I am able to apply some of the ideas and principles of the HACCP method in a practical and easy-to-understand way in the field," and "My family runs a restaurant, and we sometimes host customers from Japan. The knowledge I gained in this course has helped me better understand Japan’s food safety regulations and provide more effective service to our customers."

In response to the question "Did you know that completing the FSM program and contracting with an audit company qualifies you to become a registered examiner ro a judge of JFS standard? " (Q127), many participants answered "No," with 42.6% of responses, indicating that this is an area for improvement moving forward.

Please skip ahead to Section 25.

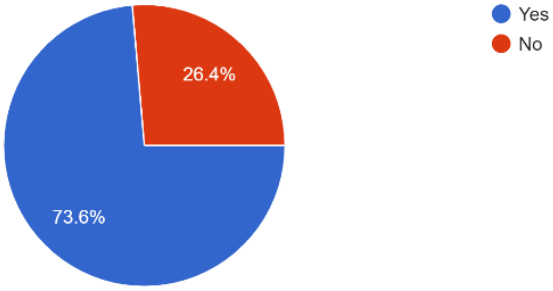
【Section 23】: About Japan Food Safety (JFS) and Japanese Agricultural Standards (JAS) for FVC participants

Questions 129 - 132

The following set of questions about JFS and JAS, Q129 – Q132, is directed to those who selected “Food Value Chain” in Question 19.

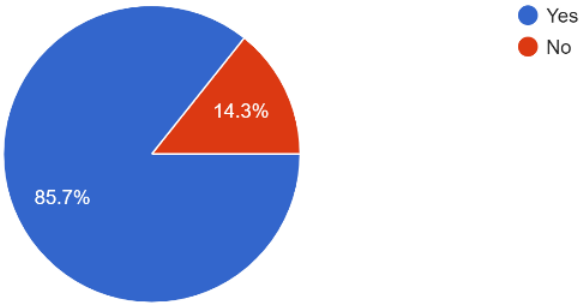
129. Do you know about Japan Food Safety (JFS)?

201 件の回答



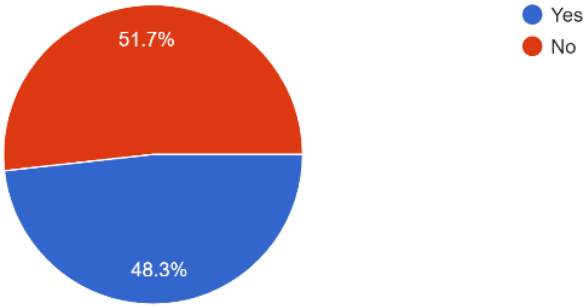
130. If your answer is yes, would you like to incorporate it into your work or research?

161 件の回答



131. Do you know about Japanese Agricultural Standard (JAS)?

201 件の回答



132. If your answer is yes, please tell us about your knowledge.

JAS stands for Japanese Agriculture Standards which delivers a stamp to stick on agri product to help consumers pick safe foods
I saw this standard during my time in Japan
The requirements to be met in order to qualify
The Japanese Agricultural Standard (JAS) is a certification system established by the Japanese government to ensure the quality, safety, and authenticity of agricultural, forestry, and fishery products. Administered by the Ministry of Agriculture Forestry, and Fisheries (MAFF), JAS standards cover many products, including organic foods, processed goods, and wood products. Products that meet JAS certification are labeled with the prestigious JAS mark, a symbol of quality and safety. This mark signifies that they comply with specific production methods, quality control, and environmental sustainability standards. The system is particularly known for its stringent requirements in organic farming, ensuring that products labeled as organic adhere to natural and environmentally friendly farming practices without the use of synthetic chemicals. JAS is an essential certification for exporting goods to Japan, as it provides consumers with assurance regarding product safety and quality, which is highly valued in the Japanese market.
The food Japan chemical l...
The Japanese Agricultural Standard (JAS) regulates the quality and safety standards of agricultural products. It also sets accurate labelling to indicate their origin and certification of the products. This includes organic certification that prohibits synthetic pesticides and fertilizers.
The Japanese Agricultural Standard (JAS) is a set of regulations and guidelines established by the Japanese government to ensure the quality and safety of agricultural products and processed foods in Japan. The JAS system covers a range of standards, including Organic Standards. JAS has specific criteria for products labeled as organic, including requirements for production methods, handling, and certification processes. The second one is Product Quality Standards. JAS sets standards for various agricultural and food products, ensuring they meet specified criteria for quality, safety, and authenticity. The third one is Certification Requirements. To use the JAS mark on products, companies must undergo a certification process to demonstrate compliance with the relevant standards. This often involves inspections and audits by authorized certification bodies. The four on is Labeling Standards. JAS also provides guidelines for labeling agricultural products to ensure that consumers receive accurate information about the products they purchase. The JAS system is important for maintaining high standards in agriculture and food production, both domestically and for imported products. It helps to ensure that products are safe, reliable, and of high quality for consumers in Japan.
Understand food safety
Organic farming in Japan uses the technology of Machin to grow between harvests. I have an interest in how to use it to make it easy for the framer to collect yields. All the manufacturer has a label because want people who understand countries that grow and import it.
JAS is JAPAN standard (certification in the agriculture field.
The Japanese Agricultural Standards are standards for the agriculture industry maintained by the Japanese Government. They are comparable to Japanese Industrial Standards but for food and agricultural products. Once a product has passed tests conducted by government-backed rating bureaus the JAS seal (right) is appended to the product
JAS is regulation s established by Japanese government to ensure product safety and quality
I just saw on the Japanese food to ensure the hygiene.
It’s the standard the Japanese uses to separate the quality of their produce in which the farmer greatly benefits as their product will be sought and is being sold at the right price.

I am aware of the quality monitoring of Agricultural produce in Japan. They have a set of quality standards for each commodity to ensure the quality and safety of the product when it reaches to the customers. Apart from that, Japan also has established standards for pesticides use as well as in handling, distributing, and processing of various agricultural commodities.
JAS is certifying body in Japan specifically JAS will certify the agricultural, livestock and even processed food products for the consumers. This is very important to minimize fraud.
Japanese Agricultural Standard (JAS) is the National standard of Japan for Agricultural commodities, set by the National Government, such as in terms of production, distribution, and processing. The JAS are the reference standard of farmers or manufacturers. If certain product is 'JAS' certified, that indicates that is of good quality.
JAP is doing the appropriate and rational standards in the field of Agriculture forestry, and fishery, ensuring that certification and testing, etc.. This is to improve the quality of agricultural and forestry products by streamlining production, sale and Other undertakings, and facilitate smooth transactions in agricultural and forestry products and expand opportunities for general consumers to make reasonable choices concerning products, by taking measures to ensure proper quality labeling of agricultural and forestry products excluding food and drinks, and thereby contribute to the sound development of industries related to Agriculture forestry, and fishery, and contribute in protecting the interests of general consumers.
N/A
Nothing po
JAS are Japanese standards that focus on the Agriculture fisheries, forestry and in food industries, it provides the best products intended for human and animal nutrition.
It is a set of standards, from quality specifications to methods of testing, developed by MAFF to be followed by the Japanese industries before they given the JAS logo or certification
As far as I can recall, the way Japan handles its post harvest activities were the most striking to me.
It's a set of rigorous standards for agri products, ensuring safety, quality, and traceability, JAS certification is highly respected in Japan and internationally, often associated with premium products.
Japan has a very strict regulations about food traceability and food frauds. The country has governing bodies that strictly governing the quality of food and seafood products for their people.
I don't really know the details and the specific data but I understand that they are really advanced.
JAS is Japan's National standards established by MAFF.JAS has a wide range of standard quality specifications for product, and not only that, JAS also covers certification system for a third party testing to verify the reliability of the test results of the latter
JAS is comparable to Japanese Industrial standards wherein it is maintained by the Japanese government for agriculture Industry. It specifies on agriculture and food products; JAS certification is a must for marketing and exporting Japan products especially organic ones. The standard includes forestry, fisheries, food industry and agriculture. Everyone involved in the production chain must undergo product testing and factory inventory or audit
Its all about standard on marketing and exporting of Japan products. It gives certification. I've come to know this because I have introduced this when I taught Food Laws with my students.
No
Similar with PAS or the Philippine Agricultural Standard, the Japanese Agricultural Standards (JAS) aims to ensure the quality, safety and traceability of food products to protect consumers and promote fair trade practices. JAS was implemented on 2001 and revised in 2005.
It is the standards used to agricultural commodities in Japan especially in food value.
JAS is a kind of system where Japan agriculture has been following. If I were to relate it to my work, JAS was somehow the same as a USP standard where it is used as basis for the purity or potency or quality of the products produced by our company.
Implemented much more in organic agriculture
In the JAS system, it is possible to establish a variety of standards including Quality of Products, Process of Production, Distribution of Products, Methods of Product Handling, Managing Methods of Business Operators, and Testing Methods

Based on my understanding, it is about the food standards that has to be checked and passed by a food company or owner in order to assure the consumers that the food being produced is safe to eat.
Japan food safety is a Safety Management assessment, which consist of three elements: Food Safety Management System (FSM), Hazard Analysis and Critical Control Point (HACCP) and Good Manufacturing Practices (GMP). JAS (Japanese Agricultural Standards) prefer to Japanese National Standards in the field of agricultural, forestry, fisheries and food value chain industry.
JAS for me is more effective in implementation when talking about standards. They are making sure that their produced are always align in the standards which I can say they their produced is safe.
JAS (Japanese Agricultural Standards) is the standard used in organic agriculture in Japan, under the management of the Japanese Ministry of Agriculture. This organic standard includes many regulations on criteria for products and labels to help consumers choose easily. Basic requirements of JAS standards: Organic soil; Organic fertilizers; Non-genetically modified seeds and crops; Control of harmful animals and plants by mechanical, physical, biological measures or a combination. The use of chemicals to prevent hazards is only allowed when the threat is imminent and when the above measures are not effective. Livestock industry: do not use available feed, growth stimulants for livestock. The farming and care process must be strictly implemented according to regulations.
I only know a little bit of knowledge through Articles about failed exports due to lack of qualifications.
Give me know a lot of knowledge about food and agronomy in Japan
JAS is an organisation that helps the agricultural system of Japan.
The Japanese Agricultural Standard (JAS) refers to a set of standards and certifications established by the Japanese Ministry of Agriculture Forestry, and Fisheries (MAFF). These standards are applied to agricultural products, forestry products, and processed foods to ensure their quality, safety, and labeling accuracy. Products that meet the JAS requirements are allowed to carry the JAS mark, which signifies compliance with Japan's rigorous quality standards. The standards ensure transparency and trust in the agricultural and food industries and also help facilitate international trade by assuring that exported products meet Japan's high regulatory expectations.
JAS (Japanese Agricultural Standards) is the standard used in organic agriculture in Japan, under the management of the Japanese Ministry of Agriculture. This organic standard includes many regulations on criteria for products and labels to help consumers choose easily.
GMP (Good Manufacturing Practices) standards for food safety, food management, and the principles of HACCP (Hazard Analysis and Critical Control Points) management.
If i recall, JAS is a standard Set by Ministry of Agriculture, Forestry and Fisheries. That standardize the process from farm to market.
From what I know, JAS are a set of regulations and guidelines established by the Japanese government to ensure the quality, safety, and consistency of agricultural products and related goods managed by MAFF.
It is regulatory in nature
It is very advanced and particular.
It is a Japanese standard established by the ministry of Agriculture in the field of food, agriculture forestry and fisheries
it is a Japanese standard established by the Ministry of Agriculture Forestry and Fisheries for food, Agriculture forestry, and fisheries. It includes the quality of the products, their processing, handling, management, and testing.
The Japanese Agricultural Standard (JAS) is a certification system established by the Ministry of Agriculture Forestry, and Fisheries (MAFF) in Japan. It sets quality and safety standards for agricultural, forestry, and fishery products, as well as processed foods. The JAS mark on products indicates that they meet strict criteria for quality, production methods, labeling, and safety.
The JAS standard is established by the Japanese Ministry of Agriculture, Forestry and Fisheries (MAFF), and its systems are also built by MAFF. It is a standard for organic agricultural and forestry products. Products that meet this standard will have the JAS logo printed on their packaging, making it easy for consumers to choose.
JAS checks the quality of agricultural produce before it is sold in the market may it locally or internationally produced.

As far as I can remember it is promoting food safety management.
JAS standard is the abbreviation of Japanese Agricultural Standards (JAS) System, which means Japanese organic agricultural standards.
JAS are the Japanese national standards established by the Minister of Agriculture Forestry and Fisheries in the fields of food, Agriculture forestry and fisheries (https://www.maff.go.jp/e/policies/standard/jas/)
Japan Agricultural Standard is the standard implemented in Japan in terms of Good Agricultural Practices in which they have trained Japanese farmers to have a good harvest.
The Japanese Agricultural Standard (JAS) is a set of quality and safety standards established by Japan's Ministry of Agriculture Forestry and Fisheries (MAFF). These standards apply to agricultural, forestry, and fishery products, including processed foods, to ensure their quality, labeling, and organic certification. Products that meet these standards are labeled with the JAS mark, indicating they have undergone rigorous testing and adhere to specific criteria. The JAS system helps maintain consumer trust and supports the export of Japanese products by certifying their quality.
Japan has a really high standard in terms of food safety, ensuring that all foods contributed to the market are of top quality to provide not just safe, delicious, but also nutritional food items.
It is system of controlling agriculture and food Education with standard.
it is a set of national standards established by MAFF to ensure that all agricultural products sold in Japan market are within the limits/specifications considered to be safe
Based on my understanding, JAS ensures the quality of plant and livestock products throughout the food value chain.
None
JAS is a unified system of standards in Japan used for quality checking
It is a set of standards used to strictly and properly label food products and processes.
The Japan Agriculture Standards (JAS) is a system of standards regulated by the Ministry of Agriculture Forestry and Fisheries of Japan (MAFF) to ensure the quality and safety of agricultural products, processed foods, and other related products. It is absolutely essential and necessary for me.
Standard that has been used for crops and others for the Japanese market's acceptability or for grading crops.
It is established by the Minister of Agriculture Forestry and Fisheries in the fields of food and agriculture
AS are the Japanese national standards established by the Minister of Agriculture Forestry and Fisheries in the fields of food, Agriculture forestry and sets the standard for company freight forwarding, project logistics, and supply chain support.
this is all about the standards set by Japan in Manufacturing, food processing etc. to assure quality and safety especially food products for the consumers
it is about the standards of the agricultural products and processes in Japan. it also includes the rules and regulations that is being followed by the farmers, manufacturers, and distributors.
These standards cover a wide range of products, including food and beverages, and are used to certify organic products, labeling, and processing methods. Products that meet JAS requirements can display the JAS mark, which assures consumers of their quality and compliance with the standards.
They have this well-organized system in terms of food processing and anything involved in it.
A standard that is incorporated into production of products related to industry such as agriculture
JAS stands for Japanese Agricultural Standards. This is a strict system of standards issued by the Japanese government to ensure the quality and safety of agricultural products, especially organic products. Basic requirements of JAS standards No use of chemicals: Organic products that meet JAS standards must not use chemical fertilizers, pesticides, growth stimulants and other synthetic chemicals. Land management: Cultivated land must be managed sustainably, protecting soil fertility and biodiversity. Livestock: Livestock must be raised in a natural environment, provided with organic feed and no antibiotics used.

Post-harvest handling: The processing and packaging of products must ensure food hygiene and safety and no chemical additives are used.
As far as I know, foods produced or imported to Japan must follow very strict safety regulations. That is something worth learning with my country
JAS is focused on Healthy standard foods, effective established, foods security and other more...
Japan maintains rigorous quality standards in the food sector, encompassing a comprehensive closed-loop system from farm to fork. Health and environmental sustainability are paramount in this process.
It's a set of standards for the import, export and Manufacturing from the farm to fork.

Please skip ahead to Section 26.

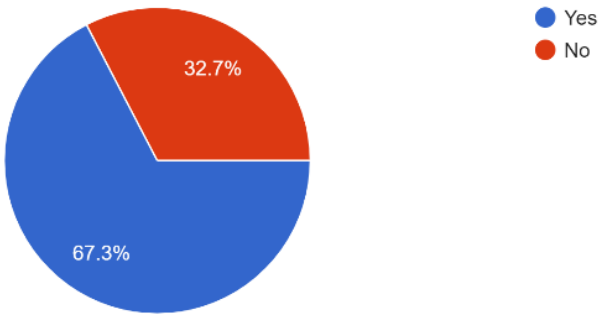
【Section 24】: About Japan Food Safety (JFS) for FA participants

Questions 133, 134

The following set of questions about JFS, Q133 and Q134, is directed to those who selected “Food Analysis” in Question 19.

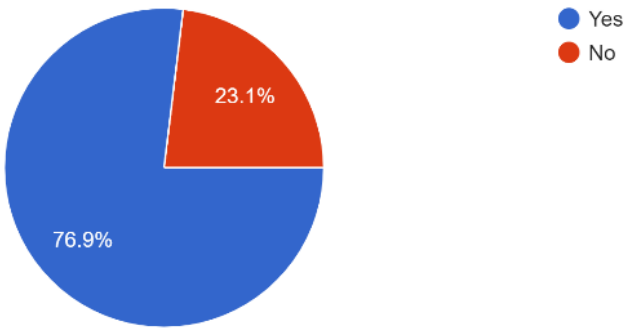
133. Do you know about Japan Food Safety (JFS)?

49 件の回答



134. If your answer is yes, would you like to incorporate it into your work or research?

39 件の回答



Please skip ahead to Section 24.

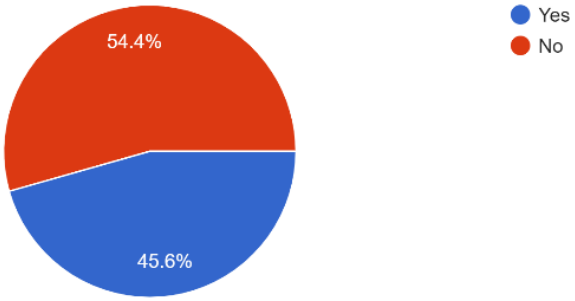
【Section 25】: About Japanese Agricultural Standard (FAS) for FSM participants

Questions 135, 136

The following set of questions about JFS, Q135 and Q136, is directed to those who selected “Food Safety Management” in Question 19.

135. Do you know about Japanese Agricultural Standard (JAS)?

68 件の回答



136. If your answer is yes, please tell us about your knowledge.

Under the JAS system, it is possible to establish a variety of standards, including (1) Quality/Specifications of Products, (2) Process of Production/Distribution of Products, (3) Methods of Product Handling by Business Operators, (4) Business Managing Methods of Business Operators, (5) Testing Methods of Products, and (6) Vocabulary related to (1)-(5)
Requirements involve that need to be fulfilled by other countries in exporting their food products
JAS (Japanese Agricultural Standards) are the Japanese National Standards in the field of agricultural, forestry, fisheries and food industry. General JAS applies to foods and forestry products which are required to show conformity to the JAS quality grade, composition and specification. Specific JAS applies to foods which are required to show conformity to the JAS for specific method and for foods with distinctive characteristics
Good
I am not entirely familiar with it, but from what I understand, it falls under Japan's Ministry of Agriculture Forestry, and Fisheries and is responsible for setting national standards in the areas of food, Agriculture forestry, and fisheries.
standard for a production activity related to agriculture in Japan
JAS is national standards established by Japan’s Ministry of Agriculture Forestry and Fisheries (MAFF). These standards cover various aspects of agricultural, forestry, fisheries, and food products. There are different types of JAS marks, such as the general JAS mark for quality, the organic JAS mark for organic products, and specific JAS marks for products produced by distinctive methods.
The Japanese Agricultural Standards are standards for the agriculture industry maintained by the Japanese Government. They are comparable to Japanese Industrial Standards but for food and agricultural products. Once a product has passed tests conducted by government-backed rating bureaus the JAS seal is appended to the product. The JAS originally covered only horticultural products such as fruit and vegetables, livestock feed, and processed products of horticultural origin. This has been extended to include livestock products such as animals, eggs and processed animal products such as cheese. This Standard does not currently cover apiculture (honey & bee products) or aquaculture.
As i have been trained in Japan, JAS is referred to a standard to qualify the agricultural products from the farmer or agricultural cooperatives as they are organic product and safe for consumption

It is a standard for agricultural industry management established by the Japanese government, used for food and agricultural products. If products pass through the Japanese Agricultural Standards (JAS), they will bear a right-side label.
It is a standard that Japan government using to make sure all the agricultural products from the ingredients and standard methods were applied to get the standard with difference sectors and logos. The buyers see the JAS logo will recognize those products are safe and meet the food standard.
The Japanese Agricultural Standards (JAS) are a set of guidelines established by the Japanese Ministry of Agriculture Forestry and Fisheries (MAFF). These standards are designed to ensure the quality, safety, and labeling of agricultural and forestry products in Japan. JAS covers a wide range of products, including food, beverages, wood products, and even textiles. JAS defines the quality standards for various agricultural and forestry products. These standards are specific to different product categories, such as organic food, processed food, livestock products, and more. The JAS mark on a product indicates that it meets these rigorous quality standards. JAS includes safety regulations that ensure products are safe for consumers. This can involve testing for contaminants, ensuring proper processing methods, and verifying that the product is free from harmful substances. One of the key components of JAS is the requirement for accurate labeling. This ensures that consumers are provided with clear and truthful information about the product, including its origin, ingredients, and any special characteristics (e.g., organic, non-GMO. To use the JAS mark, producers and manufacturers must undergo a certification process conducted by an accredited body. This involves rigorous inspections and audits to ensure that the products comply with JAS standards. Only certified products can display the JAS mark, which is a recognized symbol of quality and safety in Japan. JAS standards are recognized internationally, especially in regions that trade heavily with Japan. Products bearing the JAS mark are often seen as high-quality and safe, making them more competitive in the global market. Overall, the JAS system is a critical component of Japan's efforts to ensure the safety, quality, and transparency of its agricultural and forestry products. For consumers, the JAS mark is a trusted indicator of product quality, and for producers, it represents a commitment to maintaining high standards.
i may not be as good as I should be
quality standard of agricultural product for raw material to Food Industry
JAS is the standard established by the Japanese government for ensuring food quality, and safety of agricultural products. The organic product is certified by JAS, and the process of inspection and controlling the safety and quality of the food product is from farm to fork.
The Japanese Agricultural Standard (JAS) is a set of guidelines and standards established by the Japanese government to ensure the quality and safety of agricultural and forestry products. These standards cover a wide range of products, including food, beverages, and timber
I knew about JAS after the workshop
It's a national standard which was published by ministry of Agriculture forestry and fisheries in field of food. It was used for specification of food ingredients following to the standard, production distribution, method of product handling and testing the quality of product.
The Japanese Agricultural Standard (JAS) is a set of standards established by the Ministry of Agriculture Forestry and Fisheries (MAFF) of Japan to ensure the quality, safety, and authenticity of agricultural and forestry products
Japanese national standards in food safety.
JAS is a standard established by MAFF in Japan, focusing on controlling the quality and labeling of both domestically produced and imported agricultural and food products. Its requirements are designed to ensure high-quality standards, emphasizing production practices, labeling accuracy, and ongoing compliance through inspections and certifications.
JAS stands for Japanese Agricultural Standards. These are the standards that regulate the production, processing, and labeling of agricultural products in Japan. They aim to ensure the safety, quality, and traceability of food products.
AS stands for Japanese Agricultural Standards. These are the standards that regulate the production, processing, and labeling of agricultural products in Japan. They aim to ensure the safety, quality, and traceability of food products.
The Japanese national standards governing the fields of agriculture, forestry, fisheries, and food. JAS (Japanese Agricultural Standards) is established by the Minister of Agriculture, Forestry, and Fisheries of Japan.

Standard (Food / Chemicals Manufacturing Sector) Auditor / Reviewer Training Food Safety Training
JAS is a set of standards and regulations established by the Japanese government to ensure the quality, safety, and authenticity of agricultural, forestry, and fishery products. The standards are managed and enforced by the Ministry of Agriculture Forestry, and Fisheries (MAFF) in Japan. JAS covers various aspects of food production, including organic products, processed foods, livestock products, beverages, and other agricultural goods.

Please skip ahead to Section 25.

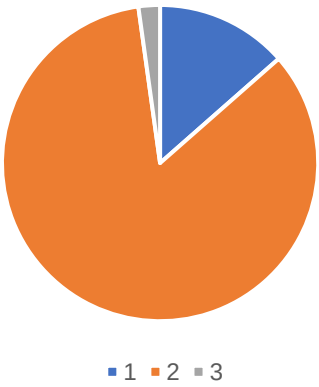
【Section 26】: To All the Respondents

Questions 137 - 142

The following set of questions, Q137 – Q142, is directed to all participants.

137. Have you been involved in any projects related to Japan, apart from this HRD project?

Unit: Persons



Others:

but hoping so
I had a plan for an exchange program in Osaka University in 2020
I started learning Japanese a little , now I can read Hiragana and Katakana words but i didn't know their meanings.
I will learn more
Never
Not reatedrelated to HRD project but involved in Eco Action 21. Establish an EnvronmentalEnvironmental Management Certificantion System for Food Industry in Vietnam
Not yet but maybe in the coming months

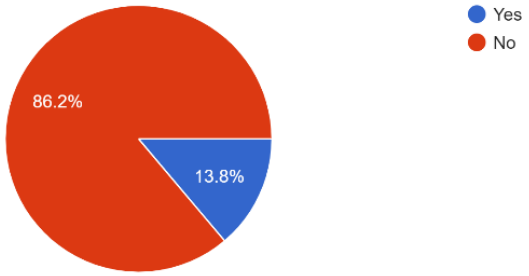
138. If your answer is yes, please tell us about the project.

Food safety
JENESYS which emphasizes on food safety
Book project on Halal Perspectives which covered Halal certification process in Japan
I participated in the project with the instruction of Japanese food experts.
Collaborative research with Railway Technical Research Institute (RTRI), Japan Railways, Tokyo, Japan on the analysis of Floating Ladder Tracks (2001).
Internship Program for Young Researchers in the Fields of Bio-industrial Sciences by the University of Tsukuba and Japan Student Services Organization (JASSO)
Don’t have been invited
No
"Next-generation Circular Bio Economy"
It’s about research in clinical trial
None
N/A
NA
No po
Yoshinoya Webinar Series 2023
Seminar
N/A
Field study program - in collaboration with Yoshinoya Holdings Inc
No
I work for Nichirei Fresh company
Post doctor research at the University of Tokyo
i like the program technique
I help facilitated Food value chain training course in Cambodia (Phase-4)
The project was a a field study program by the Yoshinoya Holdings Co. Ltd. It was similar to that of an internship where we were able to get hands-on experience on the company's farm to fork works. The project also provided a cultural immersion about Japan which helped us observe how their culture affects their market strategies and how it influences their food and service in the present.
None
1. Identification and Planning of Infrastructure Investment for Reducing Agricultural Postharvest /Post Production Losses in ASEAN Region (Funding Source(s): Japan ASEAN Integration Fund (JAIF)) 2. Clinical testing and standardization project with Morinaga Milk Industry Co.
It was a program called NU-KU-RUA. It was a 9-day exchange course to Nagoya University. There were three different selected groups of students from Nagoya University, Japan, Kasetsart University from Thailand and Royal University of Agriculture from Cambodia. The program was conducted back in 2022.
I experienced working for JICA project involved with Fresh vegetables used in Cambodia. I led the research team to do research by using questionnaires to collect the data (did a survey). Our respondents included consumers and sellers from markets in Phnom Penh and a few provinces.
The project, as initiated by ASEAN and MAFF-Japan aims to establish an effective linkage for the transfer of cutting-edge technology and information among ASEAN countries, particularly from Japanese industries. This project focuses on providing practical know-how and skills to university students through: a. Establishing partnership programs on food-related areas at Universities in ASEAN region b. Contribution from Japanese experts as guest lecturers from private sector c. Strengthening partnership and creating networks at various levels including Public-private, academic-industrial and among different players in the industry along the value chain (e.g., agricultural production and processing).
JICA and IDEA Consultant program relate with mercury
HACCP food audit

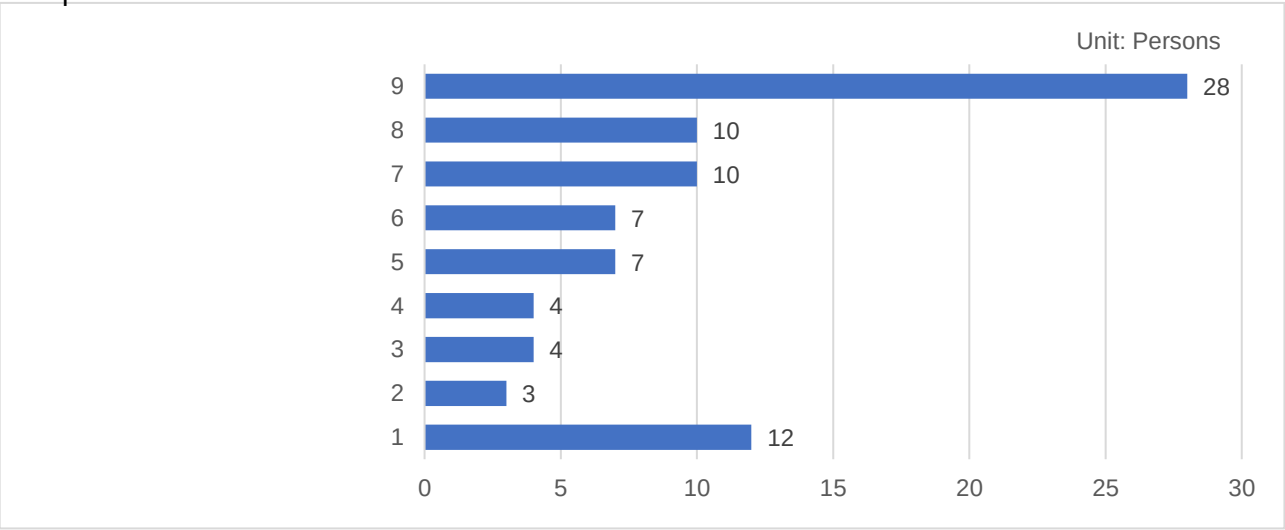
1. Policy Dialogue for Decentralized Domestic Wastewater Treatment System in South East Asia (PODIWM): Investigation, Evaluation and Advisory for Promoting Dialogue for Decentralized Domestic Wastewater Treatment System in South East Asia (June 2019-November 2020), UBD
“Digital Transformation (DX) and Green Transformation (GX) Pilot Project for Agriculture in the Mekong Delta” by Sorimachi Co., Ltd. under the ‘Global South Future-Oriented Co-Creation Project'
Manufacturing plastic from plant based material for food packaging
N/A
Food Analysis Facilitator at Royal University of Agriculture from MAFF
I had successfully completed in JFS-A/B Standard Food Safety Training and Audit Training.
Food Analysis 2022
None
Mobility program for students - a collaboration with Yoshinoya Holdings Inc
Collaborative research with Professor Morimoto of Tottori University
NA
No
HRD project
ASEAN-JICA Project
Student exchange programmes
Involved in analysis for chewing gum sold in Japan by Mondelez
Developed ASEAN training programmes for harmful algae and plankton bloom.

139. Have you ever attended any food-related projects for other countries that were equivalent to our HRD project?

318 件の回答

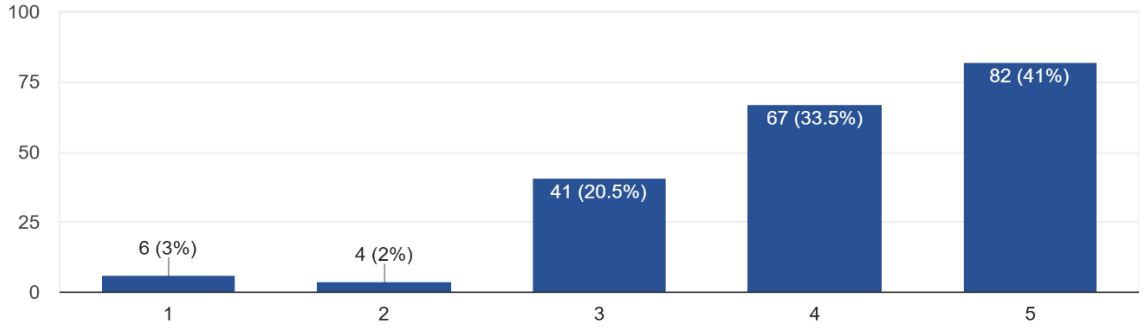


140. If your answer is yes, please tell us which country organized that program? You may select multiple answers.



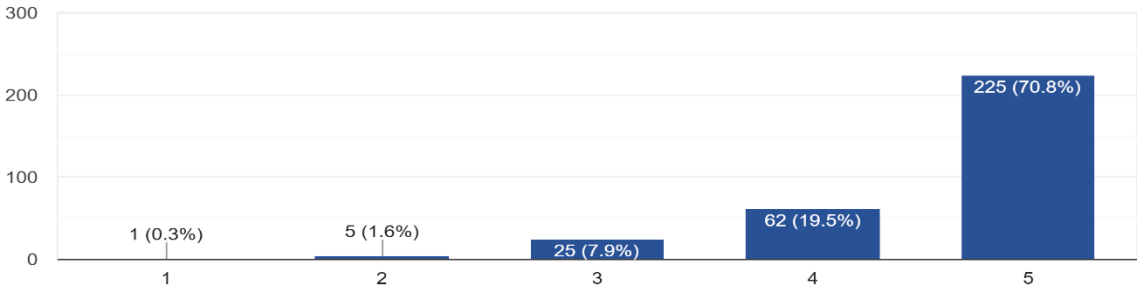
141. The program which organized by another country was matched your future goals.

200 件の回答



142. If a program like our HRD is available for your company or organization, would you like to join it?

318 件の回答



This concludes the questionnaire.

Impact assessment Interviews Section

The Project on Human Resources Development in Food-related Areas through Partnership with Universities in ASEAN Region (HRD Project)-Phase 3

Interviews with Food Value Chain (FVC) Program Participants

FVC Interview 1: On-site interview on 6 September 2024

	Interviewee
Name	Ms. Nattakan Jakkranuhwat
Age	38 years old
Nationality	Thailand
Company/ Organization Name	Kasetsart University
Department/Section Name	Agro industrial Technology and management, Department of Agro-Industry,
Position	Ph.D. candidate, Third Year
Year of Program Participation	・2021 FVC Program ・2023 FVC Program

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

I remember finding the content very interesting, especially the lecture on the Internet of Things (IoT) in agriculture. The lecture covered topics such as atmospheric measurements, soil analysis to determine the ideal environment for crops, sensors to measure harvest time, and even the process of growing meat from cells, all of which were fascinating.

In Thailand, the importance of IoT is recognized, but there is still a lot of uncertainty about which technologies to introduce and how to apply them in agriculture. The lecture made it easier to understand various IoT-related technologies, and I was especially interested to learn about technologies that are already being implemented in Japan but are not yet used in Thailand. Hearing about the challenges and results from Japan was very helpful in considering how we can advance IoT-related technologies in Thai agriculture. I also see these technologies as crucial for the future sustainability of the sector.

Additionally, I struggled with the language during the 2021 program. While PhD and master's students are generally fine, I feel that undergraduate students, especially those in their fourth year, might still have difficulty with English.

<About your company /organization>

Q. Please tell me about your company /organization. E.g. Description of business, features, mission, products/service, selling points etc.

In February 1943, Kasetsart University was established as a university specializing in agriculture, forestry, and fisheries under the Ministry of Agriculture and Cooperatives of Thailand. It is one of the top-ranked universities in Thailand and the third oldest university in the country, as well as the first agricultural university. Originally founded as an agricultural university, Kasetsart University has expanded its curriculum to include fields such as science, arts, sociology, humanities, education, engineering, and architecture. More recently, it has also started offering programs in pharmacy and health sciences.

Faculties/Departments:

Faculty of Agriculture / Faculty of Business Administration / Faculty of Fisheries / Faculty of Arts / Faculty

of Forestry / Faculty of Science / Faculty of Engineering / Faculty of Education / Faculty of Economics / Faculty of Business Administration / Faculty of Architecture / Faculty of Sociology / Faculty of Veterinary Medicine / Faculty of Agricultural Science / Faculty of Veterinary Technology / Faculty of Environmental Science

Other:
Institute of Science / Graduate School / Research Institutes
Student Enrollment: 68,099
Faculty and Researchers: 3,513
(Source: *Japan Science and Technology Agency website*)

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I am currently in the third year of my Ph.D. program at the Faculty of Agro-Industry, Kasetsart University in Thailand, where I am conducting research on traceability in the Thai food industry. The title of my dissertation is "The Impact of Traceability in the Thai Food Industry."

During my previous participation in the HRD program, I became more aware of the importance of traceability and received many useful ideas. For my research, I have interviewed companies operating both domestically and internationally, such as Nestlé, CP Group, Betagro, Kewpie, and Ajinomoto. I am conducting interviews to understand how large companies approach traceability from their perspectives. Through this research, I have found that large corporations are already implementing traceability systems independently. However, a major challenge lies in how small and medium-sized enterprises (SMEs) and farmers in Thailand can adopt and implement these practices.

Q. How is the knowledge of 'Food Value Chain' related to your current or previous job? If so, what type of work is associated with it?

My past work is not directly related to FVC, but my current research is very much connected to it. The FVC program covers the entire supply chain, which has been extremely helpful. Thanks to my participation in the FVC program, my Ph.D. dissertation is also progressing well.

Q. Are there any situations in your work where you can use what you learned from FVC program?
- If yes, please provide specific examples.
- If no, do you think is there any chance to apply what you learned from the program in the future at your organization?

I feel that my current work will have a significant impact on my future career. My current research focuses on traceability, quality control, and management, but in the past, I taught food processing lectures at King Mongkut's University of Technology Thonburi. After completing my Ph.D., I plan to return to King Mongkut's University of Technology Thonburi and aim to teach a broader perspective on food processing,

incorporating management aspects as well.

Q. Are you currently involved in any business related to Japan, Japanese companies, organizations, clients, universities, government agencies, etc.?

As I mentioned earlier, for example, I have conducted interviews with companies like Ajinomoto and Kewpie. Although they are Japanese companies, the focus of my research is on the Thai domestic market.

Q. Did the FVC program have any impact on you later in your life, particularly in terms of knowledge of new technologies and fields, connections with lecturers, image and impressions of Japan, ideas on career choices, future vision, etc.?

My desire to move into food processing management in the future may be influenced by my participation in the FVC program and my growing interest in traceability. Even before joining the program, I had an interest in traceability as a consumer. However, after participating in the program, I became more aware of the lack of proper traceability at the farm level, which further sparked my interest.

In Thailand, some premium imported foods have established traceability, but generally, domestic products, especially those at the farm level, still have very little traceability. I believe the main barrier is cost. Large companies that manage contract farmers may be able to control traceability to some extent, but in general agriculture, it is still far from being a reality.

What I learned from the FVC program is that, to manage this, cooperatives are necessary, as well as cooperation from the government. For farmers to understand and comply with traceability, efforts will need to be made in areas such as mechanization, IoT implementation, and system introduction. Currently, traceability may seem like an additional cost, and for many Thai farmers, its practical benefits are not yet clear. However, this could become relevant to my future work.

Additionally, I have heard that sustainability is an important topic in Japanese society today. I believe that sustainability will also become a key issue in Thailand moving forward, and my knowledge and interest in this area have grown. I see my research topic, traceability, as being closely related not only to food safety but also to sustainability. I also hope to have the opportunity to conduct research in Japan for about six months.

<Program Improvement>

Q: What areas or issues need improvement in the food-related industries in your countries?

I believe that accumulating knowledge and expertise in food safety and quality control is the most important thing. To build this, government support is, of course, essential. Additionally, farmers and businesses need to be motivated to improve the quality of the agricultural products and goods they produce. To achieve this, various investments and consumer awareness efforts are necessary.

Q: What should be improved to make this program better serve your country's current situation?

The program content covers the entire supply chain, from upstream to downstream, in a comprehensive

way. Since it can be quite challenging to look at the whole picture, it might be more effective to focus on a specific area or theme. For example, in Thailand, I feel that sustainability is still a relatively weak topic. Consumer awareness and interest in self-sufficiency may also be low.

Additionally, to improve the program content, I think it would be effective to narrow down the target audience. For undergraduate students, one idea might be to conduct brainstorming sessions online, where students from different countries can compare and discuss the situations in their respective countries.

Q. Has attending the program influenced your career development?
- If yes, please tell me details.
- If no, what do you think we should offer in our HRD program for supporting your further career?

As I mentioned before, my desire to move into food processing management in the future may be a result of my participation in the FVC program.

Q. What areas of the FVC program have you found particularly interesting? Please provide specific examples such as:
-Food processing,
-Agriculture ＆Environment,
-SDGs,
-Japan Agricultural Cooperatives,
-Smart Agriculture with ICT,
-Import and export of agricultural/processed food products,
-Agribusiness
Also, please explain why you found them interesting.

In the agricultural sector, I believe that the introduction of innovative technologies, such as ICT, can significantly improve the efficiency of agricultural production activities. However, in Thailand, the adoption of these technologies has been slow. In the food processing and manufacturing industries, large companies have already implemented various IoT and robotics technologies, but small and medium-sized enterprises (SMEs) are still lagging behind in their adoption. In the foodservice sector, robots are only seen in specific tasks, such as food delivery. In Japan, I feel that innovative technologies are being introduced at various levels, and I would like to further study these advancements in more detail.

FVC Interview 2: Online interview on 28 October

	Interviewee
Name	Ms. Zin Mar Htun
Age	26 years old
Nationality	Myanmar
Company/ Organization Name	Yezin Agricultural University
Department/Section Name	Food science and technology Department,
Position	Demonstrator
Year of Program Participation	2024 FVC Online

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

For me, it was a very beneficial course. The duration was just right, one week, and if it had been any longer, it might have interfered with my other studies. One part of the lecture that left a strong impression on me was the video about Yoshinoya's food processing. It made me crave a bowl of beef bowl (Gyudon). The onsite factory tour was also very interesting. The site we visited was the food processing plant of Nina Frozen, a company located in Naypyidaw. They cut and freeze fresh vegetables, such as okra and spinach, and export them to Japan.

As for the course itself, I didn't find anything particularly difficult. However, during the group work, participants attending online might have faced some challenges.

<About your company /organization>

Q. Please tell me about your company /organization. E.g. Description of business, features, mission, products/service, selling points etc.

Yezin Agricultural University focuses on three main objectives: education, research, and extension. The university offers 13 faculties related to agriculture and food, with students ranging from the first to the fifth year. The total number of students is approximately 1,000.

In the Food Science and Technology Department, where I belong, there are about 300 students, including those who are majoring in this field as well as those taking some of its courses. The courses offered include food processing, food preservation, production management, food safety, quality control, production improvement, and laboratory analysis (including the use of equipment for food analysis, etc.).

<Application of your knowledge in your job>

Q. Please tell me your current job description.

Currently, I work as a Demonstrator, focusing on education and research related to food. I have been in this role for 10 months. Before this, I worked at the Environmental Conservation Department of the Ministry of Natural Resources and Environmental Conservation in Myanmar.

In terms of teaching, I instruct second-year students on food processing technologies, with a focus on

food drying, fermentation, and preservation. In my lectures, I primarily teach theoretical concepts, and there are few practical activities.

Regarding research, I am also involved as a research assistant in a group research project. Although I do not yet have a specific personal research theme, we are conducting research and experiments at the university on various topics. For example, in Myanmar, there is significant loss of agricultural products, so one area of focus is developing processing technologies to reduce this waste. We explore various methods such as drying, preserving, or processing the produce into products like jams or wine, depending on the type of agricultural product.

Q. How is the knowledge of 'Food Value Chain' related to your current or previous job? If so, what type of work is associated with it?

Of course, the knowledge related to FVC (Food Value Chain) is highly relevant to my work, and the FVC program has been extremely helpful in my current role, both in terms of teaching and research. For example, when explaining to students how food loss occurs in practice, I often use the knowledge gained from the program to help illustrate these concepts in my lectures.

Q. Are there any situations in your work where you can use what you learned from FVC program?
- If yes, please provide specific examples.
- If no, do you think is there any chance to apply what you learned from the program in the future at your organization?

As mentioned earlier, I sometimes explain to my students, in part, what I've learned from the FVC Program. Additionally, when improving the curriculum that my students will follow, I refer to the various business activities I learned in the FVC Program, such as how to process different products, to guide the development of the curriculum.

Q. Are you currently involved in any business related to Japan, Japanese companies, organizations, clients, universities, government agencies, etc.?

It hasn't been anything in particular so far.

Q. Did the FVC program have any impact on you later in your life, particularly in terms of knowledge of new technologies and fields, connections with lecturers, image and impressions of Japan, ideas on career choices, future vision, etc.?

I believe the FVC program has had an impact on my career. I've been able to study how FVC is developed in Japan, and I often think about how to apply the knowledge I gained from the program in Myanmar. Another influence is that I'm considering pursuing a master's degree for my future. After learning about the Japanese FVC, I feel even more motivated to study it further. Ideally, I would like to go to Japan to pursue my master's, and I'm already aware of programs where I can earn a degree. I plan to work hard toward that goal.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your countries?

Myanmar has abundant natural resources, but there is a shortage of technology and equipment. In the food sector, for example, 80% of the food and seasonings consumed are imported, and domestically produced products cannot compete in terms of quality or price. We lack the technology to produce products that meet consumer preferences. Of course, there is also a shortage of research papers and machinery that would contribute to technological advancement. Additionally, market development is insufficient. I believe that if developments such as restaurant chains (which I studied in the FVC program) were introduced in Myanmar, it could help advance the development of Myanmar's FVC sector.

Q. What should be improved to make this program better serve your country's current situation?

Personally, I think it would be interesting if the lectures included topics related to products made from rice, which is a popular consumer product in Myanmar's market, such as snacks or sweets. Also, while the FVC program provides theoretical knowledge, I feel that the lack of practical experience can be a challenging aspect. For example, in a similar program in South Korea, we studied the theory behind making kimchi, and there were online practical sessions where we actually made kimchi. Of course, conducting these activities in person would be ideal, but I think there could also be opportunities to do practical work online.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

- If no, what do you think we should offer in our HRD program for supporting your further career?

Through taking the FVC program, I feel it has contributed to my career development. In particular, in the field of education, it has helped me better understand what I should teach my students and how to improve the curriculum. Additionally, I feel that studying in Japan has broadened my perspective on the types of environments and developments happening here, and it has allowed me to think more innovatively.

Q. What areas of the FVC program have you found particularly interesting? Please provide specific examples such as:

-Food processing,

-Agriculture ＆Environment,

-SDGs,

-Japan Agricultural Cooperatives,

-Smart Agriculture with ICT,

-Import and export of agricultural/processed food products,

-Agribusiness

Also, please explain why you found them interesting.

Food Processing

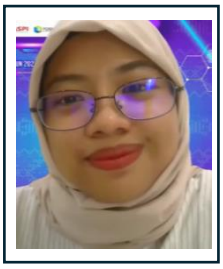
The area I am most interested in is food processing, which is directly related to my field. I am also interested in Smart Agriculture with ICT.

I believe that most of what I learned in the FVC program may not be directly applicable to Myanmar's agriculture and food sectors in the immediate future, but I think it will play a significant role in the long term. I hope that by continuing to foster cooperative relationships, development will progress step by step in each area.

Personally, in terms of food processing, I am particularly interested in the technology for turning tea leaves into beverages. This includes fermentation techniques, as well as technologies for packaging products into PET bottles or making tea bags. Myanmar has a tea-drinking culture similar to Japan's, but there are still few technologies or products that can process the raw material and preserve its quality over time. In Myanmar, the tradition is to pour hot water over the tea leaves and consume it immediately. In contrast, in Japan, there are many different flavors of tea, and I would like to study food processing technologies related to these variations as well.

FVC Interview 3: Online interview on 2 November

	Interviewee
Name	Ms. Lintang Diani Ratri
Age	26 years old
Nationality	Indonesia
Company/ Organization Name	Bank of Indonesia
Department/Section Name	General affairs
Position	Unit head
Year of Program Participation	・2019 FVC Program (onsite), Participant of a Japan tour ・2020 FVC Program (onsite)



Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

First of all, I would like to express my sincere gratitude to the Ministry of Agriculture, Forestry and Fisheries of Japan, as well as to the ASEAN Secretariat, for providing various opportunities.

About the program conducted in Japan in 2019

In 2019, I participated in the program conducted in Japan for about 10 days. During the trip, I visited various companies, and the most impressive experience was when I visited the advanced, high-tech distribution center of Yamato Transport (Kuroneko Yamato). I also learned quality control of agricultural products at a primary cooperative. I remember that if the cucumbers were bent, they could not be distributed in the market, as the quality control standards were very strict. One more thing I remember is that mechanization was highly advanced, from cultivation all the way to the distribution stage, when it comes to rice. My impression of Japanese agriculture is that it focuses on domestic distribution rather than export, since suitable land for farming is limited. I heard that some people own land and operate farms in countries like the Philippines. It was a very interesting experience to visit and observe the agribusiness scene in Japan.

The program at IPB in 2020

There was an on-site program at IPB that I attended right around the time when the COVID-19 pandemic broke out. Unfortunately, towards the end, the courses were canceled due to the lockdown. All I remember is that it was a very chaotic time.

<About your company/ organization>

Q. Please tell me about your company/organization. E.g. Description of business, features, mission, products/service, selling points etc.

I work at the Bank of Indonesia (BOI), which has the authority to create financial regulations across the country. The mission of BOI includes monitoring the circulation of money within Indonesia, stabilizing the Indonesian Rupiah, creating policies for these purposes, regulating the macroeconomy, and building monitoring systems. BOI has 46 offices nationwide, and I am currently based at the branch in Aceh

Province (on Sumatra Island). BOI employs approximately 5,000 people in total. The Aceh branch has 43 full-time staff members, and my department consists of 12 employees.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

My current role is in administration at the Aceh branch. I joined the administration department as Unit Head on February 12, 2024. My responsibilities include HR, finance, logistics, security, and internal office management. My main duties are in finance (budget management, transaction reconciliation, accounting verification, etc.) and logistics, but as Unit Head, I am required to oversee all areas.

Before transferring to the administration department, I worked in the department responsible for reviewing regional economic and financial assessment policies (Regional Economics and Financial Assessment Policy Review), where I provided advisory services to local governments. My role involved advising on inflation control measures, local investments, and other economic matters for regional administrations. Moreover, since Aceh province is a predominantly Muslim region, I also provided advice on the development and strengthening of the Islamic economy. For example, in Indonesia, there are two types of banks: commercial banks (CB) and Islamic banks, and my advisory role included helping Islamic banks become more competitive with commercial banks. My responsibilities also included the provision of ATM machines. In addition, I was involved in efforts to attract investors. Since I initially joined the bank in an advisory position, I plan to return to that department in the future.

Q. How is the knowledge of 'Food Value Chain' related to your current or previous job?

Since my current position is in the administration department, direct knowledge of FVC is not often applicable. However, when I worked in my previous department in an advisory role, knowledge related to FVC was very useful. For example, in order to stabilize the Indonesian Rupiah, it was necessary to manage inflation. One of the measures to address this was managing FVC. Commodities, especially food, are directly affected by inflation. Among the FVC-related knowledge, the logistics perspective was particularly useful. For example, in Aceh province, we need to purchase chili peppers from other regions. When the price of chili peppers increases, I paid close attention to the efficiency of logistics, as the rising cost of logistics often directly impacts the price of commodities.

Q. Are there any situations in your work where you can use what you learned from FVC program?

- If yes, please provide specific examples.

- If no, do you think is there any chance to apply what you learned from the program in the future at your organization?

I continue the role of my previous work. One key point is that when economies of scale increase, the production volume of goods rises, quality improves, and prices decrease. In Aceh province, rice is cultivated, but rice seedlings are not produced locally. This is because Aceh has weak economies of scale, and there are no companies providing breeding services. As a result, the cost of transporting seedlings continues to rise, leading to higher prices. I have advised local governments that Aceh should start producing its own seedlings as well as rice. This advice was made from an FVC perspective, considering the continuity of production and the need for efficient logistics. Since manufacturing in Indonesia is centered on Java, logistics costs in Aceh tend to be higher. Aceh is located in the western part of Indonesia. It was heavily affected by the 2004 Sumatra-Andaman earthquake and the resulting tsunami. The capital is Banda Aceh, with a population of around 5.2 million. The province contributes approximately 2% to Indonesia's overall economy. While its economy is still relatively small, I believe it holds significant potential for growth.

Q. Are you currently involved in any business related to Japan?

In my previous role, I was involved in attracting investors, including Japanese investors. I developed a promotional program to encourage investment in Aceh province. One of the key initiatives was organizing an investment forum focused on Aceh's industrial parks, specifically targeted towards Japanese investors. As part of this, I proposed the unique features and attractions of Aceh province. The first feature I highlighted was its natural beauty and pristine environment. Aceh is located between the Indian Ocean and the Strait of Malacca, and it is known for its Yellowfin Tuna, which is also exported to Japan. Additionally, Aceh is home to Sabang Island, a great tourist destination, making it an ideal location for investments in hotels and tourism.

The second feature is the availability of fertile land for agricultural production. While the region’s agricultural technology and mechanization are not highly advanced, this presents significant investment opportunities. The third feature is the potential for sustainable development, with investment opportunities in renewable energy such as wind power and geothermal energy. While Aceh is still not very well-known, I wanted to convey its untapped potential at the time.

Q. Did the FVC program have any impact on you later in your life, particularly in terms of knowledge of new technologies and fields, connections with lecturers, image and impressions of Japan, ideas on career choices, future vision, etc.?

I gained a variety of insights, but especially valuable knowledge in the field of agribusiness. Since Indonesia is an agricultural country, the lectures on agribusiness were particularly meaningful. I also learned the importance of designing systems that help farmers become profitable and ideas on how to ensure farmers can earn a livelihood. Without profitability for farmers, fewer people will want to become farmers.

Though my current role is in administration at the Bank of Indonesia's Aceh branch, I believe I will be transferred to a different location next year, as this is part of the career development program for full-time

employees. My goal is to return to the department I was initially assigned to and work as a regional economic expert, providing advisory services. My main focus will be advising local governments on economic growth within their regions.

This role will require economic advice from various perspectives, and I believe the challenges will differ depending on the location where I am stationed. However, when it comes to inflation, the focus will likely be on food-related issues. In such cases, I believe I can apply the knowledge I gained from FVC. When I return to advisory work, I hope to collaborate again with the ASEAN Secretariat on something related to FVC.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your countries?

There are two areas that need improvement. The first is farmers' low incomes, as they are poor. The second is the stability of agricultural prices. Prices are often low during harvest time and high at other times. To ensure that farmers can consistently earn a stable income, it is important to stabilize prices.

Q. What should be improved to make this program better serve your country's current situation?

I believe one option is to implement a pilot project at the university. This would not only involve theoretical discussions on FVC but also developing action plans to address real-world challenges and work on improving issues. For example, a pilot project on cultivating Japanese tomatoes in Indonesia seems like a viable possibility.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

- If no, what do you think we should offer in our HRD program for supporting your further career?

The direct influence may not be significant, but indirectly, the experience of studying FVC at IPB and participating in a training program in Japan has contributed to my self-promotion. However, I don't think it has directly influenced my career development. Instead of focusing on my own future career, I believe it would be more effective to tailor the HRD program themes and target audience with the perspective of the students who will be attending. After all, at IPB, the lectures are primarily aimed at students from the business school. Bogor Agricultural University also has departments and faculties related to agriculture, so I think it would be beneficial to involve those students as well.

Q. What areas of the FVC program have you found particularly interesting? Please provide specific examples such as:

-Food processing,

-Agriculture ＆Environment,

-SDGs,

-Japan Agricultural Cooperatives,

-Smart Agriculture with ICT,

-Import and export of agricultural/processed food products,

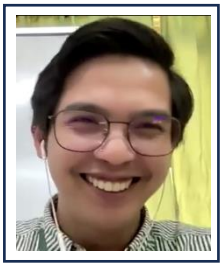
-Agribusiness

Also, please explain why you found them interesting.

As I mentioned earlier, I am interested in agribusiness, but personally, I am also very interested in logistics technology. Despite both Indonesia and Japan being island nations, I find it fascinating how different their logistics systems are. This was particularly evident during my visit to Japan, where I observed Yamato's last-mile delivery system. I am especially eager to study B to B logistics further.

FVC Interview 4: Online interview on 6 November

	Interviewee
Name	Jason D. Braga
Age	29 years old
Nationality	Philippines
Company/ Organization Name	Cavite State University at Indang, Cavite
Department/Section Name	Institute of Food Science and Technology
Position	Instructor
Year of Program Participation	・2016 FVC Program ・2017 FVC Program, participant of a Japan tour



Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

Since it was my first visit to Japan, it was a very memorable experience. I appreciated being able to actually experience what I had learned in the lectures. I had the opportunity to visit various companies and organizations. In particular, I found the lecture I attended at Nagoya University on how amino acids affect the human skeleton and the technologies related to agriculture very interesting. I also found Japan's agricultural technologies to be both advanced and simple. There were no difficult aspects in the program content, but the schedule was quite tight.

The program in Japan included participants from Brunei, Indonesia, Malaysia, Myanmar, and the Philippines. Communication among the participants has continued even after the program. In my case, I kept in touch with a student from Nagoya University as an intern, even after returning to the Philippines. Upon his/her recommendation, I joined a palm oil training program in Indonesia. This was a program at IPB, so I was able to reconnect with the professors and students from IPB who had participated in the Japan training. I also still stay in contact with people from Brunei, Malaysia, and Myanmar. We are able to keep in touch through Facebook and Instagram as well.

In 2016, the lectures were at VSU. While visiting Japan is what stands out most in my memory, looking back, I realize that the things I learned in the Yoshinoya lecture were actually demonstrated to me on-site at Yoshinoya’s factory.

Q. Please tell me about your company/organization. E.g. Description of business, features, mission, products/service, selling points etc.

I work at Cavite State University (CSU), a public university located in Cavite Province, the Philippines, which is situated in the southwestern part of Luzon Island. The main campus, where my office is located, has approximately 26,000 students. Although the university has a strong focus on agriculture, it also offers programs in forestry, environmental science, engineering, civil engineering, IT, nursing, and computer science. The university’s agricultural departments include Crop Science, Animal Science, Food Technology, Agribusiness, and Environmental Technology.

Q. How is the knowledge of 'Food Value Chain' related to your current or previous job? If so, what type of work is associated with it?

What I learned from the FVC program at VSU and the study visit to Japan is now being shared with my students as concrete examples in my current lectures. I am able to introduce students to the experience of visiting factories in Japan and the various food technologies I encountered. Lectures, in general, tend to rely mainly on textbooks, but now I can incorporate my own experiences and opinions into the lessons. I believe this helps students gain more valuable information.

Q. Are there any situations in your work where you can use what you learned from FVC program? - If yes, please provide specific examples.
- If no, do you think is there any chance to apply what you learned from the program in the future at your organization?

Yes. For example, during my visit to the Yoshinoya factory, I noticed that both older individuals and people with disabilities were working there. It was impressive to see that the company had created an environment where people could work regardless of age or disability. I found this to be a wonderful initiative. Additionally, when visiting Yamato Transport's logistics warehouse, I was struck by how carefully the company handled the parcels. While logistics services may seem simple, the meticulous approach to service in Japan stood out, as did the different mindset of the employees. By treating customers' parcels with care, new value is created, and this was a key lesson for me. These insights into labor environments and ways to add value to company services have become the foundation of my current lectures and extension activities. This has led me to share this knowledge with students and the local community.

Q. Are you currently involved in any business related to Japan?

Currently, there are no ongoing projects with Japanese companies or organizations, but I am in the process of planning a future collaborative research project on Molecular Nutrition with the staff from the laboratory at Hiroshima University. One more thing I am planning is to start an exchange program with Hiroshima University.

Q. Did the FVC program have any impact on you later in your life, particularly in terms of knowledge of new technologies and fields, connections with lecturers, image and impressions of Japan, ideas on career choices, future vision, etc.?

Of course, it did. I participated in the FVC study visit program in 2017, and it broadened my perspective on food technology. It was also my first time visiting Japan, which further increased my interest in the country. During the visit, I had the opportunity to participate in events like tea ceremonies, which allowed me to experience Japanese culture. Participating in this program was one of the key factors that led me to pursue a Ph.D. at Hiroshima University. Thanks to the visit, I feel that

I was able to adapt to Japanese culture and the environment during my Ph.D. studies without any difficulty.

I have a friend in Hiroshima, and through them, I was introduced to Filipino lecturers at Hiroshima University. With their recommendation, I was able to proceed with my application to the university. I was also introduced to a Thai lecturer at Hiroshima University, who kindly provided me with a recommendation. As a result, I was accepted into the Ministry of Education, Culture, Sports, Science and Technology (MEXT) scholarship program, which allowed me to pursue my Ph.D. at Hiroshima University. To be accepted into the scholarship program, a recommendation was required either from the embassy or from a university professor. One of the reasons I was selected was that, at the time, Hiroshima University did not have any international students in the field of food science and technology. I ended up pursuing my studies at Hiroshima University due to these factors, although I had also applied for Ph.D. programs in Europe and Australia.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your countries?

There are two main challenges in the Philippines. The first is the handling of agricultural products. There is significant food loss due to poor handling during the harvesting of vegetables and fruits, as well as during transportation from farms to markets. Farmers and processors still lack adequate knowledge of Good Manufacturing Practices (GMP) and Good Agricultural Practices (GAP). The second challenge is the lack of proper technology and infrastructure related to logistics. In Japan, farmers receive strong support through agricultural cooperatives (JA), which help provide various services and resources. The government supports these cooperatives in improving technologies and infrastructure. However, in the Philippines, I believe the government does not provide this level of support yet.

Q. What should be improved to make this program better serve your country's current situation?

As the partner university in the Philippines is currently only VSU, I would like to suggest considering offering a lecture at CSU as well. There are still many universities that could benefit from additional knowledge. Regarding visits to Japan, it would be great if the number of visits could be increased. The motivation of students often depends on whether they have opportunities to experience and learn about the situation in Japan. I hope the number of training opportunities in Japan can be increased.

Q. Has attending the program influenced your career development?

Of course. Thanks to your support, my career has progressed to this point. It is because of my experiences in Japan that sparked my interest in food science, technology, and agriculture. This, in turn, led me to take the step of pursuing a Ph.D. at Hiroshima University.

Q. What areas of the FVC program have you found particularly interesting? Please provide specific examples such as:

-Food processing,

-Agriculture & Environment,

-SDGs,

-Japan Agricultural Cooperatives,

-Smart Agriculture with ICT,

-Import and export of agricultural/processed food products,

-Agribusiness

Also, please explain why you found them interesting.

I am particularly interested in food nutrition, specifically in functional foods. Another area of interest is the potential effects of GABA, which is found in fruits. I am conducting research on how GABA affects the brain in mice. In the Philippines, the field of functional foods is still in its early stages, but I believe interest in this area is gradually increasing in the market.

Additionally, during a visit to Japan as part of a program, I had the opportunity to visit a soy sauce company. I remember that they played music during the fermentation process to encourage aging. The idea that sound waves can influence fermentation was a fascinating and new discovery.

Interviews with Food Analysis Program Participants

FA Interview 1: On-site interview on 4 September

	Interviewee
Name	Ms. Wipada Siri-anusornsak
Age	38 years old
Country of Origin	Thailand
Company/Organization Name	Kasetsart University Research and Development Institute (KURDI)
Department/Section Name	Scientific, Equipment and Research Division,
Position	Research Fellow
Year of Program Participation	・2023 FA Program ・2024 FA Program

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

The 2024 program focused on the analysis of green tea catechins. Since there are many tea-related products in Thailand, I found it very interesting. I also learned that fruit peels contain catechins, so I think the knowledge gained in this program could be applied in that context as well. The program itself wasn't too difficult, but I noticed that some participants didn't have access to the necessary analytical instruments and equipment, which may have led to differences in their level of understanding. When I participated in the 2023 program, the content related to mushrooms was particularly relevant to my research area, and since the equipment used was the same as what we have in our lab, I felt I could gain a deeper understanding.

<About your company/ organization>

Q. Please tell me about your company /organization. E.g. Description of business, features, mission, products/service, selling points etc..

Currently, KURDI provides support for science-based researchers. In addition to food component analysis, we also conduct environmental analysis, mycotoxin (toxicity assessment), and molecular biology (genetic research).

Our main focus is supporting researchers at Kasetsart University through consulting, providing equipment, and collaborative research. However, we also accept analysis requests from general companies and other organizations. By applying what we've learned through participating in programs, we offer a range of services, including consultation, to various stakeholders.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

Currently, my research focuses on mycotoxins derived from plants and animals. These toxins are found in ingredients like soybeans and milk. We first conduct analysis and then explore methods to reduce their toxicity and concentration. In addition, I also carry out analyses of other components in food, such as amino acids. Additionally, I am involved in research on edible coatings, which are natural extracts used as coatings. This includes experiments related to plant ripening and other related processes.

Q. How does the knowledge of "food analysis" is related to your current job or previous job? Please explain.

For example, in the 2024 program, we used HPLC (High Performance Liquid Chromatography) to analyze green tea catechins. In our lab, we conduct experiments using UHPLC (Ultra High-Performance Liquid Chromatography). Currently, by applying what we learned in the program, we have been able to extract compounds more quickly, leading to more stable experimental results.

Q. How does the knowledge of "Standards and Certification" or "Japanese Agricultural Standards (JAS)" is related to your current job or your previous job?

Once the experimental results for green tea catechin analysis stabilize and we can offer the service, I believe it will directly impact our work. Additionally, I feel that using Japanese Agricultural Standards (JAS) methods will enhance our credibility with customers. Japan is known for having strict standards, and Japanese consumers also place high importance on these standards. I find it reassuring to learn from Japan's established criteria.

Furthermore, whether it’s mycotoxins or any other substances, I feel that it’s hard to ensure safety without clear standards. Having standards allows for meaningful comparisons. In our lab, I believe we still lack sufficient data for these standards.

Q. FA Are there any situations in your work where you can use what you learned from the Food Analysis program, such as:

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredients

- If yes, please specify which of the above are used and provide specific examples.

- If no, do you think is there any chance to apply what you learned about ①－④ through the program in the future at your organizetion?

1） Food Analysis

I haven’t been able to fully utilize it yet, but I am using UHPLC (Ultra High-Performance Liquid

Chromatography) to adjust the conditions for green tea catechins, so as mentioned earlier, this can be applied to my work. Many private companies in Thailand are interested in catechins, so I believe there is a demand for it. However, since practical results are still not forthcoming, I think it will take some time.

Although I have understood the methodology for analysis, it is quite difficult to obtain standards (data) related to catechins. Even when analyzing tea leaves, I couldn't find any leaves that didn't contain catechins. During the training, we were provided with tea that didn't contain catechins, but in Thailand, it's hard to identify such tea. The same can be said for other foods, but I particularly felt this issue with tea.

2) Standards and certification

No mentioned

3) JAS

I believe that JAS (Japanese Agricultural Standards) can be effectively used in Thailand as well. The testing methods themselves are not difficult, but the challenge lies in the high cost of analytical instruments and the expense of sending samples to labs for testing. Therefore, I think the issue mainly revolves around the high costs involved.

4) Functional ingredients

Functional foods are becoming increasingly popular in Thailand, and there is also growing demand for plant-based and organic foods. I believe I will be involved in these areas in the future.

Q. Have you ever felt the need for "standardization of test methods" in your career so far? If so, please give us some examples.

It is only when the analytical methods are standardized that we can confidently say the test results are accurate, so I believe standardization is very important. By establishing reference values and standardizing methods, we can assess results based on numerical differences. Thailand also has its own standards, and we refer to standards such as JAS, FDA, and EU guidelines. However, when exporting to Japan, we follow the JAS standards.

Q. Have you had a chance to use your knowledge of "JAS" in situations outside your current job, like when shopping for Japanese foods?

When I traveled to Japan, I had a positive perception of Japanese products that carry the JAS logo. Seeing the JAS logo on products like soy sauce, natto, and pickles gives me confidence and reassurance when purchasing them.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

Large companies may have their own standards, but for small and medium-sized enterprises looking to

export to Japan, I believe it is necessary to raise the quality of their products. The Japanese government is actively working to promote the export of regional products. I think it would be great if similar initiatives could be implemented in Thailand as well.

Q. How do you think "Standards and Certification" can be utilized in the food-related industry in your country in the future? Additionally, how do you think "JAS" can be utilized in the future?

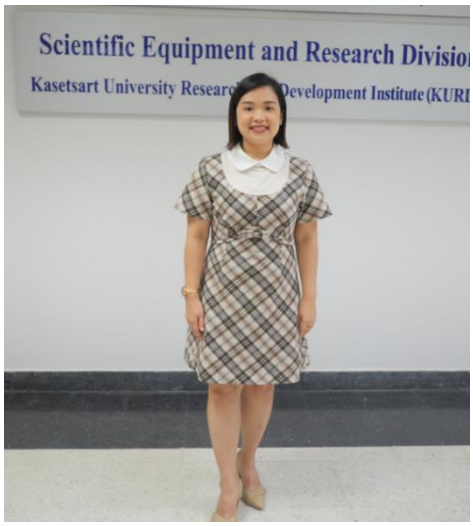
As I mentioned earlier, improving quality is a crucial factor for small and medium-sized enterprises (SMEs) when exporting to Japan. Our organization is working to raise awareness and encourage many SMEs to adopt JAS standards and certification. However, since it cannot be made mandatory, we hope that the relevant government departments will provide support. In Thailand, the methods for exporting products to Japan are already established, so it would be great if more companies understood JAS standards and certifications, and were able to export a wider range of products to Japan.

Q. What should be improved to make this program better serve your country's current situation?

In Thailand, organic and plant-based foods (PBF) are becoming popular. I think it would be great to explore topics related to these areas. I am also interested in learning more about hydrophobic analysis methods.

Q. Has attending the program influenced your career development?
- If yes, please tell me details.
- If no, what do you think we should offer in our HRD program for supporting your further career?

My analytical skills have improved, and I believe this is contributing to my career development. I was able to learn techniques directly from experienced professionals. While I had been conducting analyses before, there were times when the results were incorrect or it was unclear which step in the process was problematic. In this context, being able to ask experts directly was very helpful.



FA Interview 2: On-site interview on 24 October

	Interviewee
Name	Dr. Vu Thi Huyen
Age	43 years old
Country of Origin	Vietnam
Company/Organization Name	Vietnam National University of Agriculture
Department/Section Name	Department Biochemistry and Biotechnology
Position	Lecturer
Year of Program Participation	2019 FA Program (onsite)

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

The program was very meaningful for the lecturers at the Vietnam National University of Agriculture (VNUA). Personally, I also found the content of the program interesting and gained valuable insights. The Japanese instructors had excellent teaching skills, and the knowledge they shared was highly specialized. I appreciated that they taught not only theoretical concepts but also practical applications. Additionally, they took the time to look up information and answered our questions with great enthusiasm. The program's adherence to the schedule was also impressive. I really came to realize how serious and dedicated many Japanese people are.

The 2019 program focused on methods for determining the lutein content in spinach. In addition to learning various standards and analytical methods, we also studied the ISO 17025 standard and the associated analytical techniques. For more challenging topics, the instructors were very thorough in responding to questions and provided immediate answers, which I greatly appreciated.

I hope this program continues in the future. If possible, I believe it would be beneficial to extend participation beyond university lecturers to include staff from food-related analysis centers and local food companies. This could help raise awareness across the entire food industry.

<About you company/organization>

Q. Please tell me about your company/organization.

E.g. Description of business, features, mission, products/service, selling points etc.

The Vietnam National University of Agriculture (VNUA) was established on October 12, 1956, in Hanoi. Initially known as the University of Agriculture and Forestry, its headquarters was located in Van Dien, Hanoi. The university has a total of 860 staff members, including faculty, with about 650 lecturers and professors. It offers 16 academic departments and is home to 17 research institutes and centers. Notable faculties at the university include Land Management, Agricultural Economics, Sociology, Veterinary Medicine, and Fisheries Science, among others. (Source: Wikipedia)

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I am currently teaching at the Faculty of Food Technology, Vietnam University of Agriculture. About 70% of my responsibilities involve lecturing and providing thesis supervision to students. The courses I teach in the Faculty of Food Technology cover topics such as bioactive compounds, functional ingredients, food processing, post-harvest handling, storage methods, food safety, and the nutritional components of food. These courses can be broadly categorized into two main themes: one is Food Chemistry (covering vitamins, proteins, moisture, toxicity, etc.), and the other is Food Analysis.

The remaining 30% of my work involves my own research activities. My recent research topics include the antimicrobial and antioxidant properties of polyphenols, which are natural chemical compounds. I am also studying enzymes in relation to type 2 diabetes and α-glucosidase, as well as exploring the functionality of foods.

Q. How does the knowledge of "food analysis" is related to your current job or previous job? Please explain.

The courses I teach in the faculty are related to food analysis, so much of the knowledge I gained during my studies is directly applicable to my current work. The knowledge I acquired has been valuable in tasks such as evaluating the quality of raw materials, quality control during production processes, assessing the quality of processed products, and managing these processes. In particular, when analyzing processed foods to check for the presence of any unwanted substances, I find that the knowledge I gained has been extremely useful.

Q. How does the knowledge of "Standards and Certification" or "Japanese Agricultural Standards (JAS)" is related to your current job or your previous job?

Knowledge of "standards and certifications" as well as "JAS" (Japanese Agricultural Standards) is useful in my lectures. Specifically, I need to explain to students the underlying principles of food analysis methods, and these principles are often based on standards and certifications, including JAS.

In my lectures, I focus on global standards such as AOAC (Association of Official Analytical Chemists) and ISO (International Organization for Standardization). While I have not yet covered JAS extensively, I would like to encourage students to study JAS, particularly for products intended for export to Japan. For foods distributed within Vietnam, I use Vietnamese standards, but for export-oriented products, it is necessary to meet the standards of the importing country.

Regarding certification, I emphasize the importance of inspection and certification bodies (which must be recognized by the government), and I also convey to students that certification plays a crucial role in improving product quality.

Q. Are there any situations in your work where you can use what you learned from the Food Analysis program, such as:

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredients

- If yes, please specify which of the above are used and provide specific examples.

- If no, do you think is there any chance to apply what you learned about ①－④ through the program in the future at your organizetion?

1) Food analysis

In the field of food analysis, I have created and shared a manual outlining the methods for analyzing protein content. In doing so, I have applied the knowledge I have acquired.

In the FA program, approximately 100 students participated in the lectures, and the practical sessions were conducted in three groups, each consisting of 30 students. I recall that we used analysis equipment provided by a company for these practical exercises. Currently, we are using the analysis equipment that was purchased by the university last year to conduct food analysis.

2) Standards and certification

In addition to teaching at the university, I also work at the Green Development Center, which is affiliated with VNUA. At this center, I am involved in a working group focused on developing methods and creating manuals to obtain ISO 17025 accreditation. The knowledge for Standards and certification I gained from the FA program has been highly beneficial in my work at this center as well.

3) Japanese Agricultural Standards (JAS)

Although I am not able to provide detailed information about JAS in my lectures, I do teach it to students if they express interest. In my lectures, the focus is primarily on European Union and U.S. standards.

4) Functional ingredients

In Vietnam, there is growing interest in health foods and functional foods. There is also increasing information about functional ingredients that help suppress cancer. Additionally, we sometimes share information about functional foods that can be beneficial for patients with diabetes. Although not to the same extent as in Japan, I believe it is important to understand natural functional ingredients, such as catechins found in tea. I expect that these areas will continue to expand in my future work.

Q. Have you ever felt the need for "standardization of test methods" in your career so far? If so, please give us some examples.

I have recognized the need for standardization in certain situations. For example, when analyzing the amino acid content of isoflavones in soybeans, I felt that standardization was necessary. This is because if the analysis methods for the components in soybeans are not conducted according to the same standards, the results may vary. I felt the need to refer to established standards, particularly regarding the order and flow of the analysis process.

Q. Have you had a chance to use your knowledge of "JAS" in situations outside your current job, like when shopping for Japanese foods?

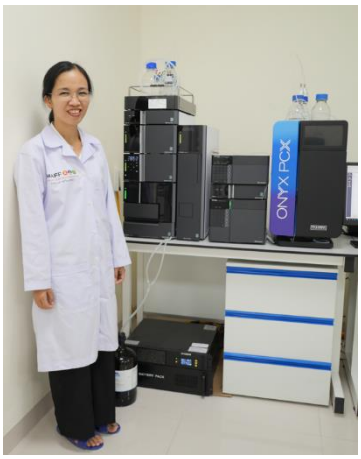
My family is interested in Japanese health foods and pharmaceuticals. When we visited Japan, we purchased health products that are expected to have cancer-preventive effects, as well as glucosamine products. During that time, we made sure to check whether the products had the JAS mark.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

In Vietnam's food industry, there are various areas for improvement, ranging from production to processing. In my field, specific issues include the management of pesticide residues, the control of NO_3 (nitrate ions) in food, and the management of antibiotics.

Additionally, I believe it is essential to manage logistics in a way that prevents changes in substances and quality. There are also issues with quality control in foods sold in general markets.



Q. How do you think "Standards and Certification" can be utilized in the food-related industry in your country in the future? Additionally, how do you think "JAS" can be utilized in the future?

Currently, foods sold in Vietnam must meet domestic standards. For example, vegetables cannot be sold without the Vietnam GAP (Good Agricultural Practices) certification mark. In the future, as the standard of living in Vietnam rises, I believe that regulations and certifications will become stricter. There may be a demand for standards similar to Japan's JAS. In such cases, JAS could serve as a benchmark.

Q. What should be improved to make this program better serve your country's current situation?

I don't believe there are any particular areas that need improvement. The program content was excellent, and it included practical sessions as well. During the lectures, there was also a comparison between the Vietnamese standards and Japan's JAS, which I found very beneficial. Since Vietnam's standards have not yet reached the level of JAS, I think it would be beneficial for Vietnam to align more closely with Japan's standards.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

- If no, what do you think we should offer in our HRD program for supporting your further career?

I believe that participating in the program has had a positive impact on my career development. At the time of my participation, I was not yet a lecturer in the Faculty of Food Technology, but rather a member of the Faculty of Natural Resources. The focus of the courses at that time was primarily on chemical analysis, with only a small portion dedicated to food analysis. Since participating in the program, my work in food analysis has increased, and in 2022, I transitioned to the Faculty of Food Technology. I view this move as a positive development for my career.

FA Interview 3: Online interview on 25 October

	Interviewee	Interviewee's supervisor
Name	Ms. Pablo, Anne Gellie , Plando	Dr. Marilyn M. Sabando
Age	32 years old	
Country of Origin	Philippines	
Company/Organization Name	Western Philippines University	・Western Philippines University ・Colleges of Agriculture, Forestry and Environmental Sciences
Department/Section Name	Home Economics Department	Home Economics Department
Position	Assistant Professor III and Director , WPU, Internationalization, and External Affairs Office	Department Head
Year of Program Participation	・2017 FVC Program at Kasetsart University (onsite) ・2023 FA Program at Kasetsart University (onsite) ・2024 FA Program at Kasetsart University (onsite)	

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

I participated in a 12-day short-term study abroad program (MAFF-JAIF) related to the Master's program in Food Science at Visayas State University in 2017. During the same 12-day course, students from Brunei, Cambodia, Laos, and the Philippines also took part. This was my first time traveling abroad, and I remember it well. This experience later led to my further study abroad at Kasetsart University.

In 2023, I took part in an analytical course on mushrooms (Ornithine analysis mushroom), and in 2024, I participated in an analytical course on Benifuuki (O-me catechin, Green tea). Both FA (Food Analysis) courses were very good in content. While I was studying at Kasetsart University in the doctoral program, I had only learned the basics of FA at Visayas State University. In Thailand, through hands-on training, I was able to conduct food analysis using advanced equipment, which was a very valuable experience.

The most challenging aspect was the preparation for participating in the program. Many of the other participants had extensive experience in various food analysis techniques, such as analysis using filters or high-performance liquid chromatography (HPLC). In contrast, I had relatively little experience in food analysis.

<About your company/ organization>

Q. Please tell me about your company/organization.

E.g. Description of business, features, mission, products/service, selling points etc.

The Western Philippines University, where I am currently affiliated, is a national university located on Palawan Island in the western part of the Philippines. It is a comprehensive university, with its central academic focus on agriculture, forestry, and fisheries, though it is also well known for fields such as IT, business, and criminology. The university's faculties related to agriculture and food include departments for agriculture, agro-industry, forestry, environment, and rural development. The student population is approximately 9,000.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

My current position is Assistant Professor III and Director of the Internationalization and External Affairs Office at Western Philippines University (WPU). In the Internationalization and External Affairs Office, I manage relationships and coordination with other universities and various organizations.

As Assistant Professor III, I have roles as both a lecturer and a researcher. As a lecturer, I teach food chemistry and food analysis to students. I am also involved in activities that share my research and its findings with the local community. These activities are referred to as Extension Activities and are linked to the work of the Internationalization and External Affairs Office. In this capacity, I conduct training on food chemistry for local communities and provide Good Manufacturing Practice (GMP) training for local food processors.

As a researcher, I am involved in several projects, including studies on bioactive compounds in fruits and research on the processing and marketing of mangoes in Palawan.

Q. How does the knowledge of "food analysis" is related to your current job or previous job? Please explain.

I participated in the food analysis course during my study abroad at Kasetsart University, and now, as a lecturer at Western Philippines University, I teach food chemistry and food analysis. In that sense, the knowledge I gained during that course is proving to be extremely useful in my current work. When I was studying at Visayas State University, I still lacked knowledge in food analysis, but by attending the course at Kasetsart, I learned how to use HPLC, and now I am able to effectively teach food analysis to my students.

Additionally, the knowledge I gained from the food analysis course is also being applied in the programs I conduct related to food factory operations as part of my extension activities. In these programs, I invite local food processors to provide GMP training. The funding for these activities is provided by the Department of Science and Technology (DOST), and there is no participation fee. I hope to expand such activities if more supporters can be found.

Q. How does the knowledge of "Standards and Certification" or "Japanese Agricultural Standards (JAS)" is related to your current job or your previous job?

The lectures I teach include a section on food-related laws, which is a new area that started this year. Until now, the information I provided mainly focused on food laws in the EU and the USA (such as HACCP and CODEX). However, by learning about JAS (Japanese Agricultural Standards), I've been able to incorporate information about Japan's food laws, standards, and regulations into the curriculum.

I want to provide students with a wide range of information, and I believe that knowledge about Japan's JAS standards, for example, is valuable for their reference, especially as it's not from one of the major countries.

Personally, while I have studied the EU and USA systems, I find that JAS is technically advanced and seems more systematically organized. When I spoke with some regional food processors about JAS, the general impression was that Japan's standards are relatively high.

Q. Are there any situations in your work where you can use what you learned from the Food Analysis program, such as:

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredients

- If yes, please specify which of the above are used and provide specific examples.

- If no, do you think is there any chance to apply what you learned about ①ー④ through the program in the future at your organizetion?

1) Food Analysis

The biggest point is that, as mentioned earlier, I began teaching food chemistry and food analysis this year. Previously, the content of my lectures was mostly focused on basic topics, but now I have been able to deepen the lecture content. Of course, I believe this will also benefit my own research. For example, I have expanded beyond sugar content analysis to include other types of food analysis.

2) Standards and Certification

As part of my outreach activities, I conduct training for local food processors. During these sessions, I share information such as the standards in Japan for exporting food, what should be included on labels, and so on. Conversely, I also teach them about aspects they can expect when importing food to Japan.

3) Japanese Agricultural Standards (JAS)

The JAS course I attended had an excellent instructor, and the reference materials used were very useful. These materials have been particularly helpful when comparing them with food-related laws in the Philippines.

4) Functional Ingredients

I believe this will be helpful for my future research. The Palawan region produces a variety of

agricultural products. I now have a good understanding of functional ingredients, and I plan to research which ones can be used, using this knowledge as a reference.

In particular, Palawan is known for its diverse fruits. One unique fruit in the region is *batac*, which is a smaller version of jackfruit and has a distinct odor similar to durian. Additionally, *rambutan*, which is usually red, turns black in Palawan. Research on the functional ingredients of *batac* and *rambutan* has not yet been done, so this is a field I would like to explore in the future.

Q. Have you ever felt the need for "standardization of test methods" in your career so far? If so, please give us some examples.

As I am a university lecturer, the standardization of analysis methods is not particularly relevant to my work as a teacher. However, for businesses, there is certainly a need for such standardization. It is important for the Department of Science and Technology (DOST) to recommend and promote the necessity of such standardization. Since I sometimes conduct interviews with institutions like the DOST's Food and Nutrition Research Institute (FNRI) or university professors, I would like to propose the standardization of testing methods.

Q. Have you had a chance to use your knowledge of "JAS" in situations outside your current job, like when shopping for Japanese foods?

I like green tea, so I've been paying attention to Benifuuki green tea and high catechins. At the very least, learning about JAS has raised my awareness. When I go shopping now, I make it a point to check the product labels to see what's inside.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

There may be many factors, but when I look at JAS, I realize how important labeling is. In Japan, even young children can quickly understand the effects of a product just by looking at the label. On the other hand, in the Philippines, while nutritional and calorie information is provided on products, that's about it. I think there is a need to offer more detailed product information. If such information were available, consumers would more easily recognize that a product is beneficial for their health, and this could increase the likelihood of Philippine food companies developing healthier products.

Q. How do you think "Standards and Certification" can be utilized in the food-related industry in your country in the future? Additionally, how do you think "JAS" can be utilized in the future?

Regarding the export of food products from the Philippines, I believe there will be an increasing use of various "standards and certifications" as references. Additionally, I think the Philippines, like Japan, needs to push forward with exporting its products abroad. Specifically, when it comes to "JAS," I feel that a key challenge for the Philippines is how to effectively integrate functional ingredients into health foods. Although there are many health food products in the Philippines, a major issue is that important information

is not always included on the labels. I believe the principles behind JAS would be effective as a strategy to help consumers understand functional ingredients and encourage sales.

Q. What should be improved to make this program better serve your country's current situation?

Thanks to VSU and KU, I was able to participate in the MAFF program. In the Philippines, the know-how in food analysis (FA) is still limited, and there are few HPLC machines available. If there is an opportunity for Western Philippines University to participate in the program, it would allow me to provide practical guidance to students.

Currently, I only have the opportunity to view photos of the HPLC equipment, so I hope to have the chance to receive hands-on training.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

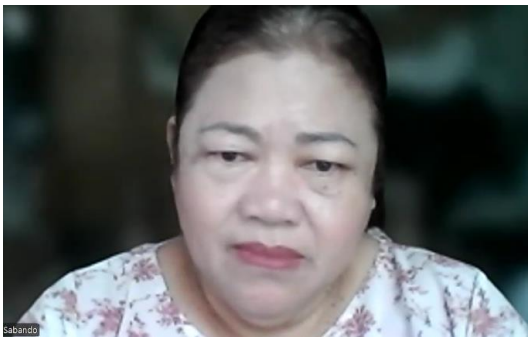
- If no, what do you think we should offer in our HRD program for supporting your further career?

I have been greatly influenced by these experiences. The HRD program served as a bridge, and it was through this that I first traveled to Thailand in 2017. Since then, I have been fortunate enough to have opportunities to visit countries like Germany and South Korea. Thanks to attending the FVC course, I was able to study at Kasetsart University and also participate in the FA program. As a result, I believe I was able to be promoted to my current position as Assistant Professor III. My experience attending international seminars has also increased, which I believe played a role in my appointment as the Director of the Internationalization and External Affairs Office at WPU.

<Question for the interviewee's supervisor>

If possible, please allow us to ask the following question to the interviewee's supervisor.

- Dr. Marilyn M. Sabando,
Head of Home Economics Department,
Colleges of Agriculture, Forestry and Environmental Sciences
Western Philippines University,



Q. How do you evaluate human resources with skills and knowledge about the following ①－④.

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredient

Please tell me about each of them.

1) Food Analysis

There are instructors who are experts with extensive knowledge in food analysis, but it is also true that some instructors focus only on theory. In practice, students majoring in food science and technology face challenges during hands-on training, as there is a lack of food analysis equipment, and the training is not always effective. Even when industry professionals participate in lectures, there is a shortage of equipment and sometimes the explanations are not clear. Despite these challenges, it is important to recognize individuals who possess the know-how and knowledge in food analysis. This is crucial because one of the key industries in the Palawan region is the food industry. Food safety, sanitation, and various related technologies are essential, and the knowledge and expertise in these areas are absolutely necessary.

2) Standards and Certification

Small and medium-sized enterprises (SMEs) in the Palawan region cannot sell their products in other markets without certification. If they can obtain certification from the Philippine FDA, they will be able to access markets outside of Palawan. Therefore, it is important to have individuals who possess knowledge of such certifications. Extension activities have been conducted to promote certification, and the people involved in this process are considered to be of great importance.

3) Japanese Agricultural Standards (JAS) and 4) Functional Ingredients

Both JAS and functional ingredients are areas where knowledge from Japan can be applied in the Philippines. Individuals with expertise in these fields are highly valuable. Until now, the Department of Science and Technology (DOST) in the Philippines has been inviting experts from the food industry and universities like ours to conduct training. However, the opportunities provided so far have not been sufficient. If we can increase the number of people with knowledge in FA, JAS, and FSM, we can share this know-how with local cooperatives and SMEs in the region.

Q. What specific knowledge, skills, or expertise are you looking for in your employee/staff.

Ideally, we are looking for individuals who not only have knowledge in food analysis but also those who can support tasks related to sample preparation and procedural work in the lab, with strong PC skills. As we are preparing to offer food technology courses to students later this year, we are currently facing a shortage of staff. In addition, we are seeking individuals who can teach know-how related to food technology.

FA Interview 4: Online interview on 29 October

	Interviewee
Name	Mr. Naziruddin Bin Mat Ariffin
Age	32 years old
Country of Origin	Malaysia
Company/Organization Name	Universiti Putra Malaysia
Department/Section Name	Department of Food Science
Position	Ph.d. Candiate 3 at UPM/ Guest research scientist at University of Hamburg
Year of Program Participation	・2022 FA Program, Online lecture, Onsite workshop by SHIMADZU CORPORATION ・2023 FA Program Hybrid lecture (I didn't participate in the workshop.)

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

The program was very interesting, and I gained new knowledge. I'm glad I participated. The JAS testing method, which was new to me, was comprehensive and thoroughly explored, and I learned a lot about it.

In the 2022 program, I was able to study general knowledge of JAS. The discussions about product development in Japan were also fascinating. I learned how to use HPLC. The analysis subjects included Benifuuki tea, soy sauce, ketchup, etc., but the focus was primarily on spinach. Although we didn’t conduct the analyses on-site, the lectures used videos and other materials, which helped deepen my understanding.

One disappointing aspect of the 2022 program was that participants were not able to directly experience the use of analytical equipment during the practical training. We did not have hands-on experience with the instruments. During that time, instructors from Shimadzu Corporation and their staff only demonstrated how to use the equipment.

In the 2023 program, the focus was on Ornithine analysis of mushrooms. The structure of the program was similar to that of the 2022 program. However, in 2023, the lectures were held in a hybrid format, with both online and in-person sessions. I found the in-person lectures more meaningful, especially with the additional Q&A sessions compared to the online format. Unfortunately, I could not participate in the practical part of the 2023 program due to personal reasons, which was disappointing.

<About your company/ organization>

Q. Please tell me about your company/organization.

E.g. Description of business, features, mission, products/service, selling points etc.

UPM, or Universiti Putra Malaysia, is a public research university located in Serdang, Selangor, Malaysia. It was previously known as Universiti Pertanian Malaysia (Agricultural University of Malaysia), focusing on agricultural sciences and related fields. Since the 1990s, the university's research areas have expanded to include human ecology, languages, architecture, medicine, computer science, biotechnology, and more.

Today, UPM offers 15 faculties, 11 research institutes, and 2 schools, with programs in fields such as agriculture, veterinary science, economics, engineering, science, and education.

UPM has a broad research mission in agriculture. It also has a large number of undergraduate and graduate students. The university is home to around 500–600 Ph.D. students overall. In my department, the Department of Food Science, there should be around 20 Ph.D. students.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

Currently, I am studying abroad at the University of Hamburg in Germany. Unlike universities that focus on agriculture, the University of Hamburg specializes in food-related studies. I am part of the Department of Chemistry, majoring in Food Chemistry. I am participating in an 8-month training program and have come here as a visiting researcher to conduct research in food chemistry. At the university, I am also receiving training in food analysis and the use of analytical instruments.

This study abroad program is funded by the German government and supported by DAAD (the German Academic Exchange Service), a government foundation. It is also part of a bi-nationally supervised doctoral program, where credits are recognized by both institutions.

I am currently in the third year of my PhD at UPM, but I have not yet started writing my thesis. I plan to spend semesters 6 and 7 at the University of Hamburg, and in semester 8, I will return to UPM, where I will begin working on my PhD thesis. I intend to write my thesis on the functionality of palm oil, with the title: *"The Usability of Red Palm Oil in Reducing Food Processing Contaminants in Food."* At the University of Hamburg, I am continuing research related to palm oil, specifically analyzing components related to its antioxidant properties. Additionally, I am conducting metabolite profiling to compare red palm oil with other types of palm oil.

Q. How does the knowledge of "food analysis" is related to your current job or previous job? Please explain.

Many of the topics I learned during the training have been particularly useful for my current research. In particular, HPLC (High Performance Liquid Chromatography) has been extremely valuable for analyzing component fractions such as lycopene, which are related to antioxidant activity.

Q. How does the knowledge of "Standards and Certification" or "Japanese Agricultural Standards (JAS)" is related to your current job or your previous job?

Regarding standards and certifications, I have found the knowledge gained from the program on ISO standards, FOSHU (Food for Safety and Health Usage), and the Japanese Food for Specified Health Uses (FOSHU) certification to be very valuable.

As for JAS, especially in my research activities, the JAS standards 003, 008, and 009 have been extremely helpful for the quantitative analysis of β-carotene, lutein, and lycopene (carotenoids) using HPLC. These three components are highly concentrated in palm oil, which is also believed to have strong

antioxidant properties.

Q. Are there any situations in your work where you can use what you learned from the Food Analysis program, such as:
1) Food analysis
2) Standards and certification
3) Japanese Agricultural Standards (JAS)
4) Functional ingredients
- If yes, please specify which of the above are used and provide specific examples.
- If no, do you think is there any chance to apply what you learned about ①－④ through the program in the future at your organizetion?

1) Food Analysis

As mentioned earlier, my research field focuses on the analysis of components related to the antioxidant properties of palm oil. I feel that the knowledge gained from the program has been very useful in this regard.

2) Standards and Certifications

Quantitative analysis of carotenoids is crucial for evaluating palm oil. I have learned the methods for assessing carotenoids. Much of the carotenoid analysis has been conducted by Japanese researchers, and their research methodologies serve as important references.
In terms of validating analytical methods, I will mention the reproducibility and accuracy of the quantification results. The knowledge I gained has been extremely valuable in improving the precision of my research activities.

3) Japanese Agricultural Standards (JAS)

As previously mentioned, I use JAS standards for the quantitative analysis of carotenoids.

4) Functional Components

My research subject, red palm oil, is a functional food. I am also developing plant-based seasonings using palm oil. These are similar to butter but are cheaper because they are plant-based and contain antioxidant carotenoids, making them comparable in terms of nutritional value. The knowledge I gained from the program on Food for Specified Health Uses (FOSHU) has been useful for the quantitative analysis of functional foods.

Q. Have you ever felt the need for "standardization of test methods" in your career so far? If so, please give us some examples.

Of course. Without standards, it would not be possible to discuss the reproducibility of the analysis results.

Q. Have you had a chance to use your knowledge of "JAS" in situations outside your current job, like when shopping for Japanese foods?

I have spent three months in Japan, and when purchasing food, I associated the FOSHU (Food for Specified Health Uses, or Tokuho in Japanese) label with products that are beneficial for health. The same applies to JAS, as it helps to recognize products that ensure safety and quality.

<Program Improvement>

Q: What areas or issues need improvement in the food-related industries in your country?

Personally, I feel that Malaysia should have specific testing methods similar to JAS. In Japan, there are food analysis tables and data for each type of food. For example, the lutein content in spinach is regulated, and the nutrient content for various fruits and vegetables is also specified. I believe Malaysia should have similar systems in place.

Q. How do you think "Standards and Certification" can be utilized in the food-related industry in your country in the future? Additionally, how do you think "JAS" can be utilized in the future?

Regarding standards and certifications, I believe that farmers to food manufacturers in Malaysia should be made aware of these systems. It might be difficult for various reasons, but I think it is essential.

As for JAS, I believe that recognizing its food evaluation methods could help increase food exports from Malaysia to Japan, and I see it as a necessary step. I hope that Malaysian food experts, including professors at UPM and those in positions like mine, will be given opportunities for on-site training in Japan regarding JAS. I would be grateful for continued support in establishing JAS standards in Malaysia.

Q. What should be improved to make this program better serve your country's current situation?

I believe it would be beneficial to involve food manufacturers in the program. I think that only by bringing together Malaysian food manufacturers and universities can we achieve improvements in food safety and quality.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

- If no, what do you think we should offer in our HRD program for supporting your further career?

I believe that learning the evaluation methods using HPLC has contributed to my career development. Since participating in this program, I have seen an increase in consulting opportunities related to food analysis.

Currently, I am responsible for training staff at UPM on the operation and use of HPLC. Additionally, I have been approached by a private company, Primanexus, which conducts food analysis, to provide HPLC consulting. The company has limited expertise in using HPLC, which is why they reached out for assistance.

FA Interview 5: On-site interview on 1 November

	Interviewee	Interviewee's supervisor
Name	Ms. Maritsya Dita Kurnia Putri, A.Md	Ms. Kirana Sanggrami Sasmitaloka, S.TP, M.Si
Age	29 years old	35 years old
Nationality	Indonesian	Indonesian
Company/Organization Name	Indonesian Center for Agricultural Postharvest Instrument Standard Testing	Indonesian Center for Agricultural Postharvest Instrument Standard Testing
Department/Section Name	Chemistry Laboratory	Testing and Conformity Assessment Team
Position	Chemistry Analys	Head of Testing and Conformity Assessment Team
Year of Program Participation	・2022 FA Program (onsite) ・2023 FA Program (onsite)	

Q. What do you remember about HRD program? (Interesting, impressive, difficulties and so on)

I would like to express my sincere gratitude for the opportunity to participate in the program over the past two years. The structure of the lectures was well-organized, which I found very helpful. In 2022, the focus was on the basics of food analysis. I was able to learn the fundamentals, such as how to maintain and manage an HPLC (High Performance Liquid Chromatograph), and what JAS (Japanese Agricultural Standards) is.

In 2023, the program content was elevated and explored in greater depth, with practical exercises included. It was especially valuable that the professors participated onsite, which allowed for more engaging and productive discussions. I learned a great deal from Dr. Goto's insights on ISO standards, particularly regarding the implementation of ISO in both Japan and Indonesia. At that time, my institution was considering the integration of ISO 17025, ISO 17043, and ISO 16065. Dr. Goto explained that while some aspects could be integrated, many others would require separate implementation. When our institution was approached by an audit body to consider integration, I was able to share my own views, supported by the examples Dr. Goto provided, which was very beneficial.

The practical training during the Indonesia program was particularly valuable, as there are fewer hands-on opportunities in Indonesia. Although the activities were part of my regular work, being able to study them through practical sessions allowed me to make comparisons with Japan and reflect on my usual practices. In addition, I gained a deeper understanding of JAS. It was particularly enlightening to learn that, in Japan, food safety considerations extend beyond just safety to also include the functionality of food and its broader implications.

One challenging aspect, personally, was not the content itself, but the volume of material covered in a single day. I felt that it would have been better to focus on one topic per day, allowing for more in-depth study and attention to detail.

<About your company/organization>

Q. Please tell me about your company/organization.

E.g. Description of business, features, mission, products/service, selling points etc.

My organization is the Indonesian Center for Agricultural Postharvest Instrument Standard Testing (ICAPOST), a national research institution under the Ministry of Agriculture, Forestry, and Fisheries. It is a subsidiary organization of the Indonesian Agency for Agricultural Standardization (IAAIS), which operates under the Ministry of Agriculture. ICAPOST has two facilities located in Bogor and Karawang. The Karawang facility specializes in rice, and it is staffed by 11 people. The Bogor office employs around 120 people, including about 30 analysts.

In recent years, with changes in the government, our institution has shifted its name from a research institution to a standard testing laboratory. Our role is to establish standards for agricultural technology, ensure the proper application of these standards, and propose the Indonesian National Standards (SMI). In 2023, we submitted four proposals related to food analysis for SMI: 1) leaves of the *keron* (wasabi-like plant), 2) dried chili peppers, 3) chicken, and 4) sago starch. All of these standards are related to product quality and food safety. We are also planning to submit four more proposals in 2024: 1) advisory levels for pesticide residues in agricultural products, 2) post-harvest handling of carrots, 3) measures to reduce weight loss during rice drying, and 4) standards related to the reuse of taro leaves. The development of SMI standards follows a four-stage process, and we are responsible for the first three stages. The final stage is handled by the National Standardization Agency.

In addition to the above, ICAPOST offers 13 services:

1. Drafting of Indonesian National Standard (SMI) proposals
2. Providing analytical and testing laboratory services (Bogor has labs for chemistry, microbiology, biotechnology, nanotechnology, and halal testing; Karawang specializes in rice quality analysis)
3. Lab setup and organization
4. Skill testing for rice-related tasks
5. Dispatching personnel for sample collection (outsourcing sample collection when users need it)
6. Product certification (including rice, sugar, and agricultural products)
7. Halal certification services
8. Business incubation services
9. Business contracting (for example, adding vitamin A to rice or incorporating it into a product, with the brand belonging to the contracting party)
10. Post-harvest technical guidance
11. Internship programs
12. Information and consultation services
13. Library services

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I will now describe the services I am involved in from the list of 13 services. The first is my participation in drafting SMI proposals, with my main role focusing on data processing. For SMI, it is necessary to compare it with ASEAN standards and Australia's CODEX, and also align it with the food standards set by Indonesia's National Food Agency. The second service I am involved in is related to sample collection, where I assist with checking pesticide residue data. The third service pertains to laboratory and testing services, where I work as a chemical analyst and use HPLC (High-Performance Liquid Chromatography). I am the equipment operator and responsible for the maintenance of the machinery. The fourth service is related to skill testing, where I mainly coordinate the participants. Additionally, I provide support for requests to conduct skill tests in new laboratories and help with setting up the laboratories when needed. The fifth service I am involved in is product certification and halal testing. In this role, I work as a sample collector, conducting tests to verify if a product complies with SMI standards and issuing certificates of conformity. The sixth service involves the internship program, where I serve as a mentor, guiding the interns through their work. Lastly, the seventh service I participate in is providing information and consultation services, specifically related to chemical testing.

Q. How does the knowledge of "food analysis" is related to your current job or previous job? Please explain.

In 2022, the program was theoretical, but I believe it provided an opportunity to reinforce the knowledge I already had. In 2023, with the inclusion of practical training, I particularly gained insights into the maintenance and management of HPLC. For example, I realized that small differences in routine practices—such as how I maintain the equipment versus how it is done in Japan—can have a significant impact on the results. This awareness has been particularly useful in my current work.

Q. How does the knowledge of "Standards and Certification" or "Japanese Agricultural Standards (JAS)" is related to your current job or your previous job?

In Indonesia, we conduct analysis in areas that are not yet standardized. Knowledge of standardized analytical methods, as well as regulations and certification processes, is crucial.

Additionally, my understanding of JAS has been useful in analyzing functional foods. I have been part of this organization since 2019, and at that time, research was the main focus. During this period, I was involved in analyzing mixtures of functional foods as part of my duties. Learning that there are established standards for the analysis of functional food mixtures in Japan has been very meaningful.

Q. Are there any situations in your work where you can use what you learned from the Food Analysis program, such as:

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredients

- If yes, please specify which of the above are used and provide specific examples.

- If no, do you think is there any chance to apply what you learned about ①－④ through the program in the future at your organization?

The following is a repetition of what has been mentioned earlier:

1）Food Analysis

This refers to the maintenance and management of HPLC.

2）Standards & Certification

Since there were no established standards or certifications for analytical methods, I felt the need for them.

3）Japanese Agricultural Standards (JAS)

This refers to the analytical standards for functional foods.

4）Functional Ingredients

I am involved in catechin analysis. While I have been developing my own analysis methods, I have not been able to achieve good results. The challenge is that there is no standardized catechin available, which makes it difficult. Since the standardized catechin is not yet shared, having access to that would allow for accurate analysis of catechins.

Regarding catechin analysis, we already have clients requesting the analysis. One of the clients is PTPN, a state-owned company operating plantation, which grows tea. However, since standardized catechin is not available, we have been unable to provide the service. Nonetheless, I would like to fulfill this request. The difficulty, however, lies in the cost: catechin mixtures can cost around 100,000 IDR per gram, which makes it challenging from a financial perspective.

One key difference between our institution and university testing facilities is that we provide specific services, whereas universities, even with a reasonable standard deviation in their results, use those results for educational purposes. On the other hand, when providing services to private companies, we cannot afford to have such variability in the results. This is a significant distinction: if we don't use pure catechin mixtures, we cannot offer it as a legitimate service.

Q. Have you ever felt the need for "standardization of test methods" in your career so far? If so, please give us some examples.

Of course, “the standardization of test methods” is important. It is crucial to be able to demonstrate that the work you are doing is reliable and guaranteed. While there are complaints about poor test results, it is important to be able to defend the process by stating that the analysis was conducted using standardized

methods.

Q. Have you had a chance to use your knowledge of “JAS” in situations outside your current job, like when shopping for Japanese foods?

As it relates to my work, I mentioned earlier that I am involved in sample collection, and through this process, I sometimes meet export farmers. When talking with them, I often get the sense that their inability to export to Japan may be due to a lack of understanding of JAS. Of course, there are companies and farmers who have obtained JAS certification for tea, and I also notice that there are others who are interested in JAS.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

Although it may seem like a basic point, I believe that improvements are needed in food safety. Among these, particularly concerning pesticide residues, there is a need for significant improvement. I have encountered a case where an export product couldn't be shipped due to pesticide residues. Specifically, for coffee intended for Japan, isopropyl was detected, and it couldn’t be exported. While Japan discusses issues like functionality under JAS, in Indonesia, we must first address more fundamental problems.

Q. How do you think “Standards and Certification” can be utilized in the food-related industry in your country in the future? Additionally, how do you think “JAS” can be utilized in the future?

Regarding standards and certification, it is expected that SMI (Indonesian National Standard) will be implemented for all agricultural products in Indonesia. As for JAS, I believe that analytical methods will be used in the future. Indonesia's national standards are not created from scratch; international standards are also utilized. For example, in the case of catechins, SMI can reference JAS standards, so I believe we can expect the use of such international standards in the future.

Q. What should be improved to make this program better serve your country's current situation?

Regarding the coffee I mentioned earlier, although the pesticide residue levels passed in Indonesia’s testing facility, they were found to be problematic during re-testing in Japan. This highlights the gap between the two countries' standards. I believe that training programs aimed at bridging this gap would be beneficial in the future. Additionally, while training can be effective, there is always the possibility that real-world results may differ due to various factors. Therefore, having a follow-up support system after the training would be very much appreciated.

Q. Has attending the program influenced your career development?

- If yes, please tell me details.

- If no, what do you think we should offer in our HRD program for supporting your further career?

I participated in the training and received a certificate of completion. Holding a certificate is tied to performance evaluation, so it definitely has a direct impact on career development. Although I wasn't able to repair the HPLC in practice, I was able to learn how to disassemble the equipment, which I think is a valuable skill. I have also received certificates from other programs, but most of them covered general topics. This was my first time attending a training program that was so focused on analysis, and I found it to be very meaningful. I believe that training programs like this, which are specialized and focused, are the most useful for my work.

<Question for the interviewee's supervisor>

Q. If possible, please allow us to ask the following question to the interviewee's supervisor.

- Ms. Kirana Sanggrami Sasmitaloka, S.TP, M.Si,
  Head of Testing and Conformity Assessment Team,
  Indonesian Center for Agricultural Postharvest
  Instrument Standard Testing

・ How do you evaluate human resources with skills and knowledge about the following ①－④.

1) Food analysis

2) Standards and certification

3) Japanese Agricultural Standards (JAS)

4) Functional ingredient

Please tell me about each of them.

When evaluating employees within an organization, there are two main types of assessments: job performance evaluation and character evaluation. As she has mentioned, the knowledge related to points 1 through 4 is highly valuable at our institution. With this knowledge, the employee's job performance evaluation is likely to improve visibly. Job performance evaluations are conducted every month, so possessing diverse knowledge directly impacts the evaluation. If employees achieve results and these results are recognized, they are eligible for allowances and potential salary increases.

Particularly important is Point 2: "Standards and Certification." In tasks related to creating draft standards

for SMI, it is necessary to understand the standards and certifications from various countries. Our organization also issues certificates of conformity, so knowledge of certification is crucial.

Q. What specific knowledge, skills, or expertise are you looking for in your employee/staff.

As I am responsible for overseeing the exams, the knowledge I want my subordinates to have is in the area of analytical techniques. To achieve customer satisfaction, it is essential to use correct analytical methods, and we must also ensure the reliability of the test results. Additionally, I would like them to become proficient in using the latest equipment for food analysis. In 2017, I had the opportunity to participate in training at the Japan Food Research Laboratories (JFRL), where I was trained with the latest equipment at that time.

Currently, we have 30 staff members, but originally we were a research institution that transitioned to become a standard testing laboratory, as she initially explained. With a reduced budget, the funds available for staff development have also decreased, which is why we are grateful for the training support from Japan.

Furthermore, our organization is responsible for proposing SMI (Indonesian National Standards). I believe it would be beneficial for us to have the ability to create standards and certifications. Although SMI exists, much of it is based on overseas standards and certifications. As a result, there are challenges in aligning Indonesia's national standards with global benchmarks. I believe there is a need for the ability to bridge the gap between Indonesia’s standards and those of other countries, in order to bring Indonesia's national standards up to international standards.

<Additional Comment from Director>

- Dr. Asmarhansyah
  Director
  Indonesian Center for Agricultural Postharvest Standardization (ICAPS)

Our institution has six participants in the FA program, and we believe it is a meaningful program. Under the previous administration, our institution was a research organization. Under the new administration, we plan to establish a separate research function. Although the name has been changed to a testing station, we are beginning to undertake various new functions. We are advancing inspections for halal certification and rice testing, and we are also progressing with product certification. With the increase in services, there will be a greater need for infrastructure, as well as for human resources.

In 2022, we made a proposal to Japan’s Ministry of Agriculture, Forestry, and Fisheries regarding a lab. There is a significant demand for food analysis, making it a critical need. Standardization is also essential. Various facilities are gradually being set up, so continued cooperation in terms of human resource development would be greatly appreciated. For example, although the FA program is primarily held at

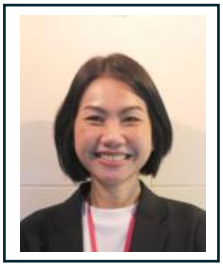
universities, is there a possibility of implementing it at government-affiliated research institutions or testing stations (i.e., our institution)? Our institution has 30 analysts, and if we are eligible, we would like to participate.

Although we have made progress with our equipment, the development of new technologies is fast, and existing equipment and machinery require updates. Regarding HPLC, the current equipment can only test for 20 pesticide residues, but internationally, the standards for pesticide residue testing are high. We aim to elevate our capabilities to global standards as soon as possible, and we hope to receive support for this. I apologize for only expressing a wish, but we look forward to continuing our collaborative relationship in the future.

Interviews with Food Safety Management (FSM) Program Participants

FSM Interview 1: On-site interview on 3 September

	Interviewee	Interviewee's supervisor
Name	Ms. Chatuporn Teeraprasart	Mr. Takuro Kato
Age	40 years old	
Nationality	Thailand	Japan
Company/ Organization Name	AEON TOPVALU (THAILAND) CO., LTD.	AEON TOPVALU (THAILAND) CO., LTD.
Department/Section Name	Quality Control Division	
Position	Quality Control Manager	President and Representative Director
Year of Program Participation	・2019 FSM Program (onsite) ・2022 FSM Program (onsite)	



Q. What do you remember about HRD program?

On behalf of my company and myself, I would like to express my sincere gratitude for the opportunity to participate in this program. I first learned about the Kasetsart University program through their Facebook page. The theme of FSM (Food Safety Management) caught my interest, and I decided to apply. I vividly remember feeling nervous about whether I would be selected. I participated twice, and both programs were wonderful. As someone involved in the food industry and quality management, I found the knowledge I gained to be extremely valuable. Five of my junior colleagues also took part in the program.

The program lasted for five days, and it fully met my expectations, providing a highly fulfilling experience. The instructors were experienced professionals from well-known universities, and the direct communication in English was very meaningful. During the FSM program, we used specialized terminology, so at times, when interpretation was provided, it was not always easy to convey the intended message accurately. It was also great to network with people from other companies in the same field. I also remember that the support from the instructors and staff was excellent.

One challenging aspect of the program was the significant difference in experience levels among the participants. There were times during group work when things didn't go smoothly, and I believe this was due to the fact that some participants, especially students, understood the theory but lacked practical experience. Both in 2019, when I participated on-site, and in 2022, when I participated online, others also mentioned that it's difficult to learn when people with practical experience are mixed with those without. I felt that the program might not have been entirely suitable for both the lecturers and students in this regard.

In terms of suggestions for improvement, I would have liked to hear more case studies, especially those related to audits, as I believe this would have been personally beneficial.

<About your company/ organization>

Q. Please tell me about your company/organization.

I am currently working at AEON Topvalu Thailand, a subsidiary of AEON Co., Ltd. in Japan. Our company has four departments: the Export Department, Import Department, Private Brand (PB) Development

Department, and Quality Management Support Department.

The Export Department is responsible for exports to ASEAN countries and Japan, and handles supplier screening, risk management, and other related tasks. The Import Department oversees the food and non-food products sold at our supermarket chain, MAX Valu, with a particular focus on ensuring that imported products comply with Thailand's Food and Drug Administration (FDA) standards. The PB Development Department is responsible for developing private brand products unique to Thailand. The PB product categories include dry goods, frozen items, and beverages. However, compared to larger companies, PB development is still in the early stages, with the total number of items currently not exceeding 100.

The Quality Management Support Department handles factory audits and matters related to the Code of Conduct (COC), which involves labor safety and welfare. AEON Topvalu Thailand has the largest number of auditors among the ASEAN countries, and our Thai staff also provide support to Cambodia, Vietnam, Malaysia, Indonesia, and Myanmar.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I am currently working as the Quality Control Manager, overseeing both food and non-food products (such as daily necessities, clothing, and health & beauty care). My department consists of myself and seven subordinates. I joined the company in 2013, but prior to that, I worked at Saha Farm, a leading broiler poultry company in Thailand. I graduated from Thammasat University with a degree in Food Science and Technology from the Faculty of Science and Technology.

Q. How does the knowledge of "food safety management" is related to your current job?

The knowledge of FSM is directly relevant to my current role. I believe it is especially useful in food quality management. Quality control is essential for gaining trust in Topvalu. Whether a supplier has the potential to meet AEON's standards, and how to assess the associated risks, are areas where FSM knowledge is highly relevant.

Q. Are there any situations in your work where you can use what you learned from Food Safety Management program?

We would like to raise the level of our suppliers as well. In this regard, the knowledge gained from FSM is very helpful. We want our suppliers to provide stable and sustainable products. With FSM knowledge, we can prevent issues, and even when problems do arise, we can minimize their impact.

Currently, we have over 20 suppliers related to food products. We conduct factory visits and pre-delivery audits for both domestic and international suppliers. During these audits, one of our staff members visits the supplier and conducts the audit over the course of one day. Our audits are based on a scoring system, and a score of 70% or higher indicates that the supplier meets AEON's supplier standards. If the score is below this threshold, we use our FSM knowledge to provide improvement recommendations to help them meet the required standards.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

When it comes to food safety, large companies typically operate in line with Global Food Safety Initiative (GFSI) standards, so there are usually no major issues. However, the main group we work with consists of small and medium-sized enterprises (SMEs), startups, and farmers, many of whom often lack sufficient knowledge of food safety. Therefore, I believe it is essential for us to use our knowledge to support and help raise the standards of these SME suppliers.

In order to improve their standards, knowledge of FSM and traceability will also be necessary. Currently, all of our registered suppliers are addressing traceability. In the past, there was a case where a company exporting jasmine rice to Japan could not proceed with the export because they did not have proper traceability in place.

Q. What should be improved to make this program better serve your country's current situation?

The content of the program is excellent. The length of the program is ideal, and the lecturers, who came from Japan, are experienced and impeccable. I would be grateful if the program could continue in the future.

Q. Has attending the program influenced your career development?

It was truly beneficial to update and refresh my knowledge. I also appreciated the opportunity to exchange knowledge and ideas with the lecturers. During the factory audits, I learned about the Japan Food Safety approach, and I found that the checklists for Thailand and Japan are quite similar, which deepened my understanding. I also feel that this experience has been valuable for my career development.

<The comment from her boss about Ms.Chatuporn>

-Mr. Takuro Kato President and Representative Director, AEON TOPVALU (THAILAND) CO., LTD.

She is extremely capable, and currently, I have entrusted her with responsibilities mainly related to food. She has already become an indispensable part of our company. While I have a long background in trade, there are still many things I don't know about quality management, but whenever I ask her, I receive quick and accurate answers. As for the quality management standards required by AEON, I believe she fully understands them, and I look forward to her continued success and further contributions in the future.

FSM Interview 2: On-line interview on 24 October

	Interviewee
Name	Ms. Nguyen Thi Luong
Age	24 years old
Nationality	Vietnam
Company/ Organization Name	Eurofins Sac Ky Hai Dang .co.ltd.
Department/Section Name	Hanoi branch
Position	Business Development Executive
Year of Program Participation	· 2019 FVC Program (onsite) · 2024 FSM Program (onsite)

Q. What do you remember about HRD program?

The content of the program was very interesting, and what stood out to me was the well-prepared materials. Specifically, I found the methods for assessing potential risks that could occur in food processing factories to be fascinating. I gained a deeper understanding of the details related to standards, food safety, and the risks involved in food processing. I believe there was a lot to learn from this course. However, since I have limited work experience and still lack extensive experience in food safety management, I felt somewhat overwhelmed by the amount of information during the program. Additionally, I think having more practical, hands-on sessions, in addition to the theoretical content, would have further deepened my understanding.

<About your company/ organization>

Q. Please tell me about your company/organization.

I work at Eurofins Sac Ky Hai Dang https://www.eurofins.com/. Eurofins Sac Ky Hai Dang is a global company that provides food inspection and quality assessment services. It operates in more than 60 countries, with three locations in Vietnam. There are about 300 employees in Vietnam. I work in sales, and across Vietnam, there are around 30 sales staff and 35 inspectors. Our Hanoi around 30 sales staff and 35 inspectors. Our Hanoi office, where I am based, has a total of 25 employees. The services we offer, such as quality assessments, are essential when importing or exporting food products. For example, when verifying the quality data of imported food and ingredients, we perform assessments to ensure the accuracy of the data provided. If, for instance, there are questions about the protein content in imported food, we verify whether the submitted data is correct by conducting inspections as an independent third-party organization.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I graduated from the Faculty of Food Technology and Science at VNUA in 2022. In my current position, I

work in sales, where I take care of our customers. Our primary clients are in the food manufacturing, processing, logistics, and trading sectors. My specific responsibilities involve acting as a liaison between our customers and the inspection department, providing support related to food safety solutions. Therefore, it is necessary for me to continue improving my knowledge of food safety. In addition to providing food safety solutions and inspections, I also provide clients with information about domestic and international laws related to food. There is a lot to learn.

Since I have limited experience, I face many personal challenges in various tasks. One area where I particularly struggle is researching foreign food laws. There are not many resources available, so I rely on information I find through online searches, but I am not always sure of its accuracy. Right now, I am researching Japanese tea regulations, and I would appreciate any suggestions for better ways to find reliable information.

Q. How does the knowledge of "food safety management" is related to your current job? Please explain.

Knowledge of food safety management is directly related to my current job. As I mentioned earlier, one of our main clients is a food processing factory. We also conduct sample testing of food products. There have been instances where the test results showed issues, and in such cases, it is essential to explain the problem, understand why the results turned out the way they did, and provide an explanation. Without knowledge of food safety, this would not be possible. I feel that, by applying the knowledge I gained from the program, I am becoming better at identifying why there were issues with the food products processed at the factory.

Q. Are there any situations in your work where you can use what you learned from Food Safety Management program?

In the FSM program, I studied HACCP, GMP, and JFS. Among these, I understand that JFS is particularly suitable to small and medium-sized food processing operations. Since our clients range from large companies to SMEs, I believe that JFS is a more accessible standard for small and medium-sized enterprises, where the implementation of HACCP can be challenging.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

In Vietnam, I believe that the first priority should be to raise consumer awareness regarding food safety. At the same time, or following this, food-related businesses must implement more robust food safety management practices.

In terms of consumer education on food safety in Vietnam, food service companies have started organizing study sessions and awareness campaigns about food safety laws for businesses. There are also food safety training and practical sessions being held for students. In some Vietnamese high schools, food safety awareness activities are even being conducted as part of extracurricular clubs. During these

activities, updates on food safety laws are provided while also focusing on practical application.

Q. What should be improved to make this program better serve your country's current situation?

If possible, I would like to see more practical sessions included in the program. It would be helpful if these sessions could offer opportunities to visit local food processing factories and learn about the standards and practices used there. This hands-on experience would deepen understanding and make the program even more valuable. I also heard that prior to 2019, participants had the opportunity to visit Japan for short-term practical training. If this opportunity continues in the future, I would be grateful if such Japan-based training could be included again.

Q. Has attending the program influenced your career development?

I am glad that I was able to participate in the program, and I feel that it has contributed to my career development. The knowledge I gained is certainly useful in my current job, as without a solid understanding of food safety and quality management, it would be difficult to progress with my responsibilities. However, opportunities to study these areas are not always abundant. As I plan to continue in my current role and deepen my knowledge, I hope to remain involved in the food industry in the future. Additionally, I have a dream of creating food products myself one day. The knowledge gained from this program will be extremely valuable when that time comes.In the future, I would like to produce snacks and confectionery that children will love. In Vietnam, many products are still made using traditional methods, but I aim to create snacks and sweets that focus on nutritional value and health management.

FSM Interview 3: On-line interview on 27 October

	Interviewee
Name	Ms. Seint Poe Nu Zin
Age	31 years old
Nationality	Myanmar
Company/ Organization Name	Food and Drug Administration in Myanmar
Department/Section Name	Food Division, Import recommendation Department
Position	Deputy supervisor
Year of Program Participation	・2023 FSM Program (online + onsite 2days)

Q. What do you remember about HRD program?

I was able to learn about GMP (Good Manufacturing Practice), GHP (Good Hygiene Practices), and HACCP through the program's lectures. After the lectures, we were divided into five groups, and each group gave a presentation. Our presentation focused on the topic "Food Chain Logistics from Farm to Table in Myanmar (Some Vegetables)." I felt that the program content was very good. Additionally, it was beneficial to learn about the challenging food safety issues that Japan is currently facing, as well as the know-how related to those issues. The program itself wasn't particularly difficult, but there were some parts that I missed due to internet connectivity issues.

I would appreciate it if this kind of program could be conducted more frequently, with more time allocated. The knowledge I gained from the HRD program was very valuable, and I would love to participate again. I would also appreciate it if you could let me know if any future programs will be conducted.

<About your company/ organization>

Q. Please tell me about your company/organization.

I work at the FDA (Food and Drug Administration) in Myanmar. The FDA is responsible for both food and pharmaceutical regulations. Regarding food, the FDA handles food safety, food security, and market research, while in the pharmaceutical sector, it is responsible for public health treatments, disease prevention, and overseeing hospitals and medical universities.

I am part of the Food Division, Import Recommendation Department. My main responsibility is to verify the necessary import-related documents for food products from overseas and submit them to the main office. Once the documents are submitted, the main office issues the relevant papers for import approval. Without the recommendation from the FDA, customs and the Ministry of Commerce cannot grant import permission. Therefore, this procedure is the first necessary step for food imports.

<Application of your knowledge in your job>

Q. Please tell me your current job description.

My position is Deputy Supervisor. At the FDA, the necessary documents related to imported products are

increasingly being submitted through an e-system rather than in paper form. I am responsible for reviewing these submitted documents. If all the necessary documents are provided, I pass them on to my supervisor. If any required documents are missing, I ask the companies to resubmit them. After that, my job is to proceed with the approval and authorization process.

Currently, there are 9 staff members in the same position as mine. Above us, there are 3 staff officers and 1 assistant manager. In our team, we handle about 200 cases per month on average. Additionally, in my department, there is a rotation system every six months between the "Import Recommendation" (International) and "Local Recommendation" (Domestic) divisions. As I mentioned earlier, the work in the Import Recommendation division primarily involves checking documents, but in the Local Recommendation division, it also includes conducting audits of domestic food factories.

Q. How does the knowledge of "food safety management" is related to your current job? Please explain.

One of the lecture topics in the FSM program that I found particularly informative was about frozen and chilled foods. There were parts where I wasn't sure which specific points I should focus on when reviewing import applications for frozen and chilled foods. However, by learning about the inspection process for these products in Japan, I gained a better understanding of the key aspects to check when reviewing imported food applications. I believe that participating in the program has helped me deepen my understanding. Additionally, the section on cold chain management, which is still in the development stage in Myanmar, was very valuable.

I also feel that the level of auditing related to Local Recommendation has improved. Since we often conduct audits at food factories producing locally grown products like okra, I find the knowledge gained from the program to be quite useful in this area. The Myanmar government has started issuing GMP approvals to food factories. In urban areas, some food factories are already implementing GMP, but in rural areas, many factories are still small-scale, resembling home-based workshops, which makes GMP implementation slower. As for GHP, we have just begun conducting factory audits, and we have not yet reached the stage of issuing certifications.

Q. Are there any situations in your work where you can use what you learned from Food Safety Management program?

When I participated in the FSM program in 2023, I was responsible for Import Recommendation, so my main task was to verify whether the necessary documents (including certifications) for imported goods from overseas were submitted correctly. In terms of directly applying the knowledge I gained to my job, I have some doubts. However, the knowledge related to the inspection of frozen and chilled foods, as mentioned earlier, was very useful and helpful.

After taking on the Local Recommendation role in May 2024, the knowledge I gained from the FSM program, including GMP, GHP, and HACCP, proved to

be extremely helpful during factory audits. When comparing Japan and Myanmar, I find that the widespread adoption of food safety management practices related to the farm-to-table concept in Myanmar faces challenges, partly because farmers are resistant to adopting new ideas due to their short-term thinking. In addition, there are challenges in raising consumer awareness and knowledge about food safety.

At the FDA, we also conduct market research to investigate what is happening at the consumer level. For example, when there is an incident like food poisoning, we carry out inspections at the factory, check samples, and verify whether the food poisoning originated from that specific factory. If it is confirmed that the factory was the source, penalties are imposed. To improve the current situation, I believe that the knowledge I gained from the FSM program will be valuable.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

One area that needs improvement is the creation of more food safety-related legislation. Secondly, there is a need for audits and food manufacturing practices that comply with international standards, as well as an improvement in the qualifications and capacity of inspectors and auditors.

Q. What should be improved to make this program better serve your country's current situation?

Personally, I feel that I lack practical experience in the field of food safety. I would appreciate it if more examples could be provided, such as what actually happens in the production and processing facilities of Japanese food manufacturers, how the processing is carried out, and how food safety and quality are ensured. It would be helpful if this could be explained through videos, images, or other visual aids.

I think the program duration is a bit short. Since the program is conducted online, it would be great if the sessions could be longer. Also, since there are few group work sessions, it would be beneficial to have more opportunities for group work.

Q. Has attending the program influenced your career development?

I graduated from the Department of Plant Protection at Yezin Agricultural University in 2013 and started working at the FDA in 2018, which means this year is my 7th year in the role. Currently, with the approval of my workplace, I am also pursuing a master's degree (for working professionals) at Yezin Agricultural University. I usually prioritize my studies, and during the university's vacation periods, I return to my work at the FDA. Starting in October, I will return to my duties in the Import Recommendation department, as the university enters its break period.

As for career development, I believe the FSM program has had a positive impact. Learning about GMP, GHP, and HACCP was especially valuable. I also found it helpful to learn about food labeling in Japan, especially the content and information that must be included on labels, which I believe will be useful for my future career. When checking food products in Myanmar, I would like to continue studying the relevant laws and guidelines for proper labeling.

FSM Interview 4: On-site interview on 29 October

	Interviewee
Name	Ms. Sukram, Nurhazwani
Age	37 years old
Nationality	Malaysia
Company/ Organization Name	Malaysian Agricultural Research and Development Institute (MARDI)
Department/Section Name	Nutrition and Food Safety, Food Science and Technology Research Centre
Position	Research Officer
Year of Program Participation	2023 FSM Online program

Q. What do you remember about HRD program?

To be honest, I was completely unfamiliar with Japan's food safety standards, so the content of lectures was quite challenging for me. There was a lot of new information to absorb, and the technical details were substantial. Perhaps it is a characteristic of the Japanese approach, but I found the content to be very in-depth, especially in terms of hygiene and technical aspects. Although I was able to understand the new information, it was still difficult.

During the program, we studied HACCP for three days and auditing for two days. A significant portion of the training also focused on microbiology. The discussion on the shelf life and spoilage of probiotic foods, such as yogurt, was a new discovery for me. Since microbiological testing of food is part of my job, I found this particularly interesting.

Regarding the lecture content, I feel that I understood the theory, but I believe practical training, involving real-life experiences, is essential for deeper learning. Additionally, learning how global food companies manage food safety and understanding the direction in which the industry is moving would provide valuable insights beyond the theoretical aspects. Raising food safety standards from the Malaysian level to global standards would be highly effective. If given the opportunity, I would love to hear concrete examples from experts working in food companies.

Furthermore, since the course I participated in was online, there were often issues with the internet connection. When comparing face-to-face classes to online lectures, I felt that interactivity tended to be lacking in the online setting. Online classes often focused primarily on theory, making it difficult to grasp the material in a practical sense. Since there were no hands-on sessions, it did not lead to a deeper understanding. Also, in online sessions, I had to wait for my turn to speak, which sometimes led to frustration.

Finally, although networking and collaboration are more challenging in an online setting, I believe they are crucial. In the field of research and development, networking and collaborating with researchers from other companies and organizations is extremely valuable.

<About your company/ organization>

Q. Please tell me about your company/organization.

The Malaysian Agricultural Research and Development Institute (MARDI) is an agency under the Food Safety Division of the Ministry of Agriculture and Agro-Based Industry of Malaysia. For your information, UPM (Universiti Putra Malaysia) is under the Ministry of Education.

MARDI is a national research institution that covers a wide range of areas, including rice cultivation, biodiversity and the environment, soil, water and fertilizers, livestock, horticulture, agricultural economics, food safety, biotechnology, engineering, and nanotechnology. It has several research centers that cover all fields related to agriculture and the food industry.

At the Nutrition and Food Safety, Food Science and Technology Research Centre, where I work, there are three divisions: Division 1 focuses on "food processing and packaging." Division 2 focuses on "nutrition and food safety." Division 3 covers "enzymes and fermentation." In the division I belong to, Food Technology 2, there are 30 staff members who carry out daily operations. Overall, the Nutrition and Food Safety, Food Science and Technology Research Centre employs 121 people."

<Application of your knowledge in your job>

Q. Please tell me your current job description.

I am a Research Officer. My main responsibility is food assessment, which includes microbiological testing, safety testing, and efficacy testing. I conduct in vivo experiments, including studies related to anti-diabetic effects. In addition, I also perform general microbiological tests and inspections for various foods.

In my previous work, when conducting food safety evaluations, I referred to CODEX guidelines. However, after gaining knowledge from the FSM program, I now also check whether the standards align with Japan's food safety criteria, in addition to CODEX. Of course, Malaysia also has its own food safety regulations, so I ensure the evaluations comply with those as well. When small and medium-sized food processors bring in food samples for safety evaluations, I use these three standards (CODEX, Japanese standards, and Malaysian regulations) to conduct the assessment. The food samples are handled by specialized officers in each area of expertise as we proceed with the evaluations.

Q. How does the knowledge of "food safety management" is related to your current job? Please explain.

My main responsibility focuses on microbiological testing, but I feel that what I have learned from this program will be beneficial for the growth of small and medium-sized food processors in Malaysia.

Q. Are there any situations in your work where you can use what you learned from Food Safety Management program?

One of my responsibilities is promoting traditional processed foods. Many traditional food processing methods are not documented, meaning the production processes are often not written down. As a result,

when food samples are brought in for inspection, a common question is, ""Why does the food spoil so quickly?"" Since the processing methods are not documented, even the producers themselves often don't know the reasons behind the rapid deterioration.

Upon further investigation, I have found that issues such as high bacterial counts (e.g., E. coli, yeast), inadequate temperature control during food processing, and poor hygiene practices leading to cross-contamination when mixing raw materials are common. Identifying the root causes of these problems and working with food processors to address them is a crucial part of the process. When developing new food processing procedures, such as Standard Operating Procedures (SOPs), the knowledge I gained from the FSM program has been incredibly helpful.

<Program Improvement>

Q. What areas or issues need improvement in the food-related industries in your country?

Small and medium-sized food processors often lack awareness and understanding of standards. There are many areas that need improvement, such as standardizing food manufacturing processes, organizing traceability, documenting procedures, innovating packaging, extending shelf life, improving cost-effectiveness, and raising awareness of functional foods through processing. I believe it is especially important to have knowledge of HACCP.

I am also concerned about food waste. In Malaysia, pineapple skins are often discarded. To promote sustainable agriculture, it is necessary to find ways to effectively utilize such waste. The efficient use of food by-products can help reduce agricultural inputs, making it an important issue.

Q. What should be improved to make this program better serve your country's current situation?

I hope the program will take an interest in studying the issues that small and medium-sized food processors in Malaysia are facing. By considering this perspective, the program would become even more effective.

The problems faced by small and medium-sized food processors in Malaysia often include maintaining hygiene standards for equipment and ensuring that machinery is functioning correctly. As I mentioned earlier, another major issue is that food processing methods are not documented. This lack of documentation leads to inconsistency, meaning that processes that work well one day may not work the next. The reproducibility of processes is a significant challenge.

When personnel change, manufacturing methods also change. Many times, there is no proper temperature control for cooking or storage. For example, in rural areas, banana leaves are commonly used in food processing. There was an instance where the shelf life of products significantly shortened, even though it had been fine in the past. Upon investigation, it was found that the issue lay with the banana leaves. The supplier of the banana leaves was changing frequently, and the leaves were not being washed properly. This could have been prevented if standardized procedures had been followed. Currently, the cleaning process for banana leaves is being documented.

Q. Has attending the program influenced your career development?

The knowledge I've gained has been useful, but when I think about my career as an auditor, my current role hasn't yet reached that stage. Becoming an auditor is certainly part of my career path, so I believe that continuing to receive guidance from various mentors will help me progress and connect to my future career. Not just once, but I would like to continue seeking advice from experts in the future.