

Faculty of Science and Technology Summer Course 2023

Fostering the Halal Industry through Science and Technology Perspectives

Summer

Assalamualaikum wrwb

Dear all

We are pleased to announce that Faculty of Science and Technology Universitas Islam Negeri Sunan Kalijaga Yogyakarta, is about to conduct Summer Course Programs. We would like to invite International and Domestic students to join our programs. This 7-day program (11th - 17th July 2023) will provide credit transfer for those who completed all the course sessions.

The theme of this summer course is "Fostering the Halal Industry through Science and Technology Perspectives," with four modules prepared to facilitate participants' knowledge of the halal industry. It offers opportunities to explore several global issues on halal industry development through science and technology perspectives. It further seeks to develop knowledge and awareness of halal products in society. In addition, to enrich and expand the knowledge $of halal \ practices in the local \ area, especially in Yogyakarta city, all \ participants \ will \ visit \ small-scale \ halal \ industry \ and \ slaughterhouses.$

The Summer Course is held during inter-semester using hybrid platforms. For the virtual course, link zoom will be sent through the participant's email. The venue for offline mode is at The Central Academic Bulding's Mini Auditorium of Sunan Kalijaga State Islamic University Yogyakarta, Indonesia

We look forward to welcoming you to our University.



Prof. Irwandi Jaswir Engineering Research Unit. International Islamic University Malaysia (IIUM)



Assoc. Prof. Winai Dahlan Faculty of Allied Health Sciences, Chulalongkorn University, The Halal Science Center Chulalongkorn University



Nizar El Gandhour, BS' Int. Relations Director, FAMBRAS (Federation of Muslim Associations of Brazil)



Eva Fahrun Nisa, PhD The Australian National University, Canberra, Australia



Nanung Danar Dono, S.Pt., M.Sc., Ph.D ment of Animal Nutrition and Feed Science, Faculty of Animal Science, Universitas Gadiah Mada,



S.T., M.Sc. IPM, ASEAN

S.I., M.SC, IFIVI, AGEAN Eng Industrial Engineering Study Program, Science and Technology Faculty, UIN Sunan Kalijaga Yogyakarta



Widowati Science and Technology Faculty, UIN Sunan Kalijaga Yogyakarta



Sri Utami Zuliana, Ph.D



Biology Study Program, Science and Technology Faculty, UIN Sunan Kalijaga Yogyakarta



Dr. Isma Kurniatanty, Frida A. Rakhmadi, S.Si., M.Sc. Ir. Sumarsono, S.T., M.Kom



DECISTD ATION

REGISTRATION		
TICKETS	REGISTRATION FEE	
OFFLINE		
Early Bird (May 25th - June 25th 202	23)	
International Students	USD 45	
Indonesian Students	IDR 300.000	
Normal (June 26th - July 5th 2022)		
International Students	USD 55	
Indonesian Students	IDR 450.000	
ONLINE		
Early Bird (May 25th - June 25th 202	23)	
International Students	USD 20	
Indonesian Students	IDR 150.000	
Normal (June 26th - July 5th 2022)		
International Students	USD 30	
Indonesian Students	IDR 200.000	

Registration process require attaching a registration fee receipt via bank transfer to Commitee Bank Account: 0838275327 BNI Titi Sari

Registration link:

https://bit.ly/SummerCourseUINSaintek23



IMPORTANT DATE

Registration deadline 5th July 2023 Summer Course Program 11th - 17th July 2023

Both Indonesian and International participants are eligible to apply All courses delivered in English

Participants who completed all the courses will be given a certificate and transfer credit 2 sks

FIELD TRIP

Poultry Slaughterhouse: PT Saliman Riyanto Raharjo Cattle Slaughterhouse: RPH Giwangan Bakpia Pathok Sonder 543 home industry

BENEFITS

Training Module Goodie Bag (Exclusive Pen, Notebook & Clutch)

EXCURSIONS

Kraton, The Palace of Yogyakarta Malioboro Street



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Summer Course 2023 Schedule	
Date	Course Program
Day-1 Tuesday, July 11	Registration MODUL 1: THE IMPORTANCE OF HALAL PRODUCTS FOR THE WORLD COMMUNITY Course#1 Assoc. Prof. Winai Dahlan* Course#2 Eva Fahrun Nisa PhD
Day-2 Wednesday, July 12	MODUL 2 CURRENT INSTRUMENTS AND METHODS FOR HALAL PRODUCT DETECTION Course#3 Dr. Isma Kurniatanty Course#4 Frida Agung Rachmadi, M.Sc Course#5 Nanung Danar Dono, S.Pt., M.Sc., Ph.D
Day-3 Thursday, July 13	FIELD TRIP Trip to Poultry Slaughterhouse: PT Saliman Riyanto Raharjo Trip to Cattle Slaughterhouse: RPH Giwangan
Day-4 Friday, July 14	MODUL 1: THE IMPORTANCE OF HALAL PRODUCTS FOR THE WORLD COMMUNITY Course#6 Nizar El Gandhour, BS* The festival of Halal Product
Day-5 Saturday, July 15	MODUL 3: CRITICAL HALAL POINT OF FOOD AND BEVERAGES Course#7 Dr.rer.medic. Esti W. Widowati Course#8 Prof. Irwandi Jaswir MODUL 4: TREND IN THE HALAL MARKET AND SUPPLY CHAIN LOCALLY AND GLOBALLY Course#9 Dr. Ira Setyaningsih
Day-6 Sunday, July 16	FIELD TRIP Trip to Bakpia Pathok Sonder 543 home industry Excursion: Malioboro Street
Day-7 Monday, July 17	MODUL 4: TREND IN THE HALAL MARKET AND SUPPLY CHAIN LOCALLY AND GLOBALLY Course#10 Sri Utami Zuliana, PhD Course#11 Dr. Sumarsono, M.Kom Closing ceremony Closing remaks: Dean of Science and Technology Faculty UIN Sunan Kalijaga Yogyakarta