

OUR HIGHLIGHT

THE PROGRAMME HAD NUMEROUS RESEARCHES AS WELL AS ACADEMIC SERVICES FOR LOCAL COMMUNITIES. THIS RESULTED IN ACQUIRING AWARDS FROM THE UNIVERSITY 2 YEARS IN A ROW FOR OUR LECTURERS IN 2009 (THE BEST ACADEMIC SERVICES AWARD) AND 2010 (THE BEST RESEARCHER AWARD).

IN ADDITION, OUR LECTURERS ALSO ACQUIRED THE BEST PROVINCIAL AREA RESEARCHER AWARD IN 2014 AND THE BEST PROVINCIAL AREA COMMUNITY SERVICE AWARD IN 2015.

MOVING TOWARD AEC

SINCE THE UNIVERSITY IS SITUATED VERY CLOSE TO CAMBODIA AND THERE ARE GROWING TRENDS OF FOOD AND FRUIT TRADING, WE IMPLEMENTED THE POLICY OF STANDARDIZING OUR LABORATORIES IN ORDER TO HAVE STUDENTS LEARN HOW TO PRODUCE FOOD WITH EXPORT QUALITY. WITH THIS STRATEGY, STUDENTS ARE READY TO BECOME INTERNATIONAL WORKERS AND SCIENTISTS IN THE ASEAN COMMUNITY.



FACULTY OF AGRICULTURAL TECHNOLOGY
RAMBHAI BARNI RAJABHAT UNIVERSITY

41 M.5 TACHANG, MUANG, CHANTHABURI, 22000
TEL. +66 039-471073
WEBSITE : WWW.AGRICUL.RBRU.AC.TH
E-MAIL : AGRICULTURAL_RBRU@HOTMAIL.COM



LECTURERS

ASST. PROF.
DUENRUNG BENJAMAS
M.S. (FOOD TECHNOLOGY)



ASST. PROF.
DR. WARITCHON NINLANON
PH.D. (ENVIRONMENTAL SCIENCE)



ASST. PROF.
SUPORN SUNGSUWAN
(PH.D. CANDIDATE)
M.S. (AGRO-INDUSTRIAL
PRODUCT AND DEVELOPMENT)



MS. JIRAPORN SAWADIKARN
M.S. (FOOD SCIENCE)



MS. KUNLAPORN PUTTAME
M.SC. (FOOD SCIENCE)

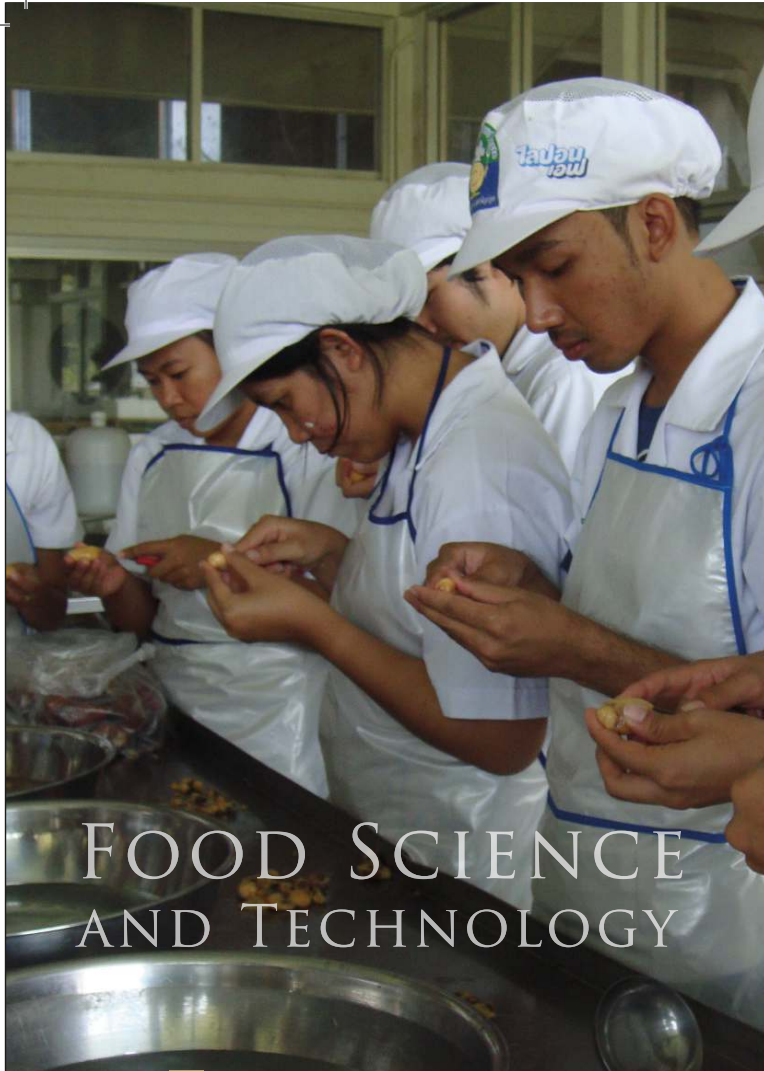
FOOD SCIENCE AND TECHNOLOGY



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FACULTY OF AGRICULTURAL TECHNOLOGY

"THE WISDOM TREASURE TROVE
OF THE EAST AND ASEAN"



FOOD SCIENCE AND TECHNOLOGY

PHILOSOPHY

CREATE STUDENTS WHO HAVE EXPERTISE ON FOOD SCIENCE TILL THEY BECOME INTERNATIONAL KITCHEN OR RESEARCH PERSONNEL OF THE ASEAN ECONOMIC COMMUNITY

VISION

LEARNING BY EXPERIMENTING, COOKING, SHARING, AND EXCHANGING WITH PERFECT LEARNING FACILITIES

HISTORY

THE PROGRAM HAS FIRST BEEN ESTABLISHED IN 1997. IN THAT TIME, THE PROGRAM OFFERED A MINI BACHELOR DEGREE. IN 1999, THE PROGRAM HAS OFFERED THE BACHELOR DEGREE UNTIL NOW.

THE NUMBER OF STUDENTS WAS ABOUT TEN AT THE BEGINNING OF THE ESTABLISHMENT. AROUND NOW, THERE ARE ABOUT FORTY STUDENTS A SEMESTER SINCE WE HAVE POLICIES OF FACILITATING STUDENTS.



DEVELOPS

APPROPRIATED TECHNOLOGY,
PROMOTES SOCIAL WELFARES
AND LOCAL WISDOMS

FOOD SCIENCE AND TECHNOLOGY
FACULTY OF AGRICULTURAL TECHNOLOGY



ACADEMIC SERVICES

IN 2003, WE INITIALLY OFFERED A COURSE TOWARDS A COMMUNITY. WE TAUGHT SOME FOOD PRODUCERS TECHNIQUES OF FOOD PROCESSING SUCH AS MANGOSTEEN JUICE, ZALACCA JUICE, ZALACCA IN SYRUP, FRUIT JAM. THIS COULD INCREASE JOB OPPORTUNITIES FOR VARIOUS COMMUNITIES IN CHANTHABURI.