



FOOD TECHNOLOGY

BACHELOR'S PROGRAM

Improving the Quality of Life



Food Technology

OVERVIEW

The Food Technology program at i3L aims to fulfil the needs of the society for sustainable food quality, safety, and security. This field applies the principles of science to ensure safe manufacture, packaging, and distribution.

Students will complete a rigorous scientific curriculum that balances classroom lectures with practical sessions in our state-of-the-art laboratories. The Food Innovation Centre allows students to have trainings in our modern, on-campus food processing facilities, in which we strongly encourage our students to create innovative food products.

Relevant work experience is the key to a successful career in the increasingly competitive food industry. At i3L, we have broad industry networks and links to leading research organizations around the world to support students in finding suitable internships that can help them pave the way to their dream careers.

Why Food Technology at i3L?

Emphasis on laboratory experience



i3L has the highest proportion of class time spent on hands-on laboratory activities amongst all Food Technology programs in Indonesia. At i3L, we focus on cutting-edge food processing technologies to create value-added products for new global markets.

Global Academic and Industry Network



We connect students with global network, where students can gain knowledge and skills through their internship and research experiences with reputable Universities and renowned Industries worldwide.

Food Innovation Centre for the industry



We strive to fulfill the need for innovation in order to answer the challenges in food production and meet Indonesia's food security needs. At i3L, we have expert capabilities and state-of-the-art laboratory as well as pilot plant facilities that can support the innovations in food manufacturing.



Food Technology

STUDY PROGRAM AT A GLANCE

■ What is Food Technology?

Food Technology is the application of food science to the selection, preservation, processing, packaging, distribution, and use of safe, nutritious, and wholesome food.

■ Textbooks for major subjects are provided



■ Faculty Members with International Background



- Germany
- UK
- Italy
- Netherlands
- Belgium

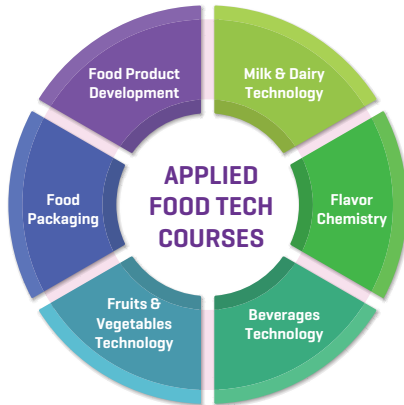
■ Partners



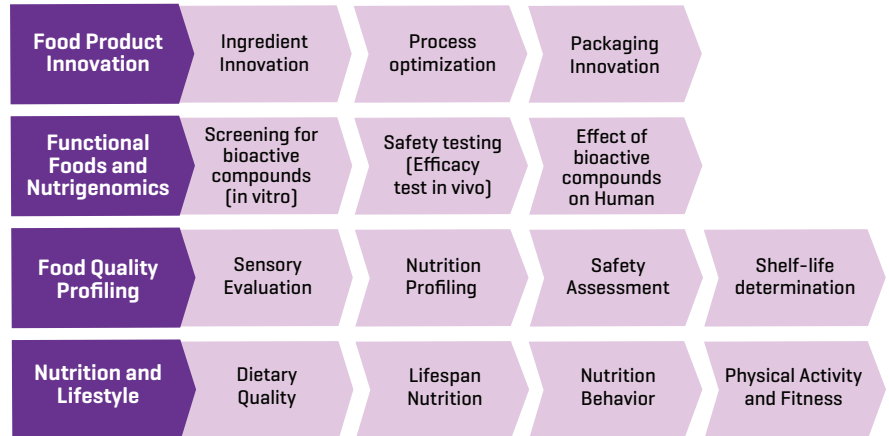


Food Technology

Areas Learned in Food Technology



Research Interests



Student's Project

ThinkThin, made with natural ingredients and free of artificial sweeteners and preservatives, provides a healthy and easy snacking experience that is ideal for individuals on the go.

Qukies, the name of the product is a combination from the word quinoa and cookies. The main ingredient of Qukies is quinoa, which is a highly nutritious grain that can provide several health benefits including low glycemic index where it does not cause a rapid increase in blood sugar levels.

FRUITIZARD, Fruit leather is a dried fruit-based confectionery food that is frequently consumed as a snack or dessert. Fruitizard uses 3 types of fruits which includes apple, dragonfruit, and strawberry with a net weight of 32 gr and 5 gr per serving size.





Food Technology

FACILITIES



Spray & Freeze Dryer



Food Technology Laboratory



Sensory Laboratory



Beverage pasteurizer



Vacuum Fryer



Extruder

Food Innovation Center at i3L

The Food Innovation Center at i3L is designed to serve as a research and development [R&D] hub for food product development and testing. The center integrates technology and applied research with state-of the art pilot scale equipment and laboratory services led by a team of experts that are ready to support your food innovations.



Pilot Plant

Project



Dairy processing



Snack production



Cocoa Processing



Avocado Oil



Spray Dried Product



Freeze Dried Product



Food Technology

MASTER'S PATHWAY

UniLaSalle Master's Program



Boston Uni Master's Program



Oniris Master's Program





Food Technology

INTERNSHIP PLACEMENTS



Justine Suryani D.
Internship at
UCSI, Malaysia



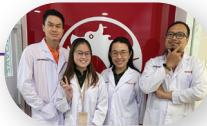
Adelia Nabilah S.
Internship at
Ehime University, Japan



**Dixon Pratama, Nathan
Zubin Lee & Clarica**
Internship at
**Chiang Mai
University, Thailand**



**Jemima Patricia P., Andrea
Natasha C. & Gladys Gracia C.**
Internship at
**Chulalongkorn University,
Thailand**



Hanna Anggreani Prajitno
Internship at **PT. Symrise Indonesia**



Denisa Anindhita Adjiputri
Internship at **Kalbe
Nutritionals**



Laurensia
Internship at **PT Sewu Sentral
Primatama [Re.Juve]**



Hanna Lestari
Internship at **PT ABC Kogen Dairy**



Katarina Laura
Internship at **PT. Indolaktto**



Elaine Faustine
Internship at **PT. Kraft Heinz ABC
Indonesia**



Food Technology

ACHIEVEMENTS



Three of our students won Gold for Poster Category at the National Paper Competition, Dies Natalis 23 FTP, held by Brawijaya University



Congratulations to the Food Technology Cohort 2020 for winning the Best Poster award at the Conference on Future Foods, Entrepreneurship and Estate Hosted by Universitas Ciputra.

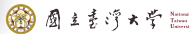


Congratulations Evangeline Aldrich Charlie in participating HUSTEP Fall 2023

INTERNATIONAL MOBILITY (IISMA AWARDEES)



Irvandhi S. Winata
Cohort 2018
Korea University, South Korea



**Emilia Lestari (Cohort 2019),
Alethea Nadine (Cohort 2019)**
National Taiwan University



Risha Lavelia Shfgard Serain
Cohort 2019
University of California, Davis



Pek, Maria Priska Angelina
Cohort 2020
The University of Queensland



Theodore Vincentius Kurniawan
Cohort 2020
Universitat Pompeu Fabra



Darren Delfino
Cohort 2019
Korea University, South Korea

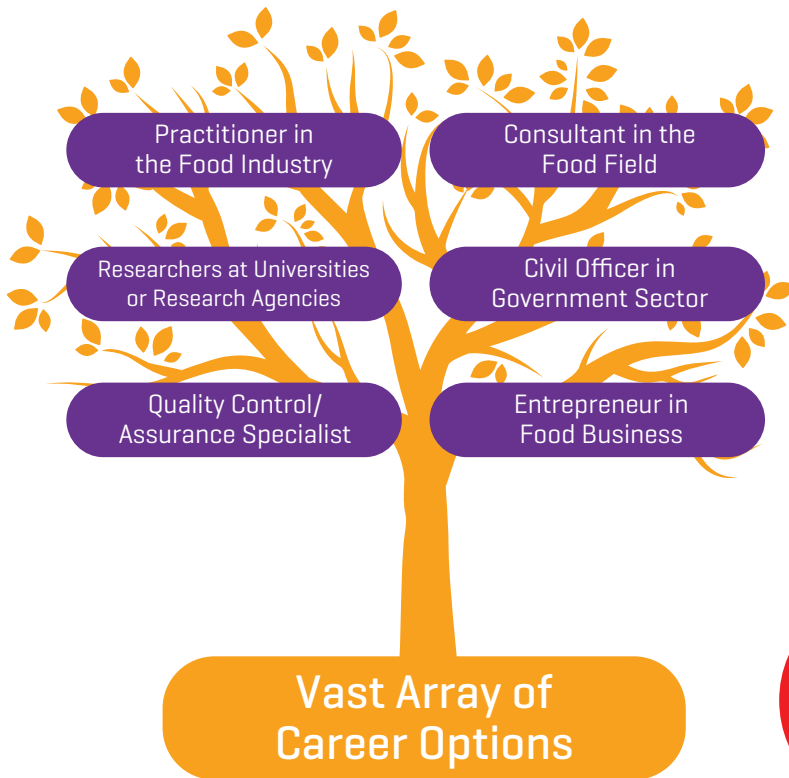
The Indonesian International Student Mobility Awards (IISMA) is a scholarship scheme by the Government of the Republic of Indonesia to fund Indonesian students for mobility programs at leading universities abroad. Undergraduate students can spend a semester at an overseas university to study, experience the host country's culture, and undertake practical assignments to improve their skills.



Food Technology

FUTURE CAREER

Graduates from our Food Technology Study Program can gain employment in several public and private sectors, namely the industry, government, and education sectors.





Food Technology

TESTIMONIALS



Karen Alissa

Alumna of Food Technology 2015

Research and Innovation Unit Manager at Orang Tua Group



Being a part of i3L allows me to have an amazing journey full of many memorable experiences. Not only I was put in a fun learning process with passionate lecturers and wonderful friends, I also had full hands-on laboratory sessions, internship at a food company, international conference, as well as an opportunity to finish my thesis abroad. It had been such a pleasure!

Karin Tania

Alumna of Food Technology 2016

Master's Student at Tunghai University, Taiwan



I am really grateful to finish my bachelor's study at i3L. i3L has provided me with an international environment through its faculty members, state-of-the-art laboratories, and a learning system fully-delivered in English. i3L also has lots of connections with industries and universities both in Indonesia and abroad which have been very helpful to students. Through my study at i3L, I have been familiarized with the international study system which I find really helpful for my current master's study.



Coco Tjhai

Alumna of Food Technology 2017

Co-Owner of Bun King Resto & Coffee



For the last 4 years, I have learned a lot of valuable skills and knowledge which I can apply to my current job. The balance between class and lab sessions allowed me to learn not just theoretical lessons but how I could apply them firsthand. I am currently the co-owner of Bun King Resto & Coffee, and I am also planning to launch a gelato business that will be released soon.

Samantha Tanardi

Alumna of Food Technology 2017

Sweet Lab Assistant at International Flavors & Fragrances



It was a great experience studying at i3L as I have now been exposed to exclusive laboratory facilities, conducive learning environment, supportive lecturers, professional network, and various opportunities for international experience. Not only academic education, i3L also provides students with a space to polish their personal development skills through many organizational experiences. Now, I am more than ready to enter the real journey as a true scientist.



Food Technology

TESTIMONIALS



Shinta Marchelia Sugiharto

Alumna of Food Technology 2014

Formulator (R&I) at Orang Tua Group



I always cherished the moments I spent at i3L. This institution gave me a chance to grasp the necessary knowledge and skills, not only about science, but also about business, personal growth, and community involvement. The whole experience gave me a solid career foundation. Now, I have developed a sense that the world is replete with stories and that I have the capacity to extract them. Such a big appreciation to all board, faculty, and staff members at i3L.



Maria Hajeng Paramita

Alumna of Food Technology 2018

Management Trainee R&D at Great Giant Foods



Studying Food Technology at i3L was a wholesome experience. I met knowledgeable and helpful professors with various expertise and like-minded friends from different backgrounds. The lab work enhanced my learning, illustrating how theoretical concepts can be applicable in the industry. Working as a teaching and project assistant opened the door to many opportunities, including how I came across my current company too! My time at i3L surely equipped me to embark on my journey in the food industry.



Ivana Gelasia Lamudji

Alumna of Food Technology 2018

Food Technologist at Green Rebel Foods



I enjoyed my study time at i3L, as I learned to not only develop my laboratory and research skills but also my interpersonal skills. i3L has provided spacious room for growth and great facility for enrichment, moreover it helps me to develop my analytical thinking and problem-solving skills which help me a lot for my career growth. I am also grateful for the valuable and supportive lessons provided by my lecturers and peers during my study.



Katarina Laura Halim

Alumna of Food Technology 2018

Orang Tua Group (PT. CS2. Pola Sehat)



I really enjoyed my 4 years of college at i3L. All teachers, especially in the Food Technology faculty, were supportive and very friendly, keeping in touch even after graduation. The curriculum was also fun, where laboratory activities allowed me to apply the theoretical knowledge from books. Now, I work for a FMCG food-related company in Indonesia, where the experience I got from i3L has been very useful.



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