Food Technology and Food Engineering

ËéÍ§»¯ÔºÑµÔ¡ÒÃÇÔ¨ÑÂ´éÒ¹à·¤â¹âÅÂÂÕÍÒËÒÒÃáÅÐ ÇÔÈÇ¡ÃÃÁÍÒËÒÒÃ

(Food Technology and Food Engineering)

ÇÑµ¶Ø»ÃÐÊ§¤ì

ËéÍ§»¯ÔºÑµÔ¡ÒÃ¹ÕéÁÕÇÑµ¶Ø»ÃÐÊ§¤ì¾×èÍÊÃéÒ§ÈÑ¡ÂÀÒ¾´éÒ¹ à·¤â¹âÅÂÂÕÍÒËÒÒÃáÅÐÇÔÈÇ¡ÃÃÁÍÒËÒÒÃ â´ÂÁØè§à¹é¹

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¡ÃÐºÇ¹¡ÒÃãªé¤ÇÒÁÃéÍ¹ã¹¡ÒÃá»Ã ÃÙ»ÍÒËÒÒÃ

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Food Engineering Properties

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Solid State Fermentation

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¡ÒÃÇÔ¨ÑÂÁÒµÃ°Ò¹¼ÅÔµÀÑ³±ìÍÒËÒÒÃ (Food Standards Research Program)

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¡ÒÃ¨Ñ´·Óâ»Ãá¡ÃÁ°Ò¹¢éÍÁÙÅ´éÒ¹ à·¤â¹âÅÂÂÕ¡ÒÃ¼ÅÔµ¢Í§ÍØµÊÒË¡ÃÃÁÍÒËÒÒÃ áÅÐÍØµÊÒË¡ÃÃÁà¡ÉµÃ

¤ÇÒÁÃèÇÁÁ×Í¡ÑºÀÒ¤ÍØµÊÒË¡ÃÃÁ

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ºÃÔÉÑ· ÊË¿ÒÃìÁ ¨Ó¡Ñ´

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ºÃÔÉÑ· ºÕ.¿Ùé´Êì â»Ã´Ñ¡Êì ÍÔ¹àµÍÃì à¹ªÑè¹á¹Å ¨Ó¡Ñ´(à¤Ã×Íàº·Òâ¡Ã)

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ºÃÔÉÑ· ä·ÂÂÙà¹ÕèÂ¹ â¿Ãà«è¹¿Ùé´Êì ¨Ó¡Ñ´

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ºÃÔÉÑ· ÊÂÒÁà´ÅÁÍ§àµé ¨Ó¡Ñ´

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ºÃÔÉÑ· ÍÒËÒÃÊÂÒÁ ¨Ó¡Ñ´

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ºÃÔÉÑ· ä·ÂÎÒ¨ÔÁÐ à·Ã´Ôé§ ¨Ó¡Ñ´

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ºÃÔÉÑ· ÈÃÕ·Í§¾Ù¹ ¨Ó¡Ñ´

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Ê¶ÒºÑ¹ÍÒËÒÃ

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ÊÓ¹Ñ¡§Ò¹¤³Ð¡ÃÃÁ¡ÒÃÍÒËÒÃáÅÐÂÒ

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ÈÙ¹Âì¾Ñ¹¸ØÇÔÈÇ¡ÃÃÁáÅÐà·¤â¹âÅÂÂÕ ªÕÇÀÒ¾áËè§ªÒµÔ

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ÊÓ¹Ñ¡§Ò¹¾Ñ²ÒÇÔ·ÂÒÈÒÊµÃì áÅÐ à·¤â¹âÅÂÂÕªÒµÔ

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¡ÃÁ»ÃÐÁ§

§Ò¹ÇÔ¨ÑÂ¾Ñ²Ò

§Ò¹ÇÔ¨ÑÂ·ÕèàÊÃç¨ÊÁºÙÃ³ìáÅéÇ

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¡ÒÃ¾Ñ²¹Ò¡ÃÐºÇ¹¡ÒÃ¼ÅÔµ ¼ÅÔµÀÑ³±ì¹èÍäÁéºÃÃ¨Ø»Õê»¢Í§¡ÅØèÁáÁèºéÒ¹

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¼Å¢Í§¢¹Ò´¡ÃÐ»ëÍ§·ÕèÁÕµèÍ¡ÒÃ¶èÒÂ à·¤ÇÒÁÃéÍ¹ÃÐËÇèÒ§¡ÒÃ¦èÒà³×éÍ

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¡ÒÃÈÖ¡ÉÒ¤ÇÒÁà»ç¹ä»´éàªÔ§ ÍØµÊÒË¡ÃÃÁã¹¡ÒÃ¼ÅÔµáËÅè§àÊé¹ãÂÍÒËÒÃ¨Ò¡àÈÉ¾×ªàËÅ×Í·Ôé§

§Ò¹ÇÔ¨ÑÂ·ÕèÍÂÙèÃÐËÇèÒ§´Óà¹Ô¹§Ò¹

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Low-pressure superheated steam drying of food products

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¡ÒÃ¶èÒÂâÍ¹¤ÇÒÁÃéÍ¹¢Í§«ÒÅÒà»Ò äÊéËÁÙÊÑºáªèá¢ç§ã¹ÃÐºº Cryomechanical Freezing à»ÃÕÂºà·ÕÂº¡ÑºÃÐºº Air-blast Fre

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»ÃÒ¡¯¡ÒÃ³¶èÒÂ·áÅÐ¡ÒÃà»ÅÕèÂ¹ á»Å§ÊÁºÑµÔ·Ò§¡ÒÂÀÒ¾¾ÃÐËÇèÒ§¡ÒÃá»ÃÙ» áÅÐ¡ÒÃà¡ç°ÃÑ¡ÉÒ¡Øé§ (Transportati
Change of Shrimp during Processing and Storage)

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¼Å¡ÒÃàµÃÕÂÁ¡ÒÃµèÍ¤Ø³ÀÒ¾ÊÑ»»ÐÃ´ áÅÐÁÐÁèÇ§·Í´ÀÒÂãµéÊÀÒÇÐÊØ--Ò¡ÒÈ

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¡ÒÃÂ×´ÍÒÂØ¡ÒÃà¡ç°ÃÑ¡ÉÒ»ÅÒËÁÍà·È á´´à´ÕÂÇ·Í´â´Â¡ÒÃºÃÃ¨ØÀÒÂãµéÊÀÒÇÐºÃÃÂÒ¡ÒÈ´Ñ´á»Ã

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¡ÒÃÇÔ¨ÑÂÊ¶Ò¹¡ÒÃ³ì¤ÇÒÁ»ÅÍ´ÀÑÂ ÍÒËÒÃ´éÒ¹¼Ñ¡áÅÐ¼ÅäÁé : ¡Ã³ÕµÅÒ´¹Ñ´áÅÐÃ¶àÃè

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»Ñ¨¨ÑÂ·ÕèÁÕ¼Å¡ÃÐ·ºµèÍ¤Ø³ÀÒ¾ã¹ ÃÐËÇèÒ§¡ÃÐºÇ¹¡ÒÃ¼ÅÔµáÅÐà¡ç°ÃÑ¡ÉÒ¢Í§ãºÑÇº¡¼§

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¡ÒÃÈÖ¡ÉÒËÖÒÊÀÒÇÐ·Õèà ËÁÒÐÊÁã¹ ¡ÒÃ¼ÅÔµÁÐ¢ÒÁ¼§´éÇÂà¤Ã×èÍ§Íºáë§áºº¾è½íÂ : ¼Å¢Í§ÊÒªèÇÂÍºáë§áÅÐÊÀÒ

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¼Å¢Í§¤ÇÒÁà»ç¹¡Ã´èÒ§¢Í§¹éÓ ·ÕèÁÕ µèÍÅÑ¡É³Ð¡ÒÃ»Å´ÅèÍÂÊÒÃÍí¡¨Ò¡áÁ·ÃÔ¡«ì »ÃÐ¡Íº¢Í§ä¢è¢ÒÇ¡Ñºá»é§ÁÑ¹ÊÓ»ÐËÅÑ§

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¡ÒÃ»ÃÑº»ÃØ§¡ÃÐºÇ¹¡ÒÃ¢Öé¹ÃÙ»àÁç´ ÊÒ¤Ùâ´Âãªéà¤Ã×èÍ§¢Öé¹ÃÙ»áºº¶Ñ§ËÁØ¹a¹Ô´äÁèµèÍà¹×èÍ§

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¡ÒÃ¨ÓÅÍ§áºº¡ÒÃ¶èÒÂà·¤ÇÒÁÃéÍ¹ ÍÒËÖÒÃàËÅÇ·Õè ºÃÃ¨Øã¹ÀÒª¹Ð¾ÅÒÊµÔ¡ÃÙ»·Ã§ÃÐ¦Ñ§

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¡ÒÃ»Å´»ÅèÍÂÊÒÃ¨Ò¡â¤Ã§ÊÃéÒ§ »ÃÐ¡ÍºÃÐËÇèÒ§ÍÔÁÑÅªÑ¹¢Í§¹éÓÁÑ¹ã¹ä¢è¢ÒÇáÐÐá»é§ÁÑ¹ÊÓ»ÐËÅÑ§

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¡ÒÃ»ÃÑº»ÃØ§áÅÐ¾Ñ²¹Ò¡ÃÐºÇ¹¡ÒÃ ¼ÅÔµàÊºÕÂ§·Ã§ªÕ¾

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¡ÒÃ¾Ñ²¹Ò¡ÃÐºÇ¹¡ÒÃ¼ÅÔµË¹èÍäÁé »ÃÑº¡Ã´ºÃÃ¨Ø¶Ø§¾ÅÒÊµÔ¡â´Âãªé ÇÔ¸Õ¡ÒÃ¶¹ÍÁÍÒËÖÒÃáºº¼ÊÁ¼ÊÒ¹

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â¤Ã§¡ÒÃ ¡ÒÃÈÖ¡ÉÒÃÙ»áºº¡ÒÃ ¨Ñ´¡ÒÃ¤ÇÒÁ»ÅÍ´ÀÑÂÍÒËÖÒÃ¡ÅØÁ¼Ñ¡áÐÐ¼ÅäÁé ¡Ã³ÕÊÒÃà¤ÁÕà¨×Í»¹ã¹ÍÒËÖÒÃ

§Ò¹ºÃÔ¡ÒÃÇÔªÒ¡ÒÃ

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¡ÒÃÍí¡áººáÅÐãËé¤Ó»ÃÖ¡ÉÒ ¡ÃÐºÇ¹¡ÒÃ¼ÅÔµË¹Ñ§»ÅÒ·Í´¡ÃÍº

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¡ÒÃÍºáËé§¼ÅÔµÀÑ³±ìÍÒËÖÒÃ´éÇÂäÍ¹éÓ ÃéÍ¹ÂÇ´ÂÔÈè§·ÕèÊÀÒÇÐ¤ÇÒÁ´Ñ¹µèÓÃÐÂÐ·Õè 2

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¡ÒÃ´íÒà¹Ô¹§Ò¹ÃÑº¨éÒ§àËÁÒºÃÔ¡ÒÃ ÇÔà¤ÃÒÐËì µÑÇÍÂèÒ§â¤Ã§¡ÒÃ ¡ÒÃãªé Ohmic hearting à¾×èÍµ¡Ð¡Í¹â»ÃµÕ¹ã¹éÓÅé

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Effects of Pretreatment and Thermal Process on Quality

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ãËé¤Ó»ÃÖ¡ÉÒ â¤Ã§¡ÒÃ¡ÒÃÈÖ¡ÉÒ ÊÀÒÇÐ·Õèà˵ÁÒÐÊÁã¹¡ÒÍºáË駧ÁÐ¾ÃéÒÇà¡Åç´éÇÂ à¤Ã×èÍ§Íºáˬ§á°¶Ò´

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¡ÒÃÈÖ¡ÉÒáÅÐ¡ÒÃ¨Ñ´·íÒà¡³±ì áÅÐ¤Ùè Á×Íã¹¡ÒÃ¡íÒ¡Ñº´ÙáÅÍÒËÒÃã¹ÀÒª¹ÐºÃÃ¨Ø·Õè»Ô´Ê¹Ô·

ÊÔ·¸ÔºÑµÃ

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Í¹ØÊÔ·¸ÔºÑµÃàÅ¢·Õè 1813 ª×èÍ·ÕèáÊ´§ ¶Ö§¡ÒÃ»ÃÐ´ÔÉ°ì ¤×Í “ ¡ÃÃÁÇÔ¸Õ¡ÒÃ¼ÅÔµä¢èá´§à¤çÁâ´Â¡ÒÃáÂ¡´Í§à©¾Ò 2548

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ÊÔ·¸ÔºÑµÃàÅ¢·Õè 22004 ª×èÍ·ÕèáÊ´§¶Ö§ ¡ÒÃ»ÃÐ´ÔÉ°ì ¤×Í “ ÃÐºáÁªÕ¹ÇÔªÑè¹ÊÓËÃÑº¤Ñ´¼ÅÐÁèÇ§ ” â´Â

ºØ¤ÅÒ¡Ã»ÃÐ¨ÓËéÍ§»¯ÔºÑµÔ¡ÒÃ

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ÃÈ.ÊØÇÔª ÈÔÃÔÇÑ²¹âÂ¸Ô¹

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ÃÈ.´Ã . ·Ô¾Ò¾Ã ÍÂÙèÇÔ·ÂÒ

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ÃÈ.´Ã . ÍÑÁ¾ÇÑ¹ µÑê¹Ê¡ØÅ

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¼È.´Ã . Á³±ÔÃÒ ¹¾ÃÑµ¹ì

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ÃÈ.´Ã . ÊÑ¡¡Á¹ à·¾ËÑÊ´Ô¹ ³ ÍÂØ¸ÂÒ

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¼È.´Ã . ªÑÂÃÑµ¹ì µÑé§´Ç§´Õ

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¼È.´Ã.¹ÀÒ¾Ã àªÕèÂÇªÒ-

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¼È.´Ã.ÍÒÅÑ¡É³ì ·Ô¾ÂÃÑµ¹ì

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´Ã.àÊÒÇ¤¹¸ì Ç§ÈÒÊØÅÑ¡É³ì

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¹Ò§ÊÒÇ¶ÔÃ¹Ñ¹·ì ¤Ø³Ò¹¾ÃÑµ¹ì

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¹Ò§ÇÅÑÂ¾Ã ÈÃÕªØÁ¾Ç§

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¹Ò§ÃÑª¹Õ¾Ã ÍéÒÂµÑé§

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¹ÒÂ·ÔÈ ÍéÒÂµÑé§

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¹Ò§ÊÒÇà¾ÕÂ§ã¨ µÒÅÐÅÑ¡ÉÁ³ì

¼Å§Ò¹ÇÔªÒ¡ÒÃ»Õ§º »ÃÐÁÒ³ 2550 (1 µØÅÒ¤Á 2549– 30 ¡Ñ¹ÂÒÂ¹ 2550)

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¾ÃÃ³¨ÔÃÒ Ç§ÈìÊÇÑÊ´Ôì , Á³±ÔÃÒ ¹¾ÃÑµ¹ì , ÇÔ·ÇÑÊ ¨ÔÃ¹Ñ¹·¡ØÅ , ·Ô¾ÂìÇÔÀÒ ÇÔ¹Ñ¹·ÁÒÅÒ¡ÙÅ áÅÐ ÊØÀÒ ÊÔ·¸ÔÇÃ¾ áÅÐ»ÃÐÊÒ·ÊÑÁ¼ÑÊ¢Í§¼ÅÔµÀÑ³ìÇØé¹àÊé¹ " ÇÒÃÊÒÃÍÒËÒÃ , 37, ©ºÑº·Õè 1, Á¡ÃÒ¤Á-ÁÕ¹Ò¤Á 2550, Ë¹éÒ 93- 104

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¨ÔµµÔÁ³±¹ì Ç§ÈìÉÒ , ÇÒÃØ³Õ ÇÒÃÑ- -Ò¹¹.ì áÅÐ ÊØÇÔª ÈÔÃÔÇÑ²¹âÂ¸Ô¹ , ¡ÒÃ»ÃÑº»ÃØ§à¤Ã×èÍ§ÊÕà»Å×Í¡áºº¨Ò¹ËÁØ¹ÊÓ Á¡ÃÒ¤Á 2550 ³ âÃ§áÃÁâ«¿Ôà·Å ÃÒªÒÍíÃì¤Ô´ ¨Ñ§ËÇÑ´¢Í¹á¡è¹

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