**【2024暑期泰國見習】世界廚房之旅- 泰國CP Food**

* **見習日期**: 113年7月1日至7月31日(出發日6月30日，返程日8月1日)
* **見習地點**: 泰國CP Food
* **本次開放名額**: 2名。需具中華民國國籍。(共6名學生，並有1名學院教師隨行)
* **補助項目:**
* 教育部補助: 機票、生活費(實際金額待教育部核定)
* CP補助: 宿舍([The idle](https://www.theidle-residence.com/))、員工中餐
* **申請方式:** 線上填寫申請表，上傳語言能力證明(TOEFL 75分、IELTS 5.0以上)、歷年成績單、中英文CV及自傳、家長同意書等。

\*無成績者可參考以下英文檢定址(2天內可取得成績): <https://englishtest.duolingo.com/applicants>

* **報名連結：**欲申請者請於**2024/4/29(一)前**填寫申請表單，[**https://forms.gle/1xi8JHYt7rRpDBLa6**](https://forms.gle/1xi8JHYt7rRpDBLa6)
* **結案報告:** 返國後**2周內**每位學生需繳交**1千字成果報告(含照片至少4張)**，經國外實習機構同意之**3分鐘研修影片**
* **學分認列:** 研習結束可申請學院共同核心課程-海外研修1學分。
* **見習內容:**

第一周

**Orientation and Introduction to**

* Introduction to CPF (**Charoen Pokphand Foods**) and its Food and Research Department Center in Thailand
* Overview of the research projects and ongoing activities at the Food and Research Department Center
* Introduction to the team and departmental structure
* **Familiarization** with laboratory safety protocols and guidelines
* Shadowing experienced researchers and technicians to understand the day-to-day operations of the center
* Orientation on the research methodologies, tools, and equipment used in the center
* Participation in team meetings and discussions to learn about ongoing projects and research findings

第二周:

**Research Project Assistance**

* **Assisting researchers** in ongoing research projects related to food quality and safety, nutrition, animal health, and sustainable agriculture
* Participating in **data collection, sample preparation, and experimental procedure**s
* Learning and performing **basic laboratory techniques** such as sample analysis, DNA extraction, and microbiological testing
* Collaborating with the team in **data analysis and interpretation**
* Maintaining laboratory records and documentation
* Attending workshops and seminars on relevant research topics conducted by experts in the field
* Engaging in discussions with researchers and technicians to understand the research process and gain insights into the research outcomes

第三周

**Field Visits and Practical Application**

* Visiting CPF's processing plants, and other relevant facilities to gain practical exposure to the food production and processing industry
* Understanding the various stages of food production, from farm to table
* Participating in **hands-on activities** related to **feed formulation, food processing, and quality contro**l
* Learning about the challenges and opportunities in the food and agriculture sector in Thailand
* Engaging in discussions with farmers, processors, and other stakeholders to understand their perspectives on food and agriculture-related issues
* Preparing reports and presentations summarizing the field visits and practical experiences

第四周

**Independent Project and Conclusion**

* **Working** on an **independent research project** under the guidance of the research team
* Applying the knowledge and skills gained during the internship to design and execute a small-scale research project
* Analyzing and interpreting the data collected for the independent project
* Preparing a final report and presenting the findings to the department and other stakeholders
* Participating in a final evaluation and feedback session with the supervisors and team members
* Wrapping up the internship with a reflection on the learning experiences and future career prospects in the field of food and research
* **Receiving** a certificate of completion for the internship program
* **CP Food介紹:**

[CP Food](https://www.cpfworldwide.com/en/home)是泰國企業CP Group的子公司，主要經營綜合農業及食品業務，包括畜牧業及水產養殖，其中農業佔過半的總銷售收入。現CP Food在17個國家營運 (台灣公司名為：卜蜂食品)，並出口至五大洲逾30個國家，覆蓋人口逾30億。([相關文章](https://www.linkedin.com/pulse/%E5%8F%AF%E6%8C%81%E7%BA%8C%E5%93%81%E7%89%8C%E7%AF%87%E8%A6%AA%E6%B0%91%E5%A4%AA%E7%A9%BA%E7%B4%9A%E9%A3%9F%E5%93%81%E6%A9%AB%E7%A9%BA%E5%87%BA%E4%B8%96cpfood%E6%86%91%E5%89%B5%E6%96%B0%E8%88%87%E7%B6%A0%E8%89%B2%E7%A7%91%E6%8A%80%E9%96%8B%E6%8B%93%E6%96%B0%E5%B8%82%E5%A0%B4-echo-asia-communications-ltd-nlvkc))