

The External Stakeholder Meeting was held on May 4, 2026, in the Food Engineering Department Conference Hall with the participation of our department's faculty members, students, and manager/employer/employee colleagues. The meeting agenda was planned to provide training and information to the Food Engineering Department students on 1) the duties and responsibilities of food engineers working in food enterprises, and 2) the establishment of analytical laboratories in food enterprises. The meeting was attended by administrators/engineers working in public institutions and organizations, private sector employers, private sector employees, managers, food engineers, and department faculty members.

**Table 1.** Recommendations obtained from the external stakeholder recommendation meeting and improvements made

<b>Discussed Topics / Recommendations</b>	<b>Improvements Made</b>
<p><b>1) Informing Students about the Duties and Responsibilities of Food Engineers Working in Food Enterprises</b></p> <ul style="list-style-type: none"> <li>• Enables students to make more conscious career plans by learning beforehand which roles they can assume after graduation (such as production, quality control, R&amp;D, and food safety).</li> <li>• Understanding responsibilities in enterprises prepares students for professional life by raising awareness on legal obligations, hygiene-food safety practices, and professional ethics.</li> </ul>	<ul style="list-style-type: none"> <li>• Within the scope of the "GMB342 Food Laws and Regulations" course—which is included in the TS-5 Elective Course Package—the topic of “Duties and Responsibilities of Food Engineers Working in Food Enterprises” will be incorporated into the curriculum in Week 10.</li> </ul>
<p><b>2) Informing Students about the Establishment of Analytical Laboratories in Food Enterprises</b></p> <ul style="list-style-type: none"> <li>• Having knowledge about laboratory setup (including the equipment used, analytical methods, accreditation requirements, and occupational safety practices) prepares students for the industry.</li> </ul>	<ul style="list-style-type: none"> <li>• Within the scope of the compulsory "GMB415 Design in Food Engineering" course, the topic of “Establishment of Analytical Laboratories in Food Enterprises” will be incorporated into the curriculum in Week 11.</li> </ul>