



Representatives from FSMTP UMS and SMK Mat Salleh Ranau.

UMS Food Science students bring food innovation to Ranau school

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RANAU: A total of 39 students from the Food Technology Programme, Faculty of Food Science and Nutrition (FSMP), Universiti Malaysia Sabah (UMS), successfully carried out a Community Service (CSR) Programme at Sekolah Menengah Kebangsaan (SMK) Mat Salleh, Ranau, recently.

According to FSMTP, the programme, organised by the Food Technology Club, was the faculty's first off-campus community activity, aimed at strengthening ties between the university and the school community.

"It also sought to provide early exposure to school students about the field of food science and technology. The programme

involved 15 committee members and 45 SMK Mat Salleh students," the FSMTP said.

Among the main activities held was a demonstration on the production of Durian Husk Noodles — an innovation that utilises durian husks as a value-added raw material.

"In addition, a Local Fruit-Based Food Product Creation Competition was held, allowing school students to showcase their creativity and explore the potential of local food products.

The closing ceremony was officiated by FSMTP UMS Dean, Prof. Ts. Dr. Hasmadi Mamat, and was also attended by SMK Mat Salleh principal, Boy @ Syarif Francis, senior assistants, the head

of the Science and Mathematics Department, teachers, and students.

"The school expressed its appreciation to UMS for the initiative, which enriched students' knowledge in food and nutrition while fostering cooperation between higher education institutions and secondary schools," the FSMTP added.

For the record, the CSR programme also served as a platform for UMS students to apply the knowledge gained in the classroom and to strengthen their soft skills such as communication, leadership and teamwork through direct interaction with the community outside campus.