

Staff Handbook



Name	<i>Dr. Dewi Yunita, S.TP., M.Res.</i>		
Post	<i>Microbiology, Fermentation Technology, Dairy and Dairy Technology, Food Safety, Functional Food</i>		
Academic career	<i>S1 Agricultural Product Technology</i>	<i>Universitas Syiah Kuala, Indonesia</i>	<i>2000 - 2005</i>
	<i>S2 Food Microbiology and Safety</i>	<i>The University of Nottingham, UK</i>	<i>2008 - 2010</i>
	<i>S3 Food Microbiology</i>	<i>The University of Nottingham, UK</i>	<i>2011 - 2016</i>
Employment	<i>Head of Quality Assurance</i>	<i>USK, Indonesia</i>	<i>2020-Now</i>
	<i>Head of Food Microbiology Laboratory</i>	<i>USK, Indonesia</i>	<i>2017-Now</i>
	<i>Junior Lecturer</i>	<i>USK, Indonesia</i>	<i>2006-2014</i>
Research and development projects over the last 5 years	<i>Name of project or research focus: Assistant Professor of USK Grant, Research Collaboration of DIKTI Grant</i> <i>Period and any other information :2018-2021, 2023</i> <i>Partners, if applicable: -</i> <i>Amount of financing: IDR 147,000,000; IDR 85,000,000</i>		
Industry collaborations over the last 5 years	<i>Project title: Dairy Fermentation Technology</i> <i>Partners: Yahuud Yoghurt and Mazaraat Cheese</i>		
Patents and proprietary rights	<i>Title: -</i>		<i>Year: -</i>
Important publications over the last 5 years	<ol style="list-style-type: none"> Dewi Yunita and Christine E. R. Dodd. 2018. <i>Microbial Community Dynamics of A Blue-Veined Raw Milk Cheese from The United Kingdom. Journal of Dairy Science</i> Vol. 101, No. 6, p. 4923-4932. Eti Indarti, Sri Muliani, Dewi Yunita. 2023. Characteristics of biofoam cup made from sugarcane bagasse with <i>Rhizopus oligosporus</i> as binding agent. <i>Advances in Polymer Technology</i> Vol. 2023, p. 8257317. Irfan, Yanti Meldasari Lubis, Muhammad Ryan, Dewi Yunita, Rabya A Lahmer. 2023. Effect of Halal-certified slaughterhouses and storage time on microbiology and organoleptic quality of broiler chicken meat. <i>Indonesian Journal of Halal Research</i> Vol. 5 No.1, p.1-11. Dewi Yunita, Elsa Varizki, Syarifah Rohaya, Irfan, Murna Muzaifa. 2023. Application of optimized <i>Streptococcus thermophilus</i> and <i>Lactobacillus bulgaricus</i> on coconut milk in the production of niyoghurt. <i>Jurnal Natural</i> Vol. 23 No. 2, p. 131-138. 		
Activities in specialist bodies over the last 5 years	<i>Organisation:</i>	<i>Role:</i>	<i>Period:</i>
	<i>American Society for Microbiology (ASM)</i>	<i>Member</i>	<i>2022 - Now</i>
	<i>Institute of Food technology (IFT)</i>	<i>Member</i>	<i>2015 - Now</i>