



Curriculum Vitae

Department of Agricultural Engineering

Universitas Brawijaya

Name	La Choviya Hawa, STP., MP., PhD												
Position	<i>Teaching area: Postharvest technology and food processing</i> <i>Associate Professor in Bachelor of Agricultural Engineering Study Programme</i>												
Academic career	<table border="0"> <tr> <td>Initial academic appointment</td> <td><i>Agricultural Engineering Department, Universitas Brawijaya</i></td> <td><i>2000</i></td> </tr> <tr> <td>Doctoral degree</td> <td><i>Bioprocess Engineering, Yamaguchi University, Japan</i></td> <td><i>2014</i></td> </tr> <tr> <td>Master degree</td> <td><i>Agricultural Engineering, Gadjah Mada University, Indonesi</i></td> <td><i>2005</i></td> </tr> <tr> <td>Undergraduate degree</td> <td><i>Agricultural Engineering, Universitas Brawijaya, Indonesia</i></td> <td><i>1999</i></td> </tr> </table>	Initial academic appointment	<i>Agricultural Engineering Department, Universitas Brawijaya</i>	<i>2000</i>	Doctoral degree	<i>Bioprocess Engineering, Yamaguchi University, Japan</i>	<i>2014</i>	Master degree	<i>Agricultural Engineering, Gadjah Mada University, Indonesi</i>	<i>2005</i>	Undergraduate degree	<i>Agricultural Engineering, Universitas Brawijaya, Indonesia</i>	<i>1999</i>
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Employment	Lecturer <i>Agricultural Engineering Department, Universitas Brawijaya</i> <i>2000-Now</i>												
Research and development projects over the last 5 years	<ul style="list-style-type: none"> - <i>Design of a multipurpose dryer simulator with an integrated online measurement system to determine the kinetics model of drying the Butterfly Pea (Clitoria ternatea L.), 2020, 110M IDR</i> - <i>Drying Puyang Chili (Piper retrofractum Vahl) at different maturity phases: Kinetics study using Newton-Raphson method and energy-exergy analysis, 2020, 37.5M IDR</i> - <i>Comparative Study of Physical Properties, Phytochemical, Kinetics and Energy Analysis of Puyang Chili (Piper retrofractum vahl) Drying of Three Different Drying Techniques, 2019, 50M IDR</i> - <i>Modelling of Supply Chain Risk Management for Food Agro-Industry with Inter-Island Market Oriented, 2018, 80M IDR</i> - <i>Development of cassava dryer using machine vision (Batch 1), 2016, 75M IDR</i> - <i>Developmet of cassava dryer using machine vision (Batch 2), 2017, 75M IDR</i> - <i>Study of vacuum impregnation application on dried papaya enriched with calcium lactate., 2021, 22M.IDR</i> - <i>The quality change of blue pea flower (Clitoria ternatea L.) identification during storage., 2021, 50M IDR</i> 												
Industry collaborations over the last 5 years	-												
Patents and proprietary rights	<ul style="list-style-type: none"> - <i>High voltage pulse generator with processing time and pasteurized voltage settings</i> - <i>Tray dryer with weight loss monitoring system</i> - <i>Weight loss measurement system for the determination of drying kinetics of agricultural products</i> - <i>The process of making extract lerak and liquid soap from extract lerak</i> - <i>The process of making soap bar from extract lerak</i> 												
Important publications over the last 5 years	<i>Selected recent publications from a total of approx. 21 papers:</i> <ul style="list-style-type: none"> - LC Hawa, U Ubaidillah, SA Mardiyani, AN Laily, NIW Yosika, FA Afifah. 2021. Drying kinetics of cabya (Piper retrofractum Vahl) 												



	<p><i>fruit as affected by hot water blanching under indirect forced convection solar dryer. Solar Energy 214 (Elsevier, SCI Impact Factor: 4.608)</i></p> <ul style="list-style-type: none">- LC Hawa, U Ubaidillah, R Damayanti, Y Hendrawan. 2020. <i>Moisture sorption isotherms of modified cassava flour during drying and storage. Heat and Mass Transfer 56(8):2389-2396 (Spinger, SCI Impact Factor; 1.867)</i>- LC Hawa, U Ubaidillah, Y Wibisono. 2019. <i>Proper model of thin layer drying curve for taro (Colocasia esculenta L. Schott) chips. International Food Research Journal 26(1) (Faculty of Food Science and Technology, UPM, SCI Impact Factor: 0.27)</i>
Activities in specialist bodies over the last 5 years	-