

## **A Year with Zeamays**

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It is not an easy job to popularize food diversification program as people are neither used to the new food taste, nor eating non-rice staple foods. This was seen when the diversified menu of food was served on the thank-giving anniversary one year later of the food diversification labs at the Darmaga campus of IPB, (17 / 6).

For example, one visitor felt weird when tasting the dish of vegetable protein from soybean dregs. However, the menus served are certainly varied, balanced and nutritious.

The menu of diversified food served in Zeamays are corn rice, soup of chicken and mushrooms, spinach sweet potato with cheese gratin, soybean casserole, sweet potato chowder cream, tiwul (cassava rice) with garlic butter and seafood, porridge of corn and ginger, and sago caramel.

Vice Rector of Business and Communications said, "From the beginning the laboratory of food diversification of IPB is created in the form of a canteen or more popularly we now know it with the name Zeamays. This is intended to form the character of entrepreneurs as well as the IPB commitment to make the food diversification program a success, especially in the campus community. "

At the age of one year, Zeamays is expanding its business by adding a new meeting room for the café and restaurant. The room is intended for the academic community and the general public interested to hold a meeting over lunch. Zeamays is equipped with canteen facilities to accommodate 140 seats, air-conditioning, praying room and free WIFI.

The first anniversary of Zeamays was attended by Vice Rector of the University of Surakarta, who coincided to conduct a comparative study in IPB (Mtd).