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SELF-HARM: UNDERSTANDING EMERGING ADULthood BEFORE IT IS TOO LATE

Assistant Professor Dr Crendy Tan Yen Teng



Assistant Professor Dr Crendy Tan Yen Teng

UNDERSTANDING SELF-HARM BEHAVIOUR

Statistics obtained from World Health Organisation (WHO) revealed that approximately one million people worldwide die due to suicide every year. As you read this article, one person dies by suicide every 40 seconds. Self-harm is one of the suicide attempts, a non-fatal suicidal behaviour that might or might not have a fatal intent or outcome (WHO, 2014). Self-harm is also known as self-injury, self-mutilation or self-abuse. It is also being clinically described as a non-suicidal self-injury which has a high potential to be a new mental disorder. In recent years, people who perform self-harming behaviour has become a major concern in the international arena. In Malaysia, however, the acts of self-harm are not routinely tracked. The self-harm rates and profiles in Malaysia based general hospitals showed 12 per 100,000 population are amongst the young people aged 25 and below. The highest rate of self-harm incidents reported was in Selangor, followed by Johor and Sabah between the ages of 20 to 29. (Maksiran et al., 2017). Females are presenting this behaviour more than males (Hawton, K., Bergen, H., Waters, K., et al. (2012). Therefore, if the nature of your job requires you to deal with young people, you need to be aware of their challenges.

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EMERGING ADULTHOOD CHALLENGES

Psychology acknowledges the unique stage of a lifespan development called emerging adulthood which is a development stage between adolescence and adulthood, spanning from about ages 18 to 25. There are five features that make emerging adulthood distinctive, i) identity exploration, ii) instability, iii) self-focus, iv) feeling in-between adolescence and adulthood, and v) a sense of broad possibilities for the future. Now, young people seldom enter the workforce after high school as they are given more choices and opportunities to further their studies in a college or an university. However, this freedom of choice comes with its own unique pressures and psychological challenges. This is a transitional and complex stage of development which mental health issues often arise or reveal themselves during this critical time, such as depression, anxiety, mood disorders, alcohol consumption, drug abuse, eating disorders and so on.



Dr Crendy live on Ai FM

Sharing topic: Truth or Lie? Psychologists Know Best! Sensitivity. Observation. Listening. Sharing. These are the keywords that can help the self-harmers.

HOW TO DEAL WITH SELF-HARMERS?

If you are working with emerging adults who have self-harming habits, you need to get along with them, understand and identify the reasons behind their behaviour. Emerging adults self-harm for many reasons. It is commonly associated with study stress, depression, anxiety, bipolar disorder and social pressure. This damaging behaviour can be prevented by addressing and tackling the underlying issues and challenges. However, if you only advise them to stop self-harming without offering support or giving alternative ways for emotional relief, they will just repeat the same self-harming behaviour. Listening, supporting and guiding them to a professional counsellor or psychologist is the best solution at the early stage. Never wait until it is too late.

RESOURCES

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Dr Crendy on 8TV's Living Delight show

Mama's Boys : Being a Mama's boy will not bring you anything but negative psychological effects.

HOW TO IDENTIFY SELF-HARMING?

Self-harming behaviours are often seen amongst emerging adults especially when they failed to cope with physical, biological and psychological challenges and changes. Individuals who failed to cope with the changes show symptoms such as mood swings, overly emotional, difficulties in focusing, problems in falling or staying asleep, physical changes to the body like drastic weight gain or loss along with other signs. Self-harm behaviour is one of the significant reactions for emerging adults when they fail to cope. The common ways of self-harm are cutting, burning, head banging, punching, self-poisoning, and skin scratching. Self-harming people believe that their emotional pain can disappear if they hurt themselves. Unfortunately, they do not realise that self-harming just temporarily removes the pain but permanently scars them.

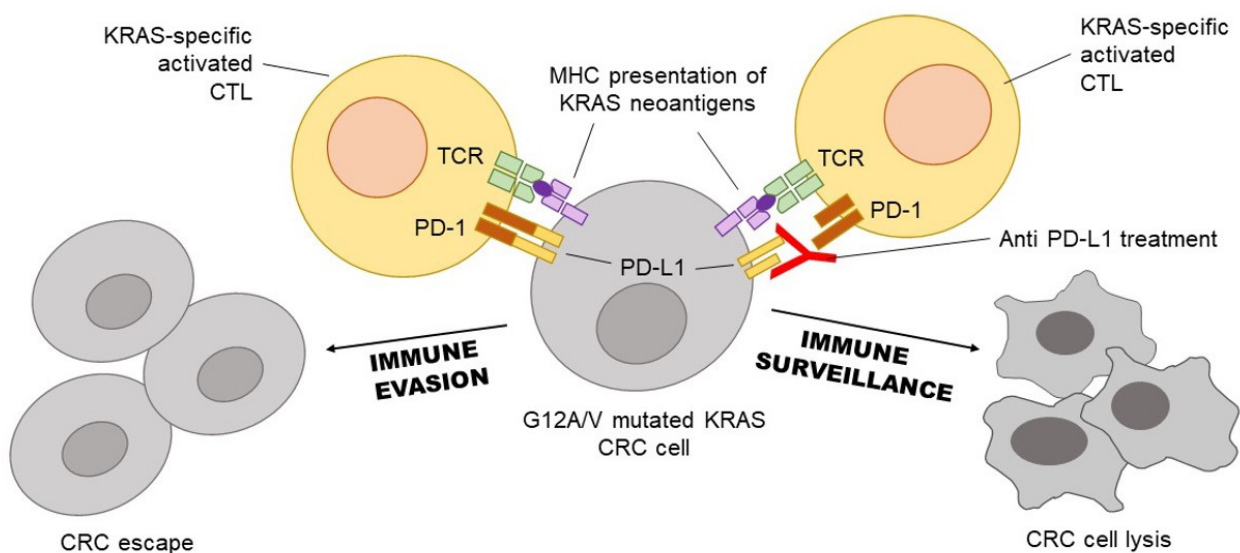
TAMING THE BEAST: SOLVING CANCER ONE ONCOGENE AT A TIME

Associate Professor Ts Dr Lionel In Lian Aun

The battle between mankind and cancer has been raging on for centuries ever since it was first coined in 370BC by Greek physician, Hippocrates. Unfortunately, although cancer treatments have evolved from conventional surgical intervention, radiotherapy and chemotherapy until the latest hype in today's immunotherapeutic technologies and personalised medicine, so has the disease itself. The continuous morphing of cancer biology has equipped it with adaptive mechanisms to overcome everything we have thrown thus far, truly making it a beast to be reckon with.

As an immuno-oncologist, Dr Lionel has been a strong advocate of the idea that our own immune system holds the key in taming this beast. Just as how vaccines are solving the current COVID-19 pandemic, he believes that cancer vaccination technologies carry the potential to one day eradicate cancer from the face of our planet. Dr Lionel has been working on this proof-of-concept since 2014, when he started using KRAS-mutated colorectal cancers (CRCs) as a model. The Cancer Immunotherapy Research Group (CIRG) led by Dr Lionel has undertaken various projects to continuously develop an orally-administered bivalent cancer vaccine prototype capable of stimulating an active immune response against CRCs.

Today, this prototype vaccine is being tested pre-clinically in animals in combination with the recent 2018 Nobel Prize in Medicine discovery of immune checkpoint inhibitors to further enhance its effectiveness. He believes this synergistic combination will be able to overcome the immune defence mechanisms that tumours so cleverly, adopted to over generations to ensure its survival.



Synergistic action between inhibition of PD-L1 checkpoint blockade and antigen-specific activated CTLs induced via vaccination is able to overcome tumoral immune evasion. CTL: Cytotoxic T lymphocyte, CRC: Colorectal cancer, TCR: T-cell receptor, PD-L1: Programme Death-Ligand 1, KRAS: Kirsten Rat Sarcoma.

BIOGRAPHY

Associate Professor Ts Dr Lionel In Lian Aun obtained his Bachelor of Science in Biotechnology from University Putra Malaysia in 2003, and a Master of Science in Biotechnology from the Malaysian University of Science and Technology in 2005. In 2007, Dr Lionel continued on with his Doctoral degree, specialising in the field of Molecular Oncology. He obtained his Doctor of Philosophy from University of Malaya in 2011, after which he started off his research career as Postdoctoral Research Fellow in the field of anti-cancer drugs and cancer immunology together with the late Professor Dr Noor Hasima Nagoor.



**Associate Professor Ts
Dr Lionel In Lian Aun**

Dr Lionel career as an academician began officially in 2013 when he joined UCSI University as a lecturer in the Department of Biotechnology. In 2017, he was appointed as Head of Research & Postgraduate Studies and soon after, he received his Associate Professorship. In 2018, Dr Lionel was appointed as Deputy Dean and received his Professional Technologist title from the Malaysian Board of Technologist. In 2019, Dr Lionel was appointed as Dean for the Faculty of Applied Sciences. Additionally, he is also Chairman of the Institutional Ethics Committee (IEC), Malaysia Research Assessment Auditor appointed by Ministry of Higher Education, and Head of the Research Programme for Science, Technology and Innovation (STI) on Environment & Sustainability under the Tan Sri Omar Center for Science, Technology and Innovation Policy.

Being an active researcher, Dr Lionel specialises in the area of cancer immunotherapeutics, and in 2015, he established the Cancer Immunotherapy Research Group (CIRG) at UCSI University. In 2017, he was awarded the US InnoCentive Premium Challenge Award for the Delivery of Biomolecules through the Gastrointestinal Tract. He has actively published over 30 research articles, reviews and book chapters, with a H-index of 13. He has also successfully secured several government and industry research grants amounting to RM1.4 million, and currently holds 2 patents involving cancer therapeutics and vaccines. In 2021, he was awarded the Young Scientist Award by the Malaysian Society for Molecular Biology and Biotechnology (MSMBB).

Dr Lionel also plays an active role in furthering the advancement of STI in Malaysia. He has been a member of the Malaysian Society of Molecular Biology (MSMBB) since 2011, and was co-opted into its council in 2013. He then served two terms as Honorary Treasurer from 2015-2019, and is currently the society's auditor. He is also an active handling editor of the society's journal, Asia Pacific Journal of Molecular Biology and Biotechnology (APJMBB). In 2017, Dr Lionel became a member of the Young Scientist Network (YSN) under Academy of Sciences Malaysia (ASM), and is engaged in many of its activities, including Science Integrity working group and Science in Exile initiative in collaboration with The World Academy of Sciences (TWAS).

He hopes that his journey thus far will be able to inspire many more young researchers to rise to the occasion, and take up the challenge in taming their own "beasts" to make this world a better place for all mankind.



Young Scientist Award 2021 by the Malaysian Society for Molecular Biology & Biotechnology.



InnoCentive Challenge 2017 Winner for designing a novel method to deliver biomolecules to the gastrointestinal tract.

BECOMING A CHEF

Assistant Professor Dr Leong Quee Ling, Assistant Professor Mohamad Fadzly Che Omar and Assistant Professor Christopher Wan Sageng



*Assistant Professor
Dr Leong Quee Ling*



*Assistant Professor
Mohamad Fadzly Che Omar*



*Assistant Professor
Christopher Wan Sageng*

BEHIND THE MULTIBILLION DOLLAR INDUSTRY: HOSPITALITY INDUSTRY

Hospitality industry is a multibillion dollar generating industry that acts as a supporting pillar to many countries, including Malaysia. The industry covers a wide-ranging nature of business that includes lodging, transportation, restaurants and more. The evolving tourism industry in Malaysia has been a key factor that contributes to the emerging needs of human capital in the hospitality industry (Bernama, 2017). Within the industry, food and beverage services are among the key services sought after by consumers who are away from home regardless the distance whether near or far; it is a human nature to eat to fulfill one's physical needs.

According to a press release by Department of Statistics Malaysia (DOSM), the number of food and beverage establishments in Malaysia has increased by approximately 28.3% within a five years duration from 2010 (130,570 establishments) to 2015 (167,490 establishments). The value of gross output generated by this services has increased by 12.1% from RM37.3 billion in 2010 to RM66.4 billion in 2015 (DOSM, 2017). The global retail sale of Malaysian food products is projected to continue rising to worth trillions of Ringgit in the coming years (The Star, 2017) as people are opting for dining out or takeaway rather than cooking at home. Despite the higher demand from consumers towards the food and beverage industry, the industry is threatened by employee attrition and turnover crisis.

Turnover intention is the contemplations of resigning from current job or changing profession. Studies revealed that attrition and turnover intention among employees happen when job satisfaction (Tongchaiprasit & Ariyabuddhiphongs, 2016) and job engagement is low (Babakus, Yavas & Karatepe, 2017). Employees leave organisations when they are dissatisfied or disengaged with their job. Subsequently, organisations will have to incur the cost of turnover such as financial and time costs of hiring and training new employees.

THE FOOD ARCHITECT: CHEF

Within the hospitality industry, chef is a profession where a person is trained in professional preparation of cuisines in an artistic fashion. They are the key human capital who contributes in quality food production in the food service establishments. In order to ensure food quality, it is very important for chefs to master a set of creative cooking skills. In addition to technical talents in cookery, managerial competency is also claimed to be crucial qualities that chefs should assume in order to be able to climb the career ladder (Zopiatis, 2010).

Cooking may seem easy to many as almost everyone cooks at home. However, working in a commercial kitchen can be a total different experience altogether if one could not cope with the stressful environment. Imagine a situation during peak hours of a day where food orders are streaming into the kitchen at a very fast pace. Every chef in the kitchen races against time to produce the artisan meal ordered by customers. In the race of time, the environment is hot with shout of warning and yelling from the head chef; a daily music enjoyed by kitchen professionals. It is, therefore, not a profession suitable for everyone if passion and dedication does not exist in an individual.

According to Pratten (2003), not all students studying culinary could make the profession of a chef as a career. Some who have embarked into chef profession could not cope with the working environment which requires strict discipline decided to leave the profession. Nevertheless, there are still individuals who have successfully fought against all odds to be at the top of the career ladder. To face the challenge of being able to sustain within the chef profession, there are key competencies to be acquired by young chefs climbing this career ladder.



**Writers with Executive Chef
Alfithri Shah Albakri**

REACHING OUT TO AN EXECUTIVE CHEF

A number of studies have been conducted to determine the key competencies needed by employees within the hospitality industry (Zopiatis, 2010; Kalargyrou & Woods, 2011; Wang, 2013; Eren & Güldemir, 2017; Wan, Hsu, Wong & Liu, 2017). Though, more investigations are needed to further explore and understand the key characteristics that are important to sustain an individual in the chef profession, in this highly demanding globalisation era. A personal interview was conducted with a successful Executive Chef, Chef Alfithri Shah Albakri, who is attached to a five-star hotel. The purpose of the interview was to get a deeper insight on the career pathway of a chef profession from an individual who has had the passion of being a chef at a very young age.

During the interview, Chef Alfithri shared that the passion for cooking started at home. He was one who would offer himself to help in peeling shallots and onions while his mother was preparing meals for the family, said the smiling Chef. From his daily observations, he started to develop a quick sense on the art of culinary. Seeing his passion in culinary, his father enrolled him in a technical school majoring in cooking at the age of 16, and that was the starting point of his journey in building a career in the culinary profession.

Chef Alfithri revealed that being a chef provides a person the opportunity to express their creativity through handcrafted food but in an environment that is fast paced and energy demanding. In order to be able to withstand the work environment, one must have high self-discipline besides being able to manage stress at work, especially during the production for banquets or events as well as peak hours for meals (i.e. breakfast, lunch and dinner). This is to ensure food safety and food quality adhere to the standards and are not jeopardised.

Commercial kitchen is a hazard-filled workplace, where chefs are required to work with flaming hot stoves, hot water and sharp knives. Therefore, a chef needs to be extra attentive and focus on work details, be a team player and a good communicator when on the job. This is to prevent miscommunication that might create unwanted catastrophic scene in the kitchen. On the other hand, putting one's heart into cooking is important, as a chef's passion in food can be felt by the consumers through the carefully handcrafted food in a fine manner. Chef Alfithri added with conviction that "knowledge and skills can always be learnt, however, attitude is an element that comes from within an individual". At the end of the interview session, the passionate chef mentioned "although working in the kitchen is demanding and stressful, it can also be very rewarding when you see smiling and satisfied customer faces after their meals".

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GOING RETRO WITH PHOTO STUDIO

Assistant Professor Ts Dr Khairul Azril Ismail

Photo Studios in the past are a part of business that arrives as a manner to replace miniaturised likeness that are usually done by the bourgeoisie in the traditional artist or painter's studios. What painters or illustrators would have taken hours back then, today this form of technological 'wonder' are done in minutes with training that are easily learned through photographic manuals and observation.



The role of the photo studio that has evolved over the decades.

The photo studio came about with a similar version of an artist's studio, that required the manner of utilising lights or opening windows that emits the desired amount of sunlight, the sitters' place are always at a permanent spot, the distance of the camera are always away from the sitters, and to some attraction, sitters often opted to be staged in 'costume portraits' with the idea of selling some form of fantasy, or glamorous position, and any other fast commissioned form of services or works.

As a business like many, photo studios are no different from common trade. Business of this nature had always been fierce and photographers did all they could to attract customers. Some studios offered cheaper prices and a faster service or employed talented assistants and photographers. Commonly in the past, they usually have a faster service, or employed in this trade.

Most of these photographers that had owned these studios learned their trade from their Western associates or from apprenticeship from another, and their advertisements explicitly emphasised such connections to propagate the authenticity of their products or services to be superior than others. Identifying the subjects could only be seen from the sitters' clothes, ornaments and insignia to their poses, gestures, props and grouping. Usually photo studios could only be identified through the stamped corners of the studio's name, usually with the common seal stamp.

Through time and evolution of camera used and printing methods, photographic images are usually created and sold by the dozens, and the miniaturised size made them practical, durable and collectible for sitters. Going for a sitting in photo studios had become a trend to mark the moment in one's life. For example, annual family occasions, where families and individuals utilises these services to make their own 'likeness' to what they desire.

Going for these studio sessions, sitters desire to have their likeness to be represented as the best of what they want to visually represent themselves; happy family, healthy babies, blessed couple in their weddings, the 'unity' of a camaraderie line of friends and colleagues, dominant figure as the head of the house, and so forth.

Photo studios had raised very well in the past until the early 2000, and has since then begun to falter to stay relevant as everyone has their hands on digital handheld image-making machines that has replaced traditional image-making. The need for image-objects utilising these devices seems to be waived towards swift gratification of one's moments that are instantly shared across the virtual domain.

Photo studios had then shifted their business towards one-stop preparations for governmental documentation, but recently the nail has been placed in the coffin as other agencies are managing their own digital cameras that are done on-site.



What factors contributed to the postcard movement of landscapes, surroundings and etc?

There are some photo studios that are left behind, more towards functioning as a token of the past and left to fend on their own with very little purpose in this day and age. The evolved nature of photo studios now geared towards key events such as weddings in many varieties of manner of presentation and approaches beyond the space itself.

The invention of postcards in the 1860s coincided with the rise of Western imperialism and European powers' scramble to establish new colonies. Photographic images which than could be mass printed onto paper was the common trading material, as it was more feasible to be sent out as accurately depicted by imageries taken from afar.

We had observed that the earlier imageries were sent out in forms of daguerreotypes, which is far more expensive 'token' to be sent out. However, the usage of the negative had then paved way towards utilising actual prints, which was an easier manner of photography than having to use glass plates as a form of negative, which could mass produce images of the same or similar qualities of silver prints. And the manner that allows it to be written was done as paper prints. It had then been taken off to be utilised as political to personal news offerings.

Many of these photographic image-object souvenirs were simply collected and treasured, but others were stamped, addressed and mailed with greetings. The representation of the postcard raised again the question of who sends what to whom, leaving open for interpretation every action from the selection of the image, to the writing of the message, to the openness to be addressed.

The white border postcards would then be the part that defines the photographic images to be a norm in the early twentieth century, paving ways that the acknowledgement of it as a form of formalising the image-object as a part of 'ornate', in a rather simplistic way, fashion towards a presentation of image. It adds the visual limits. It is arguable somewhat as an act that separates the image from the outer world. Which then became an identifier as visual perception seeing the photograph in a contrast manner.

It is important to remember that running a photo studio is a business and like all businesses, it adapts to the changing market demands. While in the early years it was a commemorative image that only the affluent could afford, over time, the affordability of having one's picture taken made the photo studio a significant social institution, spread across small towns in Malaysia. Photo studios continue to exist today.

Although not as numerous as before, some studios are able to sustain their business by adapting to current market demands. One unique interesting phenomenon today is that when you step into a photo studio, very often you would see the sample portraits on display showcasing different types of Baju Raya family portraits, testifying to the popularity of this genre.

The picture postcard emerged in the late 1890s as a new form of communication. This global surge in the popularity of postcards was due to the improved efficiency of the international postage service in view of colonial expansion, advancement in printing technology, and the development of a globally-aware middle class.

Consequently, postcards became increasingly cheap to buy and send. Many photo studios seized the opportunity to feature their photographs on postcards. The irony was that by offering a cheaper range of prints in the form of postcards, the prices of photographic prints would be severely affected and demand for them would, in turn, decline. Nevertheless, postcards increased the volume of photographic images exponentially, enabling new encounters with the photographic image in different social spaces and settings.



UCSI University researchers participated in the 31st International Invention, Innovation and Technology Exhibition Malaysia (ITEX 2020) on 20 and 21 November 2020, and had won several awards. Organised by the Malaysian Invention and Design Society (MINDS), ITEX is a leading international platform that features new inventions, technologies, and products, gathering innovators, inventors and researchers to meet with investors, manufacturers and industry players for new investments and commercialisation.



Associate Professor Dr Eric Chan Wei Chiang

GOLD MEDALISTS

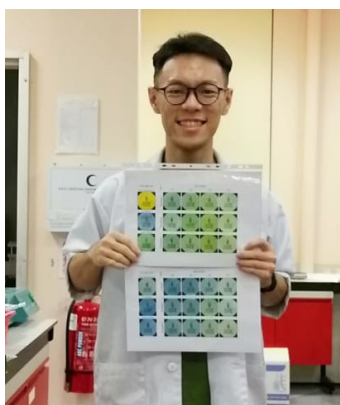
Invention title: **Halochromic Smart Packaging from Bioplastic**

Category: **Materials**

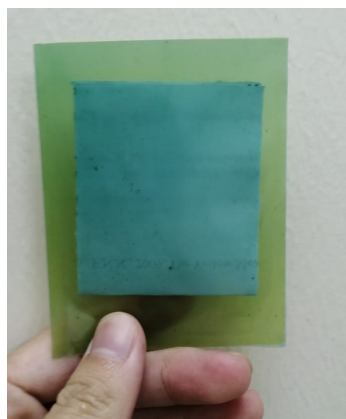
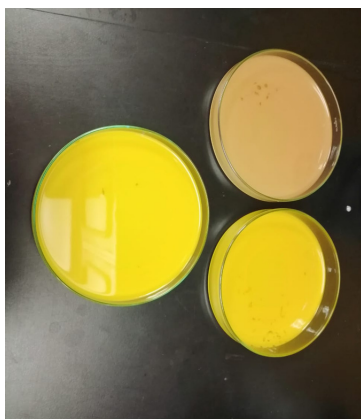
Researchers: **Associate Professor Dr Eric Chan Wei Chiang (Faculty of Applied Sciences, UCSI University), and Dr Soon Chu Yong (Faculty of Applied Sciences, UCSI University)**

Award synopsis:

Smart packaging changes colour according to specific qualitative properties of foods such as pH. This gives consumers and retailers an indication of freshness, microbial growth, and chemical changes in the food product. Often this is done by incorporating a pH sensitive dye into a packaging film made from a hydrophilic material, which allows access of water and most importantly acidic protons. However, hydrophilic packaging is limited in its application because of its poor barrier properties. The concept of this innovation was to introduce pH sensitive dyes into a biodegradable hydrophobic film and retain its pH sensitive halochromic properties. The concept may be simple but in practice there are major technical hurdles. First of all, pH dyes are hydrophilic and are not compatible with hydrophobic packaging. This causes the resulting film to be uneven but even if this can be solved by heating the packaging material into a glass state, the dye had a tendency to leach into the surroundings. Furthermore, even after successful incorporation, the dye loses its halochromic properties as the hydrophobic packaging does not allow access of acidic protons. These hurdles were challenging and much of Dr Soon's research went into overcoming them. To prevent leaching, a suitable carrier which is slightly hydrophilic had to be used. Dr Soon opted for nanochitin, a carbohydrate from insects and crustaceans hydrolysed into nanosized particle. To prevent leaching, Dr Soon had to test various additives before identifying a suitable cation exchanger. This was challenging as the film cannot lose its transparency.



Dr Soon Chu Yong



Casting the smart packaging and testing its halochromic properties

GOLD MEDALISTS

Invention title: **An Artificial Intelligence System Powered By Machine Learning And Complex Fuzzy Logic For The Automated Detection Of Diabetic Retinopathy And Other Eye Diseases**

Category: **ICT, Telecommunications, Audio Visual**

Researchers: **Associate Professor Dr Ganeshsree Selvachandran (Faculty of Business & Management, UCSI University) and Assistant Professor Dr Quek Shio Gai (Faculty of Business & Management, UCSI University)**

Award synopsis:

Type 2 diabetes has been classified as a global epidemic and is said to be the biggest epidemic in human history. However, diabetes has been seriously underrated as a global public health issue, and more needs to be done to tackle the disease and the health complications caused by diabetes. In view of this, an Artificial Intelligence (AI) system has been innovated to enable the automated detection of Diabetic Retinopathy (DR) and other eye diseases using only retina images, without the need for any human intervention. This is the first detection system of its kind in literature and in existence in Malaysia. As there has not been automated detection system for DR or any other eye diseases in Malaysia at this point in time, the system is very timely and novel. The proposed AI system is trained to identify the retinal abnormalities using more than 88,000 actual retinal images sourced from 3 international databases. The performance of the AI system was compared with the hard truth, which was the actual results of diagnosis of the retinal images made by Ophthalmologists. In addition, the AI system was powered by complex fuzzy logic and is therefore able to detect even the slightest abnormality in the retinal images that are fed into it to make an accurate diagnosis of retinal problems such as the early onset of DR and other eye diseases. This saw a major improvement over the previous systems in literature whose function based on the principal of maximum likelihood to detect damage in the retinal tissues, in which the previous systems are not able to detect the early onset of the disease which was crucial for early intervention and treatment.



**Associate Professor Dr
Ganeshsree
Selvachandran**



**Assistant Professor Dr
Quek Shio Gai**

SILVER MEDALISTS

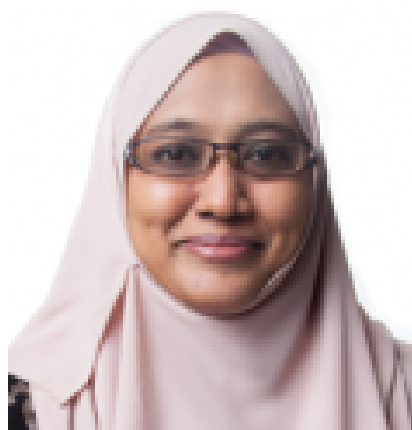
Invention title: **E-Hailing Trash: A New Solution for Income Generation**

Category: **Environment, Energy**

Researchers: **Assistant Professor Dr Rohana Sham (Faculty of Business & Management, UCSI University), Assistant Professor Dr Amir 'Aatieff Amir Hussin (International Islamic University Malaysia), Dr Abdurrahman Jalil (University Malaysia of Computer Sciences and Engineering), and Noranita Abdamia (Universiti Teknologi Mara)**

Award synopsis:

It is the first app that integrates the approaches used to handle the recycle bin to produce sales. The product is cheap and highly durable with zero cost maintenance. The most outstanding criteria is the income generation tool for the society, especially the B40 community. The E-Hailing Trash Application is built to reduce trash amount to create a better and healthier life for society. It is appropriate to be installed by any company that wants to clean their surrounding area, particularly for residential area and recycle centre. Application are able to warn the respective community on the rubbish level in the recycle bin. The community warning system will access information through their mobile phone and start responding to whether or not they are interested in collecting the recycled item that is around them. If they have chosen to collect the object, they can press the "Secure" button to unlock the bin and start collecting the trash. The population who lives near the area will be notified by the zoning system which can be set at a distance of 5 km, 10 km and so on.



**Assistant Professor Dr Rohana
Sham**

RESEARCH GRANT CALLS, EXHIBITIONS, SYMPOSIUMS AND WEBINARS

No.	Funding Scheme	Endorsement by CERVIE	Submission Closing Date
1	Malaysia Grand Challenge, MOSTI <ul style="list-style-type: none"> Applied Innovation Fund (AIF) Technology Development 1 Fund (TeD 1) Bridging Fund (BGF) MOSTI combatting COVID-19 Fund URL link: https://edana.mosti.gov.my/	Open, no closing date as for now	Open, no closing date as for now
2	i-Connect Research & Development Grant for FINTECH in Islamic Finance URL link: https://www.inceif.org/i-connect.islamicfintech/	23 Aug 2021	31 Aug 2021
3	WHO: Incentive Grants for Young Researchers URL link: https://www2.fundsfornbos.org/latest-funds-for-ngos/who-incentive-grants-for-young-researchers/	15 Sept 2021	30 Sept 2021
No.	Exhibition(s)	Submission Closing Date	
1	Pertandingan Rekacipta & Inovasi Nasional 2021 URL link: https://www.ukm.my/jpk/prin2021	23 Aug 2021 30 Aug 2021 (Video submission)	
2	Sustainable Development Goals International Innovation Awards (SDGIIA) MTE 2021 URL link: www.mte.org.my	6 Sept 2021	
No.	Symposium(s)	Abstract Submission Closing Date	
1	International Conference on Integrated Urban Planning 2021 (ICIUP2021) URL link: https://umevent.um.edu.my/ICIUP2021	31 Aug 2021	
2	ICGEB for COVID-19 enable locally to recover globally URL link: https://www.icgeb.org/covid-symposium-trieste-2021/	15 Sept 2021	
3	XMUM - IEREK Joint Conferences 2021 URL link: https://www.ierek.com/events/FSC-4th#introduction https://www.ierek.com/events/EOEC-7th&GIT4NDM-9th#introduction https://www.ierek.com/events/RRAU-4th#introduction	3 Oct 2021	
No.	Webinar(s)	Webinar Date	
1	Scale your single cell research to the next level with Chromium X URL link: https://pages.10xgenomics.com/2021-webinar-series-chromium-x-apac.html?src=email&utm_medium=email&utm_source=internal&utm_campaign=wbr-2021-event-ra_g-chromium-x-webinar-series-apac&utm_campaign=wbr-2021-event-ra_g-chromium-x-webinar-series-apac&userafftype=event&userresearcharea=ra_g&userregion=apac&userrecipient=customer&mktouserid=1183020	13 Aug 2021	

Please refer to your respective Head of Research for more information.

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