ITP 504: Etika Profesi

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ITP504

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ITP 504: Etika Profesi

Mendiskusikan konsep dasar dan prinsip-prinsip tentang etika dan profesionalisme; khususnya yang terkait dengan profesi ahli teknologi pangan dalam bisnis, industri dan kehidupan umum.

- Membahas isu etika yang sering dihadapi oleh pelaku profesi.

- Pentingnya etika dalam profesi, standard moral, etika dalam pengambilan keputusan yang bermoral, dan etika dalam praktek.
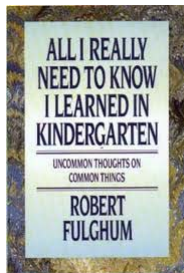
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- ~~pelaku profesi~~
- **Belajar menjadi professional dalam bidang Ilmu/Teknologi Pangan yang etis**
- ~~Pentingnya etika d~~ yang ~~standard moral, etika dalam pengambilan keputusan yang bermoral, dan etika dalam praktek.~~

= menjadi Profesional "BAIK"

Menjadi Orang "BAIK" → INTRO to Ethics

A First Code of Ethics: Kindergarten Ethics
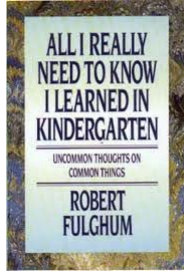(*All I Really Need to Know I Learned in Kindergarten,* Robert Fulghum) ... (1) :

- Share everything.
- Play fair.
- Don't hit people.
- Put things back where you found them.
- Clean up your own mess.
- Don't take things that aren't yours.
- Say you're sorry when you hurt somebody.
- Wash your hands before you eat.
- Warm cookies and cold milk are good for you.

(http://www.robertfulghum.com/)

Menjadi Orang "BAIK" → INTRO to Ethics

A First Code of Ethics: Kindergarten Ethics
(*All I Really Need to Know I Learned in Kindergarten,*
Robert Fulghum) ... (2) :

- Live a balanced life – learn some and think some and draw, paint, sing, dance, play, and work some every day.
- Take a nap every afternoon. *(But not in class of ITP504)*
- When you go out into the world, watch out for traffic, hold hands, and stick together.

- . . . Always remember to use one of the first words you learned: LOOK!

(http://www.robertfulghum.com/)

Menjadi Orang "BAIK" → INTRO to Ethics

From *Webster's Seventh New Collegiate Dictionary*:
"ethics – the discipline dealing with what is good and bad and with moral duty and obligation; the principles of conduct governing an individual or a group."

Simon Blackburn (Being Good: A Short Introduction to Ethics) states:
The ethical environment "is the surrounding climate of ideas about how to live. It determines what we find acceptable or unacceptable, admirable or contemptible. … It gives us our standards – our standards of behavior."

INTRO to Professional Ethics

Apa reaksi/ekspektasi Anda jika **seorang teman, -atau seorang yang baru saja Anda kenal,** menyarankan kepada Anda untuk mengkonsumsi produk X, dengan alasan bahwa produk X tsb sangat baik untuk kesehatan.

Ïdea"taken from "Hooker, J.N. 1996. Toward Professional Ethics in Business. Available at: http://web.tepper.cmu.edu/ethics/bizethic.pdf

INTRO to Professional Ethics

Apa reaksi/ekspektasi Anda jika **seorang teman, yang diketahui/dikenal mempunyai keahlian ilmu/teknologi pangan,** menyarankan kepada Anda untuk mengkonsumsi produk X, dengan alasan bahwa produk X tsb sangat baik untuk kesehatan.

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INTRO to Professionals Ethics

Most people, when confronting a choice, are faced with one question.

1. What should I do as a human being?

The professional, when confronting a choice, is faced with three questions.

1. **What should I do as a human being?**
2. **What should I do as a professional?**
3. **If there is a conflict, how should I resolve it?**

**Taken from "Hooker, J.N. 1996. Toward Professional Ethics in Business. Available at:
http://web.tepper.cmu.edu/ethics/bizethic.pdf**

Why Professional Ethics?

We have professions for a reason.

Traditionally, a "professional" was someone who derived their income from their expertise or specific talents, as opposed to a hobbyist or amateur.

professional?

"bayaran"

Why Professional Ethics?

We have professions for a reason.
- To generate wealth.
- To provide meaningful and gainful employment.
- To contribute to social order and stability

professional?

"bayaran"

Why Professional Ethics?

We have professions for a reason.

We need to know whom we can trust to apply expert knowledge.

2 Keywords:
- Trust
- Expert knowledge

Why Professional Ethics?

Two defining traits of a profession are

• Expertise in a particular area,

professional competence

and

• The disposition to apply it responsibly.

professional ethics

The third defining trait :
the members of a profession profess.

Why Professional Ethics?

- It is a undeniable principle that the entire practice of science and engineering is based on a set of expected ethical behaviors for all involved.

- This includes the expectation of honesty and truthfulness in all individual activities, contacts, and interactions within the profession.

John W. Poston, Sr.
Department of Nuclear Engineering

Texas A&M University

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Professional Commonplaces Shulman (1998)

Six 'commonplaces' shared by all professions (1):

1. ***Service to society***: implying an ethical and moral commitment to clients

2. ***A body of scholarly knowledge*** that forms the basis of the entitlement to practice.

Six 'commonplaces' shared by all professions (2):

3. ***Engagement in practical action***, hence the need to enact knowledge in practice.

4. ***Uncertainty*** caused by the different needs of clients and the non-routine nature of problems, hence the need to develop judgment in applying knowledge.

Six 'commonplaces' shared by all professions (3):

5. ***The importance of experience*** in developing practice, hence the need to learn by reflecting on one's practice and its outcomes; and

6. ***The development of a professional community*** that aggregates and shares knowledge and develops professional standards.

Profesional Ethics (1)

- The roles and standard governing the conduct of the members of a profession and the moral choices made by the individual professional in his/her relationships with others

- Examples of food profession: reducing waste of food and materials, respecting all living creatures, conserving energy, purchasing local and seasonal products, preparing tasty and nutritious meals, select and use of biodegradable materials, recycling, respect and implement regulations

Profesional Ethics (2)

... VS. Goverment Regulation?

- To protect consumers, assure fair trade, safety, nutritious and affordable food
- Regulate manufacture, treatment, storage, transportation, delivery, labelling, packaging, advertising, export and import, agricultural production (GMP, GAP, GTP)
- Provide information on nutrition and health of food, evaluate limits and tolerances, prevent use harmful products, control and inspect food establishment and practices, assure implementation and enforcement of the regulation

Profesional Ethics (3)

... Code of Ethics ...a

- For Food Establshment/Restaurants
- For Engineers (National Society of Professional Engineers)
- For Cook, Chefs, Pastry Chefs and Educators (American Culinary Federation)

- It has format (definition, term, rules of practice, professional obligations, disciplinary action and sanction)

Profesional Ethics (3)
... Code of Ethics ...b

Code of Professional Conduct for Members of the Institute of Food Technologists

All members of the Institute of Food Technologists shall adhere to the following code of ethics. These basic tenets of professionalism are essential elements to assure the integrity, honor and dignity of the Institute and its members.

Members of the Institute of Food Technologists shall;

IFT feeding the minds that feed the world

1. Work to ensure the health, safety and well-being of the public
2. Report all scientific research properly and accurately
3. Acknowledge the work and publications of others properly and accurately
4. Treat all colleagues and co-workers with respect and in accordance with the Institute's established diversity policy
5. Use or reference the Institute's name, logo and other marks only after receiving prior written approval from the Institute to do so
6. Maintain proprietary information in confidence or obtain prior approval from the owner before using or disclosing such information to third parties
7. Act in compliance with all applicable authorities and laws
8. Maintain objectivity when reviewing scientific work, publications or journals
9. Avoid conflicts of interest and any appearance of impropriety
10. Not plagiarize the research of others or use the research of others without proper authorization.

Approved by the IFT Board of Directors 6/09

Profesional Ethics (3)
... Code of Ethics ...c

Our Code of
Professional Conduct
&
Professional Conduct
Guidelines

IFST
Institute of
Food Science & Technology

FOREWORD

In fulfilment of the aim of upholding professional integrity as well as professional competence, the Institute first adopted the Code of Professional Conduct in 1974, and in 1975 adopted a series of six Professional Conduct Guidelines amplifying and interpreting the provisions of the Code.

Although ethical principles do not change, the context in which they are expressed does change with time. The Code and Guidelines written in the mid-1970s reflected the context and problems of the times. The Board of Trustees and the Membership Committee keep the Code and Guidelines under review and these have been revised as necessary.

Profesional Ethics (3)
... Code of Ethics ...d

THE CODE OF PROFESSIONAL CONDUCT

The Code is binding on all members of the Institute and shall be subscribed to by all applicants as a condition of membership.

The Institute requires each member:-
1. to promote the aims of the Institute;
2. so to conduct himself or herself as to reflect credit upon the profession;
3. to use all proper means to maintain the standards of the profession and to extend its usefulness and sphere of influence;
4. to respect any confidence gained in his or her professional capacity;
5. when acting or making statements or recommendations in a professional capacity to do so objectively and fairly;
6. to take legitimate steps through proper channels to ensure (or assist in ensuring) the wholesomeness of any food with which he or she is concerned;
7. to avoid unwarranted statements that reflect upon the character or integrity of other members of the profession;
8. to recognise his or her responsibility for the professional guidance of subordinates under his or her immediate control;
9. to recognise his or her responsibility towards the environment;
10. to recognise his or her responsibility towards students;
11. to recognise his or her responsibility to maintain and enhance professional competence by continuing updating and improving his or her knowledge and proficiency in its application;
12. to support fellow members who may find themselves in difficulties on account of their adherence to this Code and the Institute in its efforts to protect them.

Profesional Ethics (3)
... Code of Ethics ...e

THE PURPOSE OF THE CODE OF PROFESSIONAL CONDUCT

The Institute has among its objectives the advancement and application of food science and technology and the upholding of professional standards of competence and integrity. To these ends the Institute has established the Code of Professional Conduct

- to define the standards of ethics and professional behaviour which the Institute requires of its members

- to make clear in advance to new applicants for membership the ethical and professional standards with which, if elected, they must undertake to comply;

- to make public the principles accepted by members of the Institute;

- to ensure that other professional bodies, Government Departments, Agencies and Ministries, and employers of food scientists and technologists may be made aware of those standards.

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon I
(Food Engineer; R P Singh, 1998)

1. Hold paramount the safety, health and welfare of the public
   - shall notify employer or client when life is endangered
   - shall conform to standards
   - shall not reveal data without prior consent of client
   - shall not associate with fraudulent enterprise
   - shall report any alleged violation of codes

Engineering:
"The profession in which a knowledge of the mathematical and natural sciences gained by study, experience, and practice is applied with judgment to develop ways to utilize, economically, the materials and forces of nature for the benefit of mankind"
ABET (Accreditation Board for Engineering and Technology)

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon I
(Food Engineer; R P Singh, 1998)

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon II
(Food Engineer; R P Singh, 1998)

II. Perform services only in areas of their competence
- undertake assignments when qualified
- shall not sign documents in subject matter when lack competence
- when assuming responsibility of entire project, each technical segment must be signed by qualified engineers

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon II
(Food Engineer; R P Singh, 1998)

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon III
(Food Engineer; R P Singh, 1998)

III. Issue public statements only in an
objective and truthful manner

- shall include all relevant and pertinent information in reports, statements
- may express technical opinions that are founded upon knowledge of the facts and competence in subject
- shall issue no statements that are inspired or paid for by interested parties unless they are properly identified

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon III
(Food Engineer; R P Singh, 1998)
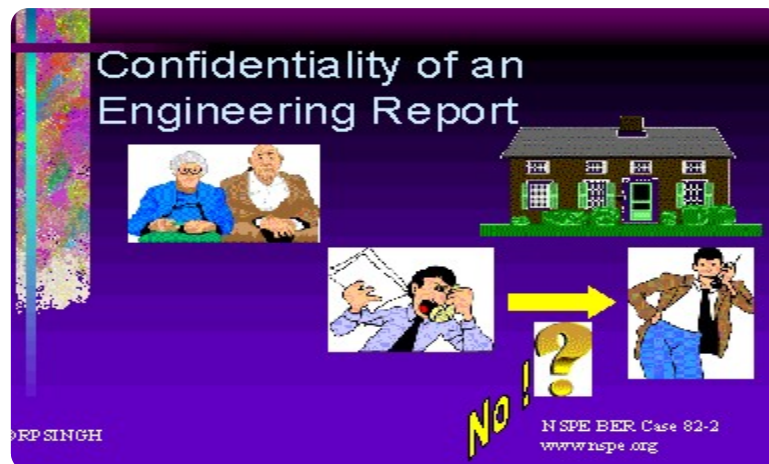
Profesional Ethics (4)

... Code of Ethics → Fundamental Canon IV
(Food Engineer; R P Singh, 1998)

IV. Act for each employer or client as faithful agents or trustees

- shall disclose all knowledge or potential conflicts of interest that could influence their judgment
- shall not accept compensation, financial or otherwise from more than one party for services on same project
- shall not accept financial consideration, from outside agents in connection with the work for which they are responsible
- when in public service, shall not participate in decisions with respect to services provided by them in engineering practice
- shall not accept a contract from a govt body on which an officer of their organization serves as a member

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Profesional Ethics (4)

... Code of Ethics → Fundamental Canon IV
(Food Engineer; R P Singh, 1998)

Profesional Ethics (4)

... Code of Ethics → Fundamental Canon V
(Food Engineer; R P Singh, 1998)

V. Engineers shall avoid deceptive acts

- shall not falsify their qualifications
- shall not offer any contribution to influence the award of a contract by public authority
- shall not accept commissions from contractors dealing with clients or employers of the Engineer in connection with work for which the Engineer is responsible

Profesional Ethics (4)

... Code of Ethics → Fundamental Canon V
(Food Engineer; R P Singh, 1998)

Profesional Ethics (4)

… Code of Ethics → Fundamental Canon VI
(Food Engineer; R P Singh, 1998)

VI Conduct themselves honorably,
responsibly, ethically, and lawfully so
as to enhance the honor, reputation,
and usefulness of the profession

Profesional Ethics (5)

… Code of Ethics
→ Simple Test
(Rabins, Holtzapple, Lowery, Chemical Engineering, Sept 1997)

"If what I just said or neglected to say,
did or neglected to do,
saw and failed to report, or
heard and failed to mention,
were published in tomorrow's New York Times,
**would it embarrass me,
my organization, or
my family?**"

Profesional Ethics (5)

... Code of Ethics
→ *Simple Steps toward Ethical Organization*
(Rabins, Holtzapple, Lowery, Chemical Engineering, Sept 1997)

- Set up a corporate-level ethics office
- Establish ethics training courses
- Form an ethics retreat
- Read up on engineering ethics
- Assign an ethics ombudsman

Readings itp504

Hooker, J.N. 1996. Toward Professional Ethics in Business. Available at: http://web.tepper.cmu.edu/ethics/bizethic.pdf

IFST . 2009. Our Code of Professional Conduct & Professional Conduct Guidelines. Available at: http://www.ifst.org/documents/misc/codeprofconductglines1.pdf

Professional Ethics. Available at: http://www.cs.sunysb.edu/files/policies/Professional%20Ethics.pdf

Strahlendorf, P. 2005. Professional Ethics. Available at: http://www.bcsp.org/pdf/PresentationsArticles/714_1.pdf

Web Resource:

http://www.foodethicscouncil.org/topic/Fair%20trade