

320222862 Engineering of Livestock & Fisheries Products

Module Name	Engineering of Livestock & Fisheries Products
Module Level, if applicable	Advanced
Code if Applicable	320222862
Subtitle, if applicable	-
Courses, if applicable	320222862 Engineering Engineering of Livestock & Fisheries Products
Semester(s) in which the module is taught	5 th
Person responsible for the module	Desiana Nuriza Putri, S.TP., M.Sc
Lecturer	Desiana Nuriza Putri, S.TP., M.Sc
Language	Indonesian
Relation to curriculum	Compulsory Courses for undergraduate program in Departemen of Food Technology, Faculty of Agriculture and Animal Science
Type of teaching	Lecture, project
Workload	<ul style="list-style-type: none"> ● Lecture: 3 sks X 50 minutes X 16 weeks ● Project: 3 sks X 60 minutes X 16 weeks ● Independent learning: 3 sks X 60 minutes X 16 weeks
Credit points	3 SKS X 1.5 = 4.5 ECTS
Requirements according to the examination regulations	<ol style="list-style-type: none"> 1. Registered in this course 2. Minimum 80% attendance in this course
Recommended prerequisites	Agricultural Product Processing Technology
Module Objectives (Intended learning outcomes)	On successful completion of this course, student should be able to :
Module Content	This course is an applicative course that studies methods and technology for the preservation and processing of animal husbandry and fish products according to the characteristics of raw materials and their purpose.
Study and examination requirements and forms of examination	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments</p> <p>Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
Media employed	Classical teaching tools with white board and power point presentation

<p>Recommended Literature</p>	<p>For Class</p> <p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Adawiyah,R. 2007. Pengolahan dan Pengawetan Ikan. Bumi Aksara, Jakarta 2. Clucas, I.J. and A.R. Ward. 1996. Post Harvest Fisheries Development : A Guide to Handling, Preservation, Processing and Quality, Natural Resource Institute, London. 3. Murniyati, S. Dan Sunarman. 2000. Pendinginan, Pembekuan dan Pengawetan Ikan. Kanisius. Yogyakarta 4. Gufran, M., Kordi, K. 2011. Kiat Sukses Budidaya Rumput Laut di Laut dan Tambak. Andi Ofset, Yogyakarta. 5. Cole, G. B. 2001. Gelatine : It's Properties And It's Application In Dairy Product. Presented at The Dairy Symposium. Gordon Bay, SouthAfrica. 6. Cross, H.R and A.J. Overby., 2000. Meat Science, Milk Science and Technology. Elsevier Science Publishers B.V. Amsterdam-Oxford-New York-Tokyo. 7. Hadiwiyoto, S., 2004. Pengujian Mutu Susu dan Hasil Olahannya. Penerbit Liberty. Yogyakarta <p>B. Option</p> <ol style="list-style-type: none"> 1. AOAC. 1995. Official Methods of Analysis of the Association of Official Analytical Chemist. Association of Official Analytical Chemists, Washington DC. USA.
<p>Date of Last Amendment</p>	<p>24th Agustus 2022</p>