

## 320224352 Food Analysis Practicum

Module Name	Food Analysis Practicum
<b>Module Level, if applicable</b>	Advanced
<b>Code if Applicable</b>	320224352
<b>Subtitle, if applicable</b>	-
<b>Courses, if applicable</b>	320224352 Food Analysis Practicum
<b>Semester(s) in which the module is taught</b>	3 <sup>th</sup>
<b>Person responsible for the module</b>	Vritta Amroini Wahyudi, S.Si, M.Si
<b>Lecturer</b>	Vritta Amroini Wahyudi, S.Si, M.Si
<b>Language</b>	Indonesian
<b>Relation to curriculum</b>	Compulsory Courses for undergraduate program in Departement of Food Technology, Faculty of Agriculture and Animal Science
<b>Type of teaching</b>	Lab-work
<b>Workload</b>	Lab-Work: 2 sks X 170 minutes X 16 weeks
<b>Credit points</b>	2 SKS x 1.5 = 3 ECTS
<b>Requirements according to the examination regulations</b>	1. Registered in this course 2. Minimum 80% attendance in this course
<b>Recommended prerequisites</b>	Analytical Chemistry
<b>Module Objectives (Intended learning outcomes)</b>	On successful completion of this course, student should be able to : <ul style="list-style-type: none"> <li>● Skilled in performing basic chemical analysis techniques and applied chemistry on foodstuffs.</li> <li>● Choose chemical analysis techniques that are in accordance with the characteristics of the material and the needs of the analysis objectives.</li> </ul>
<b>Module Content</b>	Food analysis practicum is an advanced course of analytical chemistry and continuity with food analysis courses. This course studies the application of the principles of qualitative and quantitative chemical analysis to foodstuffs. Food analysis uses the reference method of the Association of Official Analytical Chemists (AOAC) and related research publications.
<b>Study and examination requirements and forms of examination</b>	<b>Cognitive:</b> Midterm exam, Final exam, Quizzes, Assignments <b>Psychomotor :</b> Practice <b>Affective:</b> Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.

<b>Media employed</b>	Classical teaching tools with white board and power point presentation
<b>Recommended Literature</b>	<p><b>A. Compulsory</b></p> <ol style="list-style-type: none"> <li>1. Panduan Praktikum Analisa Pangan Laboratorium Teknologi Pangan Fakultas Pertanian-Peternakan, Universitas Muhammadiyah Malang</li> <li>2. Harini, N.; Marianty, R.; Wahyudi, V.A. 2019. Analisa Pangan. Sidoarjo : Zifatama</li> </ol> <p><b>B. Option</b></p> <ol style="list-style-type: none"> <li>1. AOAC, 2005. Official Methods of Analysis of the Association of Official Analytical Chemist. Association of Official Analytical Chemist. Washington</li> <li>2. Cruz, R. M. S., Khmelinskii, I, Viera, M. C. 2014. Methods in Food Analysis. New York : CRC Press.</li> </ol>
<b>Date of Last Amendment</b>	23 <sup>rd</sup> Agustus 2022