

320223161 Food Ingredient Knowledge

Module Name	Food Ingredient Knowledge
Module Level, if applicable	Beginner
Code if Applicable	320223161
Subtitle, if applicable	-
Courses, if applicable	320223161 Food Ingredient Knowledge
Semester(s) in which the module is taught	2 nd
Person responsible for the module	Devi Dwi Siskawardani, S.TP., M.Sc.
Lecturer	Devi Dwi Siskawardani, S.TP., M.Sc.
Language	Indonesian
Relation to curriculum	Compulsory Courses for undergraduate program in Food Technology Department
Type of teaching	Lecture, project
Workload	<ul style="list-style-type: none"> ● Lecture: 2 sks X 50 minutes X 16 weeks ● Project: 2 sks X 60 minutes X 16 weeks ● Independent learning: 2 sks X 60 minutes X 16 week
Credit points	2 SKS X 1.5 = 3 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	-
Module Objectives (Intended learning outcomes)	<p>Cognitive : Able to know and apply the principles of food science (food chemistry and analysis, microbiology, food safety, food engineering and processing, food biochemistry, nutrition and health, and applied food science) in an integrated manner on an industrial scale to produce safe and quality food.</p> <p>Psychomotor : Able to communicate orally and in writing related to technical and non-technical aspects.</p> <p>Affective : Able to think critically and analytically, solve problems, be responsible for his work independently, and make appropriate decisions based on reliable Information</p>
Module Content	This course presents material on the composition, structure, species, characterizing characters, physical and chemical properties, how to identify the quality and feasibility of consumption, handling and development of processed products in vegetable commodities (tubers, seeds and nuts, vegetables). , fruits, spices, coconut and refreshing ingredients (the, chocolate, and coffee) along with animal commodities (eggs, fish, meat, and milk).

Study and examination requirements and forms of examination	Cognitive: Midterm exam, Final exam, presentation Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.
Media employed	Classical teaching tools with white board and power point presentation
Recommended Literature	For Class A. Compulsory 1. Buckle, K.A, Edwards, R.A., Fleet, G.H., and Wootton,M. 2013. Ilmu Pangan (translated by: Hari Purnomo dan Adiono).UI Press. Jakarta. 2. Belton, P.S. and Belton, T.2002. Food Science and Society.Springer. Heidelberg. 3. Vaclavik VA, and Christian EW. 2014. Essentials of Food Science 4 th Edition. Springer. New York 4. Syarief R. Dan Irawati, A.1986. Pengetahuan Bahan untuk Industri Pertanian. MSP. Bogor 5. Potter NN. 1986. Food Science 4 th Edition. Springer Science + Business Media. New York B. Option 1. Bowers, Jane. 1992.Food Theory and Applications. Maxwell Macmillan. New York. 2. Videos from Youtube related to the processing of food products 3. National-international journals related to food processing, papers, articles, opinions from online media
Date of Last Amendment	20 th January 2022