

Module Name	Functional Food
Module Level, if applicable	Advanced
Code if Applicable	320221735
Subtitle, if applicable	-
Courses, if applicable	320221735 Functional Food
Semester(s) in which the module is taught	5 th
Person responsible for the module	Prof. Dr. Ir. Noor Harini, M.S
Lecturer	Prof. Dr. Ir. Noor Harini, M.S
Language	Indonesian
Relation to curriculum	Compulsory Courses for undergraduate program in Departement 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 week
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	Food Nutrition Science and Evaluation
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, student should be able to :</p> <ul style="list-style-type: none"> ● Understand the sources of functional food in the formulation and processing of functional food. ● Explain the relationship between food, health and disease and functional food requirements. ● Analyze the relationship between functional food and traditional (herbal) food as the food of the future. ● Manage and be responsible for serving types of functional food. ● Explore several types of food from sources of cereals, fruits, vegetables, animals.

<p>Module Content</p>	<ol style="list-style-type: none"> 1. Discusses sources of functional and nutraceutical food in bioactive formulations and components, properties of elements, substances, and active compounds as well as biologically active ingredients and their health effects. In addition, it discusses the relationship between food, health and disease as well as functional and nutraceutical food requirements as well as the relationship between functional food and traditional food as the food of the future. 2. Discusses several types of functional and nutraceutical foods, namely: Dietary fiber, Prebiotics, Polyhydroxy alcohol, Kholin, Inulin, Antioxidants, Omega fatty acids, Isoflavones, Bioactive Peptides, Phytosterols, Probiotics. Explore plant and animal food sources, namely: from cereal sources (rice, beans, tubers), from horticultural sources (fruits and vegetables), from animal sources and their derivatives (fish, milk, eggs).
<p>Study and examination requirements and forms of examination</p>	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
<p>Media employed</p>	<p>Classical teaching tools with white board and power point presentation Experimental Foods, Dietetics, and Food Scientists, 2nd, New York : CRC Press. (137 Halaman)</p>
<p>Date of Last Amendment</p>	<p>24th Agustus 2022</p>