

Module Name	Halal and Safety Institutional Nutrition Management
Module Level, if applicable	Advanced
Code if Applicable	120224705
Subtitle, if applicable	-
Courses, if applicable	120224705 Halal and Safety Institutional Nutrition Management
Semester(s) in which the module is taught	7 th
Person responsible for the module	Desiana Nuriza Putri, S.TP., M.Sc
Lecturer	Prof.Dr.Ir. Elfi Anis Saati, MP.
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: 4 sks X 50 minutes X 16 weeks ● Project: 4 sks X 60 minutes X 16 weeks ● Independent learning: 4 sks X 60 minutes X 16 week
Credit points	4 SKS X 1.5 = 6 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	-
	<ul style="list-style-type: none"> ● Determine the supporting factors of the Halal Management System ● Establish a method of quality control, safe and halal and solve problems based on the Halal-Safe Management System ● Establish technological innovations and information systems that support SMAH (Halal-Safe management system)
Module Content	This course is an advanced course from food chemistry, Food Science and Evaluation-Nutrition, Quality Control, so it requires prerequisite courses in order to prepare students to (i) Apply safe and halal food management principles at work, survey and research based on food management, (ii) Applying aspects and importance of an institutional Nutrition Management system in work, surveys and research based on the provision of healthy, safe and halal food
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

Recommended Literature

For Class

A. Compulsory

1. Andang Gunawan. 2000. Food Combining : Kombinasi Makanan Serasi. PT. Gramedia, Jakarta
2. Anonim (1992, 1996, 1998, Jo 2012, 2019). Undang-undang Nomor 23 : tentang Kesehatan; Undang-undang Nomor 7 : tentang Pangan, Undang-undang Nomor 12 : tentang Perlindungan Konsumen.
3. UU Jaminan Produk Halal 33/2014, PP 31/2019, UU N0 39/2021 dll.
4. Al-Qur'an, Hadist Nabi, dan Fatwa MUI
5. Emma S. Sambas. 1991. Managemen Makanan dan Gizi Institusi. GMSK IPB. Bogor.
6. Harijono (2002). Managemen Mutu dan Keamanan Pangan : Pengenalan HACCP dan Penerapannya dalam Industri Pangan. Jurusan THP FTP Universitas Brawijaya.Malang
7. Ibrahim J.T dan Ainur Rahib (1996). Standarisasi, Sertifikasi dan Labelisasi Halal serta Pengawasannya di Indonesia. Jurnal Bestari (22)9, UMM. Malang
8. Irawan, B (2001). Kehormatan Ulama Wajib Terjaga secara Benar. Harian Pikiran Rakyat.
9. Simon BW (2002). Pelatihan GMP dan HACCP untuk Industri Pangan berskala Kecil dan Menengah (IKM). Jurusan THP FTP Universitas Brawijaya Malang.
10. Sugiyanto, Yaqin dkk (2006). Sistem Managemen Halal, Sertifikasi Halal. Makalah Disampaikan pada Semiloka “
11. Workshop Pariwisata Halal Internasional.2016. ITB Bandung. Oktober 2016
12. Titis Sari Kusuma & Adelya Desi Kurniawati. 2021. Makanan Halal & Thoyyib. UB Press. ISSN 978-623-296-300-9. 250 hal
13. Ilyas Masudin. 2017. Suppy Chan Management and Reverse Logistics. UM Press. ISBN 978-979- 796-222-7. 160 hal.
14. Majelis Tarjih dan Tajdid PP Muhammadiyah. 2018. Himpunan Putusan Tarjih PP Muhammadiyah. Jilid 3. Penrbit Suara Muhammadiyah. ISBN 978-602-9417-19-7. 684 hal.
15. KNEKS. Komite Nasional Ekonomi & Keuangan Syariah. 2021. Kerangka Riset Sains Halal Nasional : Bahan substitusi Non-Halal..IAEA.
16. KNEKS. Komite Nasional Ekonomi & Keuangan Syariah. 2021. Kerangka Riset Sains Halal Nasional : Teknologi Autentikasi

	<p>halal 4.0. IAEA.</p> <p>17. Materi Pelatihan Asesor & Penilai Lembaga Pemeriksa Halal. BNS. 2021. Kerjasama BPJPH dengan BSN-KAN. Kemeneag RI. 2021</p> <p>18. Jamaludin Ramlan & Sumihardi. 2018. Sanitasi Industri dan K3. Pusat pendidikan SDM & Pemberdayaan. SDM Kesehatan. Kementrian Kesehatan RI. 256 hal.</p> <p>19. Sukoso. 2019. Lembaga Pemeriksa Halal (LPH) dan Halal Center (HC). Kepala Badan Penyelenggara Jaminan Produk Halal BPJPH Kemenag RI</p> <p>20. Sistem Jaminan Halal (HAS 23000). 2013. LP POM MUI. Jakarta.</p> <p>21. SJPH (Sistem Jaminan Produk Halal). 2022. BPJPH Kemenag RI. Jakarta</p> <p>22. Elfi Anis Saati. 2011. The Potential of Red Rose Flower ad A Natural Colorant.</p> <p>23. Elfi Anis Saati. 2011. Bahaya Penggunaan BTM dan alternatif penggunaan bahan aditif alami. Seminar Regional POLTEKES Malang : Seminar Kehalalan pangan : “Halalness, Healhty, safety and Medicines for Better Life” pada 14 Desember 2011</p> <p>24. Elfi Anis Saati. 2013. Internasional Jistecs : Utilization of Non-Alcoholic Extract of Pigment Derived From Local Rose of Indonesia (Batu city) as Natural Colorant and Bioactive Safe and Halal Products. Jakarta International Conference of Muslim Intellectuals (JICMI) 2013 di Wisma Makara UI</p> <p>25. Tim FPP UMM. Prof Jabal T, Prof Noor H, Prof Elfi Anis S., dkk. 2021. Ketahanan Pangan Di Masa Pandemi. UMM Press. ISBN 978-979-796-583-9. 122 hal</p>
Date of Last Amendment	24 th Agustus 2022