

120224704 Lipid Technology

Module Name	Lipid Technology
Module Level, if applicable	Advanced
Code if Applicable	120224704
Subtitle, if applicable	-
Courses, if applicable	120224704 Lipid Technology
Semester(s) in which the module is taught	6 th
Person responsible for the module	Desiana Nuriza Putri, S.TP., M.S
Lecturer	Desiana Nuriza Putri, S.TP., M.S Dr.Ir. Damat, 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, Lab-work
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 ● Lab-Work : 1 X 170 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 Chemisty and Biochemistry, Food Analysis, Food Analysis Practicum
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 theory of the characteristics of lipid sources and the concept of processing lipid-based food products. ● Planning and designing production systems based on lipid technology. ● Implement and evaluate production systems based on lipid technology.
Module Content	This course studies the sources and characteristics of vegetable and animal oils, understands how to extract and purify them and understand their potential applications in food products.

Study and examination requirements and forms of examination	Cognitive: Midterm exam, Final exam, Quizzes, Assignments Psychomotor: Practice 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. Andersen, A. (1962).-«Refining of oils and fats for edible purposes».- 2nd Ed.- Pergamon Press, New York. 2. Bernardini, E. (1983).-«Vegetable oils and fats processing». Vol. II, p. 87-98.- Publishing House B.E. Oil, Rome. 3. Braae, B. (1976).-«Degumming and refining practices in Europe».-J.Am. Oil.Chemists'Soc. 53, 353-357 4. Ketaren, S. 1986. <i>Minyak dan Lemak Pangan</i> . Universitas Indonesia Press. Jakarta 5. Buckle, K. A. 1987. <i>Ilmu Pangan</i> . UI-Press. Jakarta B. Option 1. AOAC. 1995. Official Methods of Analysis of the Association of Official Analytical Chemist. Association of Official Analytical Chemists, Washington DC. USA. 2. Gunstone, F.D., 2008, <i>Oils and Fats in the Food Industry</i> , John Wiley & Sons, Ltd., Oxford. Helmi, 2004, <i>Minyak dan Gula</i> . Industri Kimia I, Balai Penelitian Kimia, Bogor.
Date of Last Amendment	24 th Agustus 2022