220221971, Innovative Agrocomplex

Module Name	Innovative Agrocomplex
Module Level, if applicable	Beginner
Code if Applicable	220221971
Subtitle, if applicable	-
Courses, if applicable	220221971, Innovative Agrocomplex
Semester(s) in which the module is taught	1st
Person responsible for the module	Prof. Dr.Ir. Damat, M.P.
Lecturer	Prof. Dr.Ir. Damat, M.P.
Language	Bahasa Indonesia
Relation to curriculum	Compulsory Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science
Type of teaching	Lecture, project
Workload	 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 weeks
Credit points	SKS 2 SCH x (1.5) = 3 ECTS
Requirements according to the examination regulations	 Registered in this course Minimum 80% attendance in this course
Recommended prerequisites	No Recommended prerequisites

Module Objectives (Intended learning outcomes)	By the end of the module, students can able
Noulle objectives (intended learning outcomes)	 by the end of the module, students can able to: Identify the role and contribution of each study program (plant cultivation, agribusiness, food science and technology, aquaculture, forestry and animal science) in the context of agriculture and the food sector as a whole. have a strong understanding of the challenges, opportunities and principles of sustainability in the agricultural sector and are able to find innovative solutions to face them skilled in describing the meaning and scope of agricultural technology, indigenous food technology, technological innovation and IPR, agriculture, energy, utilization and
	management and able to describe food components.
Module Content	The course is divided into two discussion topics. The first topic of discussion was discussed at the 1st to 7th meetings (before UTS), with discussion material: the role and contribution of each study program (plant cultivation, agribusiness, food science and technology, aquaculture, forestry, and animal husbandry) in the context of agriculture and the food sector as a whole. In the second topic of discussion which will be discussed at the 9th to 15th meetings (after UTS), which includes: The meaning and scope of agricultural technology, education, human resources and the food technology profession, describing indigenous food technology, technological innovation and IPR, agricultural biotechnology , energy, its utilization and management, and food

Study and examinationCognitive: Midterm exam, Final Quizzes, Assignmentsrequirements and forms of examinationQuizzes, AssignmentsAffective: Assessed from the example	al exam,	
Affective. Accorded from the o		
Anecuve: Assessed from the e	lement	
/variables achievement, namel	y (a)	
Contributions (attendance, act	ive, role,	
initiative, and language), (b) Be	eing on time,	
(c) Effort.		
Media employedClassical teaching tools with	Classical teaching tools with	
whiteboard and PowerPoint		
presentation		
Recommended Literature1. Monastyrskiy, D.I., Kolesnik Kulikova, M.A., 2021, March of modern business models implementing resource sav technologies in the agrocor Conference Series: Earth ar Environmental Science (Vo 022074). IOP Publishing.2. McWilliams, M., 2006. Food fundamentals. Rex Booksto3. Toledo, R.T., Singh, R.K. and 2007. Fundamentals of food engineering (Vol. 297, p. 21 Springer.4. Pinho, S.C., de Carli, C. and I Lovison, M., 2018. Fundamental Food Applications. Nanoted Applications in the Food In	n. Application s when ring nplex. In IOP nd l. 677, No. 2, p. d ore, Inc d Kong, F., d process l1). New York: Moraes- entals and chnology	
Date of Last Amendment25th August 2022		