

Module Name	Organic Chemistry
Module Level, if applicable	Beginner
Code if Applicable	220221185
Subtitle, if applicable	-
Courses, if applicable	220221185 Organic Chemistry
Semester(s) in which the module is taught	2 nd
Person responsible for the module	Vritta Amroini Wahyudi, s.Si., M.Si.
Lecturer	Vritta Amroini Wahyudi, S.Si., M.Si.
Language	Indonesian
Relation to curriculum	Compulsory Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science
Type of teaching	Lecture, project, practicum
Workload	<ul style="list-style-type: none"> ● Lecture: 2 SKS X 50 minutes X 16 weeks ● Practicum: 1 SKS x 170 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	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	-
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, students should be able to identify and determine:</p> <ul style="list-style-type: none"> ● Classification of hydrocarbon compounds (alkanes, alkenes, alkynes, aromatic compounds, alkyl halides, alcohols, ethers, aldehydes and ketones, carboxylic acids) ● Chemical structure, nomenclature, functional groups of hydrocarbon compounds (alkanes, alkenes, alkynes, aromatic compounds, alkyl halides, alcohols, ethers, aldehydes and ketones, carboxylic acids) ● The main chemical reactions of hydrocarbon compounds (alkanes, alkenes, alkynes, aromatic compounds, alkyl halides, alcohols, ethers, aldehydes and ketones, carboxylic acids)

Module Content	Organic chemistry is a course that studies the chemical structure, nomenclature, functional groups, the main chemical reactions of organic compounds (alkanes, alkenes, alkynes, aromatic compounds, alkyl halides, alcohols, ethers, aldehydes and ketones, carboxylic acids) and analyzes structures, groups functions, and basic reactions of hydrocarbon compounds in food (carbohydrates, proteins, lipids).
Study and examination requirements and forms of examination	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.
Media employed	Classical teaching tools with white board and power point presentation
Recommended Literature	For Class A. Compulsory 1. Clayden, J. , Greevs, N., Warren, S., Wothers, P. 2000. Organic Chemistry. USA : Oxford University Press 2. Fessenden, R. 2010. Dasar-Dasar Kimia Organik. Jakarta : Binarupa Aksara 3. Harini, N.; Marianty, R.; Wahyudi, V.A. 2019. Analisa Pangan. Sidoarjo : Zifatama B. Option 1. Journal related to carbohydrates in food and their activities, lipids in food and their activities, proteins in food and their activities
Date of Last Amendment	23 rd Agustus 2022