

Module Name	Food Microbiology Practicum
Module Level, if applicable	Intermediate
Code if Applicable	320225435
Subtitle, if applicable	-
Courses, if applicable	320225435 Food Microbiology Practicum
Semester(s) in which the module is taught	4 th
Person responsible for the module	Rista Anggriani, STP., MP., M.Sc
Lecturer	Mochammad Wachid, S.TP., M.Sc.
Language	Indonesian
Relation to curriculum	Compulsory Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science
Type of teaching	Practicum
Workload	<ul style="list-style-type: none"> • Practicum: 2 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	2 SKS X 1.5 = 3 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	General Microbiology course
Module Objectives (Intended learning outcomes)	<p>On completion of this course, student should be able to :</p> <ul style="list-style-type: none"> • Determine the role of microbes in the food sector • Determine the microbiological quality of beverages • Apply hurdle technology in food preservation • Perform antimicrobial testing • Making fermented products • Explain the effects of physical chemical treatment on the sensory and microbiological quality of fresh fish

Module Content	This lecture provides students with an application regarding the role of microbes in the field, both as a positive role (bioprocessing and biopreservation) and a negative role (food borne diseases and food spoilage).
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	Sets of practicum tools
Recommended Literature	<p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Jhandai, P., Jadhav, V. J., & Gupta, R. 2019. Bio-preservation of foods: A review. <i>European Journal of Nutrition & Food Safety</i>, 11(4), 164-174. 2. Zhang, Y., He, S., & Simpson, B. K. 2018. Enzymes in food bioprocessing— novel food enzymes, applications, and related techniques. <i>Current opinion in food science</i>, 19, 30-35. 3. Rasooli, I. 2007. Food preservation—a biopreservative approach. <i>Food</i>, 1(2), 111-136. <p>B. Option</p> <ol style="list-style-type: none"> 1. Videos from Youtube related to the microbial assays 2. National and international journals related to food microbiology
Date of Last Amendment	22 nd April 2022