

220220658 Postharvest Physiology and Technology

| Module Name | Postharvest Physiology and Technology |
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| Module Level, if applicable | Intermediate |
| Code if Applicable | 220220658 |
| Subtitle, if applicable | - |
| Courses, if applicable | 220220658 Postharvest Physiology and Technology |
| Semester(s) in which the module is taught | 4 th |
| Person responsible for the module | Rista Anggriani, STP., MP., M.Sc. |
| Lecturer | Prof. Dr. Ir. Noor Harini, MS. Rista Anggriani, STP., MP., 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 | Lecture, project |
| 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 |
| 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 | Food Chemistry and Biochemistry, Food Ingredient Knowledge |

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| <p>Module Objectives (Intended learning outcomes)</p> | <p>On successful completion of this course, student should be able to :</p> <ul style="list-style-type: none"> ● Understand the post-harvest processes and phases of agricultural products, the differences between the stages of post-harvest products (vegetable and animal), physical, chemical, structural, anatomical and post-harvest indicators and post-harvest phases (development, maturation, ripening and senescence). ● Knowing the relationship between pre-harvest and post-harvest, internal factors (cultivation) and external factors (environment) on post-harvest physiological processes ● Knowing, analyzing and developing processes that occur in post-harvest products including respiration (aerobic and anaerobic), graphs on climacteric and non-climacteric, their relationship with the hormone ethylene, stages of respiration and RQ assessment based on the substrate ● Knowing, exploring and developing post-harvest technology by drying, cooling, modified air, irradiation, chemical modification, storage, packaging and transportation. ● Understanding the importance of sustainable postharvest practices in minimizing waste, reducing environmental impact, and ensuring the long-term viability of agricultural systems. |
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| <p>Module Content</p> | <p>This course is intended to discuss about the physiologies of post-harvest products, the phases in post-harvest and discussing the relationship between pre-harvest and post-harvest, and developing post-harvest technology in order to improve the quality of agricultural products from post-harvest products. In addition, it explores post-harvest technology for plant and animal foodstuffs such as cereal sources (rice, beans, tubers), from horticultural sources (fruits and vegetables), from animal sources and their derivatives (fish, milk, eggs). Post-harvest technology includes physiological activities during the process of drying, cooling, air modification, irradiation, chemical modification, storage, packaging and transportation. Moreover, this course understands the importance of</p> |
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| | sustainable postharvest practices in minimizing waste, reducing environmental impact, and ensuring the long-term viability of agricultural systems. |
| 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. Harini, N. 2010. Fisiologi dan Teknologi Pasca Panen. Jurusan Teknologi Hasil Pertanian, Fakultas Pertanian, Universitas Muhammadiyah Malang, Malang. 2. Kahramanoğlu, İ., 2017. Introductory chapter: Postharvest physiology and technology of horticultural crops. Postharvest handling, 13, pp.1-5. 3. Yahia, E.M. and Carrillo-Lopez, A. eds., 2018. Postharvest physiology and biochemistry of fruits and vegetables. Woodhead publishing. B. Option 1. Paper that related to the topic |
| Date of Last Amendment | 8 th January 2022 |