

## 220225734 Food Safety dan Industrial Sanitation

<b>Module Name</b>	<b>Food Safety dan Industrial Sanitation</b>
<b>Module Level, if applicable</b>	Intermediate
<b>Code if Applicable</b>	220225734
<b>Subtitle, if applicable</b>	-
<b>Courses, if applicable</b>	220225734 Food Safety dan Industrial Sanitation
<b>Semester(s) in which the module is taught</b>	4 <sup>th</sup>
<b>Person responsible for the module</b>	Afifa Husna, STP., MTP., M.Sc
<b>Lecturer</b>	Okta Pringga Pakpahan, S.P., M.Agr
<b>Language</b>	Indonesian
<b>Relation to curriculum</b>	Compulsory Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science
<b>Type of teaching</b>	Lecture, project
<b>Workload</b>	<ul style="list-style-type: none"> <li>• Lecture: 2 SKS X 50 minutes X 16 weeks</li> <li>• Project: 2 SKS X 60 minutes X 16 weeks</li> <li>• Independent learning: 2 SKS X 60 minutes X 16 weeks</li> </ul>
<b>Credit points</b>	2 SKS X 1.5 = 3 ECTS
<b>Requirements according to the examination regulations</b>	<ol style="list-style-type: none"> <li>1. Registered in this course</li> <li>2. Minimum 80% attendance in this course</li> </ol>
<b>Recommended prerequisites</b>	Food Microbiology
<b>Module Objectives (Intended learning outcomes)</b>	<p>On successful completion of this course, student should be able to understand:</p> <ul style="list-style-type: none"> <li>• The concept of controlling spoilage and pathogenic microorganisms in food</li> <li>• The concept of sanitation of the food production industry</li> <li>• GMP and HACCP, and other food regulations</li> <li>• Evaluation and management of food production risks</li> </ul>

<b>Module Content</b>	This course discusses important principles in maintaining food safety and implementing proper sanitation in the food industry. Students will understand the impact of microorganisms, risks, and best practices necessary to ensure safe, high-quality food products, as well as the implementation of GMP and HACCP
<b>Study and examination requirements and forms of examination</b>	<b>Cognitive:</b> Midterm exam, Final exam, Quizzes, Assignments <b>Affective:</b> Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.
<b>Media employed</b>	Classical teaching tools with white board and powerpoint presentation
<b>Recommended Literature</b>	<p><b>A. Compulsory</b></p> <ol style="list-style-type: none"> <li>1. Food Safety Management: A Practical Guide for the Food Industry - Yasmine Motarjemi and Huub Lelieveld.</li> <li>2. HACCP: A Systematic Approach to Food Safety - Tara P. McHugh and William H. Sperber.</li> <li>3. Principles of Food Sanitation - Norman G. Marriott and Robert B. Gravani.</li> </ol> <p><b>B. Option</b></p> <ol style="list-style-type: none"> <li>1. Videos from Youtube related to the food safety and sanitation</li> <li>2. National and international journals related to food safety</li> </ol>
<b>Date of Last Amendment</b>	22 <sup>nd</sup> January 2022