420222929 **Food Processing Technology**

Module Name	**Inorganic Chemistry**
Module Level, if applicable	Advanced
Code if Applicable	420222929
Subtitle, if applicable	-
Courses, if applicable	420222929 Food Processing Technology Practicum
Semester(s) in which the module is taught	4^{th}
Person responsible for the module	Dahlia Elianarni, S.TP., M.Sc
Lecturer	Ir. Sukardi, MP
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-	● 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	1. Registered in this course 2. Minimum 80% attendance in this course
Recommended prerequisites	-
Module Objectives (Intended learning outcomes)	On successful completion of this course, the student should be able to: ● Gain insight into the basic principles of food processing. ● Understand the various unit operations involved in food processing. ● Develop knowledge about food preservation techniques and their applications. ● Learn about the latest advances and trends in food processing technology. ● Gain practical skills through hands-on experience and case studies.

	● Explore the importance of food safety and quality control in food processing. ● Develop critical thinking and problem-solving skills relevant to food processing technology.
Module Content	Food processing technology studies operation systems, heat transfer, technique, packaging, quality controls, and all of the parts in the processing of food.
Study and examination requirements and forms of examination	**Cognitive:** Midterm exam, Final exam, Quizzes, Assignments **Psychomotor:** Practice **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 whiteboard and PowerPoint presentation
Recommended Literature	For Class A. **Compulsory** 1. Stephanie, C., Stephanie, J., Buddhi L. 2014. Food Processing: Principles and Applications. Wiley-Blackwell 2. R. Paul Singh, Dennis R. Heldman. 2018. Introduction to Food Engineering. Academic Press 3. George D. Saravacos, Athanasios E. Kostaropoulos. 2002. Handbook of Food Processing Equipment. Springer B. Option 1. Maria Isabel Sánchez-Vega. 2018. Food Preservation Techniques. CRC Press.
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