

Module Name	Food Analysis Practicum
Module Level, if applicable	Advanced
Code if Applicable	320225438
Subtitle, if applicable	-
Courses, if applicable	320225438 Food Analysis Practicum
Semester(s) in which the module is taught	4 th
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	Lab-work
Workload	Lab-Work: 2 SKS X 170 minutes X 16 weeks
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	Analytical Chemistry
Module Objectives (Intended learning outcomes)	On successful completion of this course, the student should be able to : <ul style="list-style-type: none"> • Skilled in performing basic chemical analysis techniques and applying chemistry on foodstuffs. • Choose chemical analysis techniques that are by the characteristics of the material and the needs of the analysis objectives.
Module Content	The food analysis practicum is an advanced course of analytical chemistry and continuity with food analysis courses. This course studies the application of the principles of qualitative and quantitative chemical analysis to foodstuffs. Food analysis uses the reference method of the Association of Official Analytical Chemists (AOAC) and related research publications.
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	<p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Galanakis, C.M. ed., 2020. Innovative food analysis. Academic Press. 2. Pomeranz, Y. ed., 2013. Food analysis: theory and practice. Springer Science & Business Media. 3. Hart, F.L. and Fisher, H.J., 2012. Modern food analysis. Springer Science & Business Media. <p>B. Option</p> <ol style="list-style-type: none"> 1. AOAC, 2005. Official Methods of Analysis of the Association of Official Analytical Chemist. Association of Official Analytical Chemist. Washington 2. Cruz, R. M. S., Khmelinskii, I., Viera, M. C. 2014. Methods in Food Analysis. New York : CRC Press.
Date of Last Amendment	23 rd Augustus 2022