

Module Name	
	Food Additive
Module Level, if applicable	Advance
Code if Applicable	320225439
Subtitle, if applicable	-
Courses, if applicable	320225439 Food Additives
Semester(s) in which the module is taught	5 th
Person responsible for the module	Prof.Dr. Ir. Noor Harini, MS., Prof.Dr.Ir. Elfi Anis Saati, MP. Hanif Alamuddin M., SGz., MSi.
Lecturer	Prof.Dr. Ir. Noor Harini, MS.,
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, Lab Work
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	-
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, student should be able to:</p> <ul style="list-style-type: none"> ● Know food additives and differentiate between intentional and incidental; hazard and toxic; as well as natural and synthetic in food additives. ● Know, explore and apply macro food additives such as preservatives, sweeteners, flavoring agents, coloring agents, antioxidants, emulsifiers both natural and synthetic in food ingredients. ● Identify, explore and apply micro food additives such as thickeners, thickeners, coatings, developer and anti-bloating agents, bleaching agents/bleachers, flour curing agents, humectants, coagulation agents, anti-caking agents, hardeners, acidulants, anti-crystallizers, foaming, anti-foaming, anti-browning, enzymes, sequestrants in foodstuffs.

	<ul style="list-style-type: none"> • Know and analyze nutrification which consists of enrichment, fortification, supplementation, standardization and Restoration
Module Content	<p>This course is a chemical technology-based course in food to prepare students to develop applications for food additives in processed products which includes knowledge of safe, healthy and halal Food Additives, as well as grouping macro and micro Food Additives sourced from natural and organic sources. synthetics, as well as knowledge about nutrification which includes enrichment, fortification, supplementation, standardization and restoration</p>
Study and examination requirements and forms of examination	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments Psychomotor: Practice and Lab Work Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
Media employed	Classical teaching tools with white board and power point presentation
Recommended Literature	<p>For Class</p> <p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Smith, J. and Hong-Shum, L., 2011. Food additives data book. John Wiley & Sons. 2. Branen, A.L., Davidson, P.M., Salminen, S. and Thorngate, J. eds., 2001. Food additives. CRC Press. 3. Saltmarsh, M. ed., 2013. Essential guide to food additives. Royal Society of Chemistry. <p>B. Option</p> <ol style="list-style-type: none"> 1. Paper that relate to the topic
Date of Last Amendment	22nd Agustus 2022