

420225443 Food Nutrition Evaluation

Module Name	Food Nutrition Evaluation
Module Level, if applicable	Advanced
Code if Applicable	420225443
Subtitle, if applicable	-
Courses, if applicable	420225443 Food Nutrition Evaluation
Semester(s) in which the module is taught	5th
Person responsible for the module	Hanif Alamudin Manshur, S.Gz., M.Si..
Lecturer	Hanif Alamudin Manshur, S.Gz., 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	Lecture, Practicum
Workload	<ul style="list-style-type: none"> • Lecture: 2 SKS X 50 minutes X 16 weeks • Practicum: 1 SKS X 170 minutes X 16 weeks • Project: 2 SKS x 60 minutes x 16 weeks • Independent learning: 2 sks X 60 minutes X 16 weeks
Credit points	3 SKS X 1.5 = 4.5 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	Physiology and Metabolism of Nutrients
Module Objectives (Intended learning outcomes)	<p>From this course, the students can explain and give examples, also present the case from paper in this topic:</p> <ul style="list-style-type: none"> • Evaluation of antioxidant capacity/activity • Evaluation of Total Phenols, Flavonoids and Alcohols • Evaluation of Nutritional Value of Carbohydrates (Hypoglycemic Activity and Glycemic Index of Food, Food Hypoglycemic Potential Testing and Reduced Risk of Diabetes) • Evaluation of the Nutritional Value of Starch and the Role of Dietary Fiber • Evaluation of the Nutritional Value of Fatty acids and cholesterol

	<ul style="list-style-type: none"> • Natural Factors that affect the Nutritional Value of Protein • The Effect of Processing on the Nutritional Value of Protein • Evaluation of the Nutritional Value of Protein In Vitro and In Vivo • Evaluation of the Nutritional Value of Vitamins and Minerals (Fat-soluble vitamins, water-soluble vitamins, calcium and iron)
Module Content	<p>This course focuses on the principles and practices of evaluating food products from both sensory and analytical perspectives. Students will learn various methods and techniques for assessing the quality, sensory attributes, nutritional composition, and safety of food products. Emphasis will be placed on developing sensory evaluation skills, understanding consumer preferences, and applying evaluation results to improve food product development and quality control processes.</p>
Study and examination requirements and forms of examination	<p>Cognitive: Midterm exam, Final exam, Quizzes, Practicum Report, Assignments</p> <p>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	<p>Presentation, white board, sets of practicum tools</p>
Recommended Literature	<p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Karmas, E. and Harris, R.S., 2012. Nutritional evaluation of food processing. Springer Science & Business Media. <p>B. Option</p> <ol style="list-style-type: none"> 1. USDA National Nutrient Database 2. Food Composition Databases 3. Academic Journals
Date of Last Amendment	<p>22th-January 2022</p>