

Module Name	Halal and Safety Food Management
Module Level, if applicable	Advanced
Code if Applicable	120221392
Subtitle, if applicable	-
Courses, if applicable	120221392 Halal and Safety Food Management
Semester(s) in which the module is taught	5 th
Person responsible for the module	Rista Anggriani, STP.MP.MSc
Lecturer	Prof.Dr.Ir. Elfi Anis Saati, 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, Field Study, Case Study
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	Food Chemistry, Food Nutrition Evaluation, Quality Assurance System
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, student should be able to :</p> <ul style="list-style-type: none"> ● Understand the importance of the purpose of institutional food procurement, the background and development of nutrition management in providing food for the community according to their needs. ● Understanding consumer/community behavior towards safe and halal food ● Understand the history and development of institutional food service and its classification ● Understand institutional food procurement planning activities. ● Understand the importance and problems in managing food service institutions ● Understand the importance of hygiene, sanitation and occupational safety in providing institutional food services ● Understand the importance of resource and financial management in achieving institutional food service targets ● Understand the need for safe and halal food management ● Designing and compiling a scientific thesis or

	<p>paper (journal) in the field of interest based on data or literature study according to applicable scientific writing procedures and preventing plagiarism.</p> <ul style="list-style-type: none"> ● Understand the Halal Management System (SMH) and SJPH (Halal Product Management System) ● Determine the supporting factors of the Halal Management System ● Establish a method of quality control, safe and halal and solve problems based on the Halal-Safe Management System ● Establish technological innovations and information systems that support SMAH (Halal-Safe management system)
--	---

<p>Module Content</p>	<p>This course is an advanced course from food chemistry, Food Nutrition Evaluation and Quality Control, so it requires prerequisite courses in order to prepare students to (i) Apply safe and halal food management principles at work, survey and research based on food management, (ii) Applying aspects and importance of an institutional Nutrition Management system in work, surveys and research based on the provision of healthy, safe and halal food.</p> <p>Students also get field trips to several food industries to see the good practices of the halal assurance system</p>
<p>Study and examination requirements and forms of examination</p>	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.</p>
<p>Media employed</p>	<p>Classical teaching tools with white board and power point presentation,</p>

Recommended Literature

For Class

A. Compulsory

1. Andang Gunawan. 2000. Food Combining : Kombinasi Makanan Serasi. PT. Gramedia, Jakarta
2. Anonim (1992, 1996, 1998, Jo 2012, 2019). Undang-undang Nomor 23 : tentang Kesehatan; Undang-undang Nomor 7 : tentang Pangan, Undang-undang Nomor 12 : tentang Perlindungan Konsumen.
3. UU Jaminan Produk Halal 33/2014, PP 31/2019, UU NO 39/2021 dll.
4. Al-Qur'an, Hadist Nabi, dan Fatwa MUI
5. Emma S. Sambas. 1991. Managemen Makanan dan Gizi Institusi. GMSK IPB. Bogor.
6. Harijono (2002). Managemen Mutu dan Keamanan Pangan : Pengenalan HACCP dan Penerapannya dalam Industri Pangan. Jurusan THP FTP Universitas Brawijaya.Malang
7. Ibrahim J.T dan Ainur Rahib (1996). Standarisasi, Sertifikasi dan Labelisasi Halal serta Pengawasannya di Indonesia. Jurnal Bestari (22)9, UMM. Malang
8. Irawan, B (2001). Kehormatan Ulama Wajib Terjaga secara Benar. Harian Pikiran Rakyat.
9. Simon BW (2002). Pelatihan GMP dan HACCP untuk Industri Pangan berskala Kecil dan Menengah (IKM). Jurusan THP FTP Universitas Brawijaya Malang.
10. Sugiyanto, Yaqin dkk (2006). Sistem Managemen Halal, Sertifikasi Halal. Makalah Disampaikan pada Semiloka “
11. Workshop Pariwisata Halal Internasional.2016. ITB Bandung. Oktober 2016

12. Titis Sari Kusuma & Adelya Desi Kurniawati. 2021. Makanan Halal & Thoyyib. UB Press. ISSN 978-623-296-300-9. 250 hal
13. Ilyas Masudin. 2017. Suppy Chan Management and Reverse Logistics. UM Press. ISBN 978-979- 796-222-7. 160 hal.
14. Majelis Tarjih dan Tajdid PP Muhammadiyah. 2018. Himpunan Putusan Tarjih PP Muhammadiyah. Jilid 3. Penrbit Suara Muhammadiyah. ISBN 978-602-9417-19-7. 684 hal.

	<ol style="list-style-type: none"> 15. KNEKS. Komite Nasional Ekonomi & Keuangan Syariah. 2021. Kerangka Riset Sains Halal Nasional : Bahan substitusi Non-Halal..IAEA. 16. KNEKS. Komite Nasional Ekonomi & Keuangan Syariah. 2021. Kerangka Riset Sains Halal Nasional : Teknologi Autentikasi halal 4.0. IAEA. 17. Materi Pelatihan Asesor & Penilai Lembaga Pemeriksa Halal. BNS. 2021. Kerjasama BPJPH dengan BSN-KAN. Kemeneag RI. 2021 18. Jamaludin Ramlan & Sumihardi. 2018. Sanitasi Industri dan K3. Pusat pendidikan SDM & Pemberdayaan. SDM Kesehatan. Kementrian Kesehatan RI. 256 hal. 19. Sukoso. 2019.Lembaga Pemeriksa Halal (LPH) dan Halal Center (HC). Kepala Badan Penyelenggara Jaminan Produk Halal BPJPH Kemenag RI 20. Sistem Jaminan Halal (HAS 23000). 2013.LP POM MUI. Jakarta. 21. SJPH (Sistem Jaminan Produk Halal).2022. BPJPH Kemenag RI. Jakarta 22. Elfi Anis Saati. 2011. The Potential of Red Rose Flower ad A Natural Colorant. 23. Elfi Anis Saati. 2011. Bahaya Penggunaan BTM dan alternatif penggunaan bahan aditif alami. Seminar Regional POLTEKES Malang : Seminar Kehalalan pangan : “Halalness, Healhty, safety and Medicines for Better Life” pada 14 Desember 2011 24. Elfi Anis Saati.2013. Internasional Jistecs : Utilization of Non-Alcoholic Extract of Pigment Derived From Local Rose of Indonesia (Batu city) as Natural Colorant and Bioactive Safe and Halal Products. Jakarta International Conference of Muslim Intellectuals (JICMI) 2013 di Wisma Makara UI 25. Tim FPP UMM. Prof Jabal T, Prof Noor H, Prof Elfi Anis S., dkk. 2021. Ketahanan Pangan Di Masa Pandemi.UMM Press. ISBN 978-979-796-583-9. 122 hal
Date of Last Amendment	8 th January 2022