

Module Name		Quality Assurance Systems
Module Level, if applicable	Advanced	
Code if Applicable	220225444	
Subtitle, if applicable		
Courses, if applicable	220225444 Quality Assurance Systems	
Semester(s) in which the module is taught	5 th	
Person responsible for the module	Rista Anggriani, STP.MP.MSc	
Lecturer	Desiana Nuriza Putri, S.TP., M.Sc.	
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, Mini Project	
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)	<ul style="list-style-type: none"> ● Understanding the quality of food ingredients & products and recognizing internal quality attributes which include physical, chemical, biological and sensory. quality standards for raw materials/food products and mapping the parameters contained in the standards into a quality dimension. ● Knowing the concepts of QC, QA and QMS and comparing the differences between each quality program & system. ● Figure out the process control using statistics and mastering the creation of control charts. ● Knowing the concept of quality assurance and food safety through good practices, HACCP and ISO 9000 approaches ● Knowing the concepts and dimensions of quality of food ingredients and products as well as related regulations or standards. ● Understanding the principle of Sanitation Standard Operating Procedures (SSOP). 	

Module Content	<p>The Quality Management System study includes: Food Quality Attributes; Sensory Characteristics; Standardization and Regulation regarding the Quality of Food Ingredients & Products; Quality System for the Food Industry: Quality Control, Quality Assurance; Statistical Process Control in the Food Industry; Standard Sanitation Operation Procedures (SSOP), Hazard Analysis Critical Control Point (HACCP); GMP (Good Manufacturing Practices); HACCP; ISO 9000 & ISO, SNI.</p>
Study and examination requirements and forms of examination	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments</p> <ul style="list-style-type: none"> ● Affective: Assessed from the element /variables achievement, namely (a) Contributions (attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.
Media employed	<p>Classical teaching tools with white board and PowerPoint presentation</p>
Recommended Literature	<p>For Class</p> <p>A. Compulsory</p> <ol style="list-style-type: none"> 1. Montgomery, D.C., 2013. Introduction To Statistical Quality Control. Edisi 7. John Wiley and Sons Inc, New York 2.. Website codex, website BSN, website BPOM 3. Food Hygiene, Microbiology and HACCP, 1998, Forsythe, S.J., P.R. Hayes 4. Codex dan SNI dalam perdagangan Pangan Global, 2002, F>G. Winarno
Date of Last Amendment	<p>8th January 2022</p>