420225442 Food Processing Technology Practicum

Module Name	Food Processing Technology Practicum
Module Level, if applicable	Advanced
Code if Applicable	420225442
Subtitle, if applicable	
Courses, if applicable	420225442 Food Processing Technology Practicum
Semester(s) in which the module is taught	5 th
Person responsible for the module	Rista Anggriani, STP.MP.MSc
Lecturer	Ir. Sukardi, 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	Practicum
Workload	• Practise : 2 SKS x 170 menit x 16 week
Credit points	2 SKS X 1.5 = 3 ECTS
Requirements according to	1. Registered in this course
the examination regulations	2. Minimum 80% attendance in this course
Recommended prerequisites	_
Module Objectives (Intended learning outcomes)	 Topics covered in this practicum include categories of materials in the processing process, processing preparation, separation and concentration, processing methods (thermal processing, non-thermal processing, chemical processing, and biological processing), and the influence of processing on physical, chemical, microbiological and sensory properties. product
Module Content	This course gives students the ability to apply the principles of food technology in processing and several methods of preserving food to maintain and improve food quality.
Study and examination requirements and forms of examination	 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.
Media employed	Classical teaching tools with white board and PowerPoint presentation

Recommended Literature	For Class
	A. Compulsory
	 James G. Brennan. 2006. Food Processing Handbook. Edited by James G. Brennan Copyright © 2006 WILEY-VCH Verlag GmbH & Co. KGaA, Weinheim ISBN: 3-527-30719-2 Fellows,P. 2000. Food Processing Technology Principles and Practice Second Edition. Published in North and South America by CRC Press LLC.
	USA 3. Geoffrey Campbell-Platt, 2009. Food Science and Technology. Blackwell Publishing Ltd.USA
Date of Last Amendment	8 th January 2022