

| Module Name | | Cacao Bean Post-Harvest Technology |
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| Module Level, if applicable | Intermediate | |
| Code if Applicable | 567843283 | |
| Subtitle, if applicable | - | |
| Courses, if applicable | 567843283 Cacao Bean Post-Harvest Technology | |
| Semester(s) in which the module is taught | 6 th | |
| Person responsible for the module | Rista Anggriani, STP., MP., M.Sc. | |
| Lecturer | I Gusti Agung Ayu Widiastuti, S.T | |
| Language | Indonesian | |
| Relation to curriculum | Elective Course for undergraduate program in the Food Technology Department, Faculty of Agriculture and Animal Science | |
| Type of teaching | Lecture, Project | |
| Workload | <ul style="list-style-type: none"> ● Lecture: 3 SKS X 50 minutes X 16 weeks ● Project: 3 SKS X 60 minutes X 16 weeks ● Independent learning: 3 sks X 60 minutes X 16 week | |
| 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 | Food Chemistry and Biochemistry | |
| Module Objectives (Intended learning outcomes) | <p>On successful completion of this course, the student should be able to :</p> <ul style="list-style-type: none"> ● Understand chocolate bean post-harvest processing ● Knowing the relationship between pre-harvest and post-harvest, internal factors (cultivation) and external factors (environment) on post-harvest physiological processes ● Knowing, analyzing and developing processes that occur in post-harvest of cacao | |

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| | <ul style="list-style-type: none"> ● Knowing, exploring and developing post- harvest technology of cacao by fermentation and drying. ● Understanding the importance of sustainable postharvest practices in minimizing waste, reducing environmental impact, and ensuring the long-term viability of agricultural systems. |
| Module Content | <p>This course is intended to discuss about harvesting techniques, fermentation, drying, sorting, grading, storage and transportation, and quality control as well. Moreover, this course understands the importance of sustainable postharvest practices in minimizing waste, reducing environmental impact, and ensuring the long-term viability of agricultural systems.</p> |
| Study and examination requirements and forms of examination | <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> |
| Media employed | <p>Classical teaching tools with white board and power point presentation</p> |

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| <p>Recommended Literature</p> | <p>For Class</p> <p>A. Compulsory</p> <ol style="list-style-type: none"> 1. "Postharvest Management of Cacao Beans: A Review" by Zzaman et al. (2018) 2. "Cocoa Handbook: A Guide to Sustainable Cocoa Production and Processing" by the Cocoa Research Center (2012) 3. "Chocolate: History, Culture, and Heritage" edited by Louis E. Grivetti and Howard-Yana Shapiro (2009) 4. "Postharvest Handling: A Systems Approach" by Wojciech J. Florkowski, Robert L. Shewfelt, and Bernhard Brueckner (2014) 5. "Handbook of Postharvest Technology: Cereals, Fruits, Vegetables, Tea, and Spices" edited by AmalenduChakraverty, Rupesh K. Singh, and Mohammed Wasim Siddiqui (2019) |
| <p>Date of Last Amendment</p> | <p>8th May 2024</p> |