Module Name	Industrial Management and Branding of Chocolate
Module Level, if applicable	Intermediate
Code if Applicable	551908717
Subtitle, if applicable	-
Courses, if applicable	551908717 Industrial Management and Branding of Chocolate
Semester(s) in which the module is taught	6 th
Person responsible for the module	Rista Anggriani, STP., MP., M.Sc.
Lecturer	Prof. Dr. Ir. Noor Harini, MS.
	Rista Anggriani, STP., MP., M.Sc.
Language	Indonesian
Relation to curriculum	Elective Course for undergraduate program
	in the Food Technology Department,
	Faculty of Agriculture and Animal
m (,);	Science(CoE Chocolate Class)
Type of teaching	Lecture, project
Workload	● Lecture: 2 SKS X 50 minutes X 16 weeks
	Project: 2 SKS X 60 minutes X 16 weeks
	• Independent learning: 2 SKS X 60
Constitution of the contract o	minutes X 16 week
Credit points Requirements according to the examination	2 SKS X 1.5 = 3 ECTS 1. Registered in this course
regulations	2. Minimum 80% attendance in this course
Recommended prerequisites	Food Chemistry and Biochemistry,
Recommended prefequisites	Technology of Food Processing,
Madula Objectives (Intended Jasmins	Engineering Economic,
Module Objectives (Intended learning outcomes)	 On successful completion of this course, the student should be able to: Knowing the entire chocolate production process from bean to bar, including harvesting, fermentation, drying, roasting, grinding, conching, tempering, and molding. Applying industrial management principles to optimize chocolate production processes, including lean manufacturing, quality control, supply chain management, and cost efficiency. Having ability to analyze and improve production workflows, minimize waste, and enhance productivity in chocolate manufacturing facilities. Having familiarity with quality assurance standards and food safety regulations applicable to the chocolate

Module Content	 industry, such as HACCP (Hazard Analysis and Critical Control Points) and ISO 22000. Understanding the role of branding in the chocolate industry and its impact on consumer perception, loyalty, and market positioning. Knowing the marketing strategies tailored to the chocolate market, including product differentiation, packaging design, pricing strategies, and market segmentation. Understanding the importance of sustainability and ethical practices in the chocolate industry, including issues related to cocoa farming, labor practices, and environmental sustainability. Ability to identify business opportunities, innovate chocolate products, and develop competitive strategies for business growth and success. This course is intended to discuss about Chocolate Production Processes, Industrial Management Principles,
	Industrial Management Principles, Quality Assurance and Food Safety Standards, Branding and Marketing Strategies, Consumer Trends and Preferences, Sustainability and Ethical Practices, Entrepreneurial and Business Skills
Study and examination	Cognitive: Midterm exam, Final
requirements and forms	exam, Quizzes, Assignments
of examination	Affective: Assessed from the element
	/variables achievement, namely (a)
	Contributions (attendance, active,
	role, initiative, and language), (b)
	\mathbf{p}_{a}
Madia amployad	Being on time, (c) Effort.
Media employed	Being on time, (c) Effort. Classical teaching tools with white board and power point presentation

Recommended Literature	For Class
	A. Compulsory
	1. " Myerson, Paul A. 2013. "Operations
	Management in the Chocolate
	Industry." CRC Press.
	2. Ryan, Orla. 2012. "Chocolate Nations:
	Living and Dying for Cocoa in West Africa." Zed Books.
	3. Squicciarini, Mara P., & Swinnen,
	Johan. 2016. "The Economics of
	Chocolate." Oxford University
	Press.
	4. Klewes, Joachim, & Langen, Ralf.
	2010. "Brand Management in the
	Chocolate Industry." Palgrave Macmillan.
	5. Brenner, Joel Glenn. 2000. "The
	Emperors of Chocolate: Inside
	the Secret World of Hershey and
	Mars." Random House.
	6. Lindstrom, Martin. 2012.
	"Brandwashed: Tricks
	Companies Use to Manipulate
	Our Minds and Persuade Us to
	Buy." Crown Business.
Date of Last Amendment	8 th May 2024