

Module Name	Chocolate Professional Internship		
Module Level, if applicable	Advanced		
Code if Applicable	589643088		
Subtitle, if applicable	-		
Courses, if applicable	589643088	Chocolate	Professional Internship
Semester(s) in which the module is taught	7 th		
Person responsible for the module	CoE Team		
Lecturer	CoE Team		
Language	Indonesian		
Relation to curriculum	Compulsory Courses for undergraduate program in Departement of Food Technology, Faculty of Agriculture and Animal Science		
Type of teaching	Lecture, Project		
Workload	● Project: 4 sks X 60 minutes X 16 weeks		
Credit points	6 SKS X 1.5 = 9 ECTS		
Requirements according to the examination regulations	1. Registered in this course 2. Minimum 80% attendance in this course		
Recommended prerequisites	-		
Module Objectives (Intended learning outcomes)	<p>On successful completion of this course, student should be able to:</p> <ul style="list-style-type: none"> ● Students are able to recognize and understand the procedures of a job in chocolate industry ● Gain experience about working patterns and thinking according to disciplines so that they can understand the relevance of ● knowledge in overcoming problems in chocolate industry 		
Module Content	Field Practice is an applicative activity in the department to futher deepen the insight, experience, and industrial skills that have been obtained during the lecture periode		
Study and examination requirements and forms of examination	<p>Psychomotor: Practice 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	Classical teaching tools with white board and power point presentation and field practice.		

Recommended Literature	For Class A. Compulsory 1. Well depend on the topic B. Option 1. Well Depend on the topic
Date of Last Amendment	22nd Agustus 2022