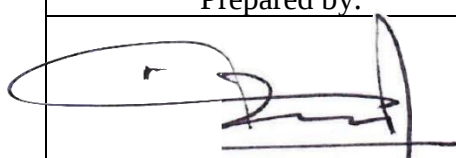
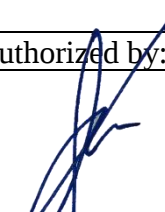




Faculty of Natural Sciences and Mathematics
Chemistry Department
Chemistry Education Study Program

Module name		Biochemistry labwork		
Module level, if applicable		2 nd year		
Code, if applicable		SPK – 432		
Semester(s) in which the module is taught		4 th semester		
Person responsible for the module		Dr. Tatang Shabur Julianto, M.Si.		
Lecturer		Dr. Tatang Shabur Julianto, M.Si. Widinda Normalia Arlianty, M.Pd.		
Language		Indonesia		
Relation to curriculum		Compulsory		
Teaching methods	Class size	Forms of active participation	Workload 45 hours	
Practicum	20-25	Laboratory work, discussion	Laboratory work: 170 (min) x 8 (meeting)	23 hours
			Preparation: 120 (min) x 8 + 200 (min)	22 hours
			Exam: 100 (min) +100 (min)	
ECTS credit		1.61		
Credit points		1 SCU		
Requirements according to the examination regulations		Student must follow all the series of practicum activities. Violation of this will result in giving an E value (failing practicum). Student who do not participate in the practicum for 3 (three) times without justified reasons may not attend the next practicum and are considered to have resigned from the practicum. Student who for some reason cannot follow the practicum according to the predetermined schedule can apply for inhal practicum. Inhal costs are determined by the laboratory. Student who inhal allowed for a student a maximum of 3 (three) times. Student who have not completed laboratory expenses such as tools, materials or tasks (if any) within a certain time will be given a K or F value.		
Recommended prerequisites		N/A		

Related course	Biochemistry		
Module objectives/intended learning outcomes	On successful completion of the course students should be able to: 1. Conduct practical activities in accordance with practical procedures. 2. Explain enzymatic reactions and their activities through experimental activities. 3. Determine the levels of a substance contained in the body by using certain methods through experimental activities. 4. Determine chemical testing methods for food ingredients through experimental activities.		
Content	• Determination of Protein Content by UV-Vis Spectrophotometer, • Amylase Determination (Wohlgemuth) • Starch Hydrolysis (Ptyalin Number) • Quantitative Analysis of fats/oils • Determination of Vitamin C Levels • Urine Analysis.		
Study and examination requirements and forms of examination	Final score (NA) is calculated as follows:		
	Intended learning outcomes	Weight (%)	Technique of assessment
	1	30	Non test: performance observation
	2	40	Test: pretest and post test
	3	15	Non test: lab work report
	4	15	Non test: lab work report
Media employed	Basic biochemistry laboratory equipment		
Reading list	Tim Penyusun, 2017, <i>Modul Praktikum Fisika Dasar I</i> , Yogyakarta: Laboratorium Fisika Dasar, UII. Giancoli, D., 2001, <i>Fisika Edisi kelima Jilid I</i> , Jakarta: Erlangga.		

Prepared by:	Verified by:	Authorized by:
		
Person responsible for the module	Student representative	Coordinator Program