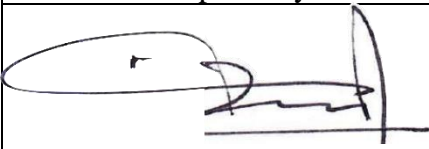
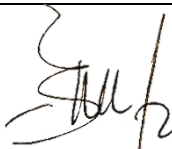





Faculty of Natural Sciences and Mathematics
Chemistry Department
Chemistry Education Study Program

Module name		Food Chemistry		
Module level, if applicable		4 th year		
Code, if applicable		SPK-761		
Semester(s) in which the module is taught		7 th semester		
Person responsible for the module		Dr. Tatang Shabur Julianto, M.Si		
Lecturer		Dr. Tatang Shabur Julianto, M.Si Beta Wulan Febriana, M.Pd		
Language		Bahasa Indonesia		
Relation to curriculum		<i>Elective</i>		
Teaching methods	Class size	Forms of active participation	Workload: 91 hours	
Theory and Practice	50-60	Discussion	Lecture: 100 (min) x 16 (meeting)	27 hours
			Lab work (structured and or making product): 120 (min) x 16 (week) + 120 (min) x 16 (week)	64 hours
ECTS credit		3.25		
Credit points		2 SCU		
Requirements according to the examination regulations		Minimum attendance at lectures is 75% (according to UII regulation)		
Recommended prerequisites		N/A		
Related course		N/A		
Module objectives/intended learning outcomes		<p>On successful completion of the course students should be able to:</p> <ol style="list-style-type: none"> 1. Make, analyze and package renewable food products 2. Make ready-to-eat food ingredients based on the results of previous developments and analyze vitamins, food additives and flavors in these food products. 		
Content		<ul style="list-style-type: none"> • Types of Food, 		

	<ul style="list-style-type: none"> Qualitative and quantitative analysis of foodstuffs includes: carbohydrates, proteins, fats / fatty acids, vitamins, micronutrients, and additives 									
Study and examination requirements and forms of examination	Final score (NA) is calculated as follows:									
	<table border="1"> <thead> <tr> <th>Intended learning outcomes</th> <th>Weight (%)</th> <th>Technique of assessment</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>50</td> <td>Non test: project assessment</td> </tr> <tr> <td>2</td> <td>50</td> <td>Non test: project assessment</td> </tr> </tbody> </table>	Intended learning outcomes	Weight (%)	Technique of assessment	1	50	Non test: project assessment	2	50	Non test: project assessment
	Intended learning outcomes	Weight (%)	Technique of assessment							
1	50	Non test: project assessment								
2	50	Non test: project assessment								
Media employed	Power point slide presentation, video, Google classroom									
Reading list	<p>Belitz, H.D., Grosch, W., and Schieberle, P., 2009, Food Chemistry, 4th ed, Springer.</p> <p>De Man, J.M., 1999, Principles of Food Chemistry (food science text series), 3rd ed, Springer.</p> <p>Duncan A.W., 2011, The Chemistry of Food and Nutrition, Creat Space.</p> <p>Coulter, T.P., 2009, Food: The Chemistry of its Components (RSC Paperbacks) 5th ed, Royal Society of Chemistry</p> <p>Nielsen, S.S., 2010, Food Analysis: Food Science Text Series, 4th ed, Springer</p> <p>Chopra, H.K., and Panesar, P.S. 2009, Food Chemistry, 1st ed, Alpha Science Inti Ltd.</p> <p>Yavad, S., 2002, Food Chemistry, Non-Basic Stock Line.</p> <p>Wang, D., 2012, Food Chemistry, Nova Science Publishers</p> <p>Effendi, S., 2012, Teknologi Pengolahan dan Pengawetan Pangan, Bandung: Alfabeta</p> <p>Sumantri, A.R., 2007, Analisis Makanan, Yogyakarta: UGM Press</p>									

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