Module designation	*Processing Technology for Agricultural Products (AGB203)*
Semester(s) in which the module is taught	*3rd semester*
Person responsible for the module	*Yuliani Aisyah*
Language	*English*
Relation to curriculum	*Compulsory course*
Teaching methods	*lecture, lesson, project*
Workload	▪ *100 minutes of lecture and discussion per week* ▪ *120 minutes of structured tasks per week* ▪ *190 minutes of independent activity per week* ▪ *100 minutes of laboratory work*
Credit points	*3 (lesson 2 and lab works 1) = 4.8 ECTS*
Required and recommended prerequisites for joining the module	-
Module objectives/intended learning outcomes	1. *Able to understand the scope and characteristics of agricultural products and the need for handling agricultural products.* 2. *Able to understand the principles of processing technology that can be applied to agricultural products such as extraction, distillation, high temperature and low temperature processing.* 3. *Able to understand the principles of processing technology with acid, sugar and salt chemicals, drying, and fermentation.* 4. *Able to explain the concept of quality management and food safety.* 5. *Able to explain the importance of sensory quality in agricultural products.* 6. *Able to explain the principle of shelf life estimation*
Content	*The scope of this course is the characteristics of agricultural products and the need for handling agricultural products, the principles of processing technology that can be applied to agricultural products such as extraction, distillation, high-temperature and low-temperature processing, processing with acidic chemicals, sugar and salt, drying and fermentation. concepts of quality management and food safety, sensory quality of agricultural products, and shelf life estimation.*
Exams and assessment formats	*Essay, case study*
Study and examination requirements	*5 % participatory activities* *30% course work and study cases analysis* *20% assignment* *5% quizzes* *20% midterm examination* *20% final examination*
Reading list	1. Farnworth, E.R. 2003. Handbook of Fermented Functional Foods. CRC Press, USA. 2. Juran, J.M. (1990): Juran on Leadership for Quality. New York: The Free Press. 3. Luning, P.A. and Marcellis, W.J (2009): Food Quality Management: Technological and Managerial Principles and Practices. 2nd eds. Wagenigen: Wagenigen Academic Publishers. 4. Meilgaard, 2010. Sensory Evaluation Techniques. 3rd Edition-CRC Press 5. Ray, RC dan D. Montet. 2015. Microorganisms and Fermentation of Traditional Foods. CRC Press, Boca Raton. 6. Riadi, L. 2007. Teknologi Fermentasi. Graha Ilmu, Yogyakarta. 7. Vasconcellos, J.A. (2003): Quality Assurance for the Food Industry. Boca Raton et al.: CRC Press.