Course: Meat Processing and Technology

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- 1. Type : Specialization's Elective
- **2. Code** : PTH 6409
- **3. Credit** : 2/0
- **4. Semester** : Even

5. Description

This course discusses the various meat processing, chemical ingredients on meat processing, food safety on meat processing, meat product quality, meat processing quality and also the meat industry business development and also the processing technology with meat industry.

6. Course Outcomes (CO)

- CO 1 : Able to comprehend the various meat processing technology and also its influence towards nutritional value and composition of meat and meat product
- CO 2 : Able to comprehend the development of industry business of meat processing and the relation between the meat processing technologies with the meat processing industry.

7. The Alignment Between CO and ELO

								E	LO*	*							
CO*	А			В		С		D									
	1	2	3	4	1	2	3	1	2	3	4	1	2	3	4	5	6
CO 1						\checkmark					\checkmark						
CO 2						\checkmark					\checkmark						

*CO refers to point 6.

**Expected Learning Outcomes (ELO) are written below,

A. Attitudes and Behaviors

The graduates are able to behave well, correctly, and culturally as the result of internalization and actualization of values and norms, which is reflected in a spiritual and social life through learning process, experience, research, and/or community development in the animal husbandry.

exper	nence, research, and/or community development in the annual husbandry.							
1	Piety to God and be able to show religious attitude and maintain the humanity values in carrying the							
1	task, which is based on religion, moral, and ethics.							
	Be proud and love the homeland show nationalism, and contribute to the improvement of the life							
2	quality in the community, nation and country, and the advancement of civilization according to							
	Pancasila.							
3	Showing the social sensitivity and attention to the community and environment by respecting the							
5	culture diversity, view, religious, beliefs, and other people's opinion, and also obey the rules.							
	Be accountable in carrying the professional practice that includes ability to accept accountability							
4	towards decision and professional action. It shall be according to the scope of the practice under							
	their responsibility and laws.							
B. I	Mastery in Sciences							
Mast	er the theory of the current science in the animal husbandry and its application.							
1	Able to master the current animal science and its application theory.							
0	Able to master the livestock production science, animal nutrition and fed science, animal products							
2	technology, and the livestock social economics in relation to food security and environment.							
3	Able to master the design, management, and development of livestock research.							
C. 5	Special Skills							

	graduates are able to develop science, technology, and arts in the animal husbandry through disciplinary/multidisciplinary innovative and tested research.
1	Able to make innovation in the animal husbandry based on the development of science and technology.
2	Able to design interdisciplinary and multidisciplinary research in the animal husbandry.
3	Able to formulate and solve problems in the national development especially in terms of animal husbandry.
4	Able to solve problems and anticipate issues in the development of animal science and industry.
D. (General Skills
the a	graduates are able to manage resources by utilizing science, technology, and arts to solve problems in animal husbandry with current science and also conduct research with accountability and full possibility.
1	Able to develop logical, critical, systematic, and creative thought through scientific research, creation of design in the science and technology, which pays attention and applies humanity values according to their expertise. The graduates are able to arrange scientific concept and the study result based on the principles, procedures, and scientific ethics.
2	Able to identify the science that becomes their research object and position it to a research map by using information technology in the context of science development and expertise implementation developed through interdisciplinary or multidisciplinary approaches.
3	Able to make a decision in the context of solving problems in the development of science and technology, which pays attention and applies humanity values based on analysis study or experiment towards information and data.
4	Able to communicate the result of reasoning and scientific research in form of thesis and scientific writing responsibly based on academic ethics in the accredited national journal.
5	Able to maintain the academic integrity generally and avoid the plagiarism practice.
6	Able to communicate spoken and written English effectively by using the information technology for the development of animal science and its implementation.

8. Course Content

Week	СО	Topic/Subtopic	Learning	Assessment	Allocated	Lecturer	
VV CCK		Topic/Subtopic	Activity	Tools	Time	Lecturer	
1		Introduction	Tutorial	Midterm,	2 x 50	Edi	
	CO 1		lecture,	final exam,	minutes		
			discussion	participation		Suryanro	
		Meat processing	Tutorial	Midterm,	2 x 50		
2	CO 1	(wet method):	lecture,	final exam,	minutes	Edi	
Z		meat ball,	discussion	participation		Suryanto	
		sausage, galantine					
	CO 1	Meat processing	Tutorial	Midterm,	2 x 50		
3		(wet method):	lecture,	final exam,	minutes	Setiyono	
		burger, pizza	discussion	participation			
		Meat processing	Tutorial	Midterm,	2 x 50		
4	CO 1	(dried method):	lecture,	final exam,	minutes	Setiyono	
		abon, dendeng	discussion	participation			
		Meat processing	Tutorial	Midterm,	2 x 50		
5	CO 1	(dried method):	lecture,	final exam,	minutes	Rusman	
		steak, satay	discussion	participation			

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Final Examination	14	CO 2	presentation			minutes	1 1111			
Final Examination										

9. Assessment

Component	СО	Percentage (%) for final grade	Minimum Satisfactory Level
Midterm	CO 1; CO 2	30	70
Quiz	CO 1; CO 2	10	70
Presentation	CO 1; CO 2	10	70
Paper	CO 1; CO 2	20	70
Final exam	CO 1; CO 2	30	70
To	otal	100	

10. Lecturer

^{1.} Ir. Edi Suryanto, M.Sc., Ph.D., IPU.

- ^{2.} Dr. Ir. Jamhari, S.Pt., M.Agr.Sc., IPM.
- ^{3.} Dr. Ir. Setiyono, SU.
- ^{4.} Ir. Rusman, M.P., Ph.D.
- ^{5.} Dr. Endy Triyannanto, S.Pt., M.Eng., IPM.
- ^{6.} Dr. Rio Olympias Sujarwanta, S.Pt., M.Sc.

11. Reference

- ^{1.} Aberle, E.D., J.C. Forrest, D.E. Gerrard, and E.W. Mills, 2001. Meat Science. 4th Edition, Kendall/Hunt Publishing Co., Dubuque, Iowa.
- ^{2.} Soeparno, 2015. Ilmu dan Teknologi Daging. Edisi ke-2. Universitas Gadjah Mada Preess, Yogyakarta.
- ^{3.} Lawrie, R.A., 2006. Meat Science. 7th Edition. Woodhead Publishing Co., Nottingham, UK.