Module designation	Advanced Animal Food Science
Semester(s) in which the module is taught	Odd and even semesters
Person responsible for the module	Ir. Rusman, M.P., Ph.D. Ir. Edy Suryanto, M.Sc., Ph.D., IPU, ASEAN Eng. Prof. Dr. Ir. Nurliyani, S.U., IPM. Prof. Widodo, S.P., M.Sc., Ph.D.
Language	Bahasa and English
Relation to curriculum	Specialization's Compulsory
Teaching methods	Classical lecture and discussion
Workload (incl. contact hours, self-study hours)	Total workload: 79 hours Contact hours: - Lecture: 23 hours - Academic activity: 28 hours Private study: 28 hours
Credit points	2/0
Required and recommended prerequisites for joining the module	None
Module objectives/intended learning outcomes	Course Outcomes (CO): 1. Be able to comprehend the characteristic of meat, milk, and egg and their products. 2. Be able to comprehend the advanced meet processing in the world both subtropic and tropic 3. Be able to comprehend the modern milk processing and probiotic roles from the gastrointestinal tract 4. Be able to comprehend about egg processing and its preservation Expected Learning Outcomes: - Mastery in Sciences: 1. Able to master scientific philosophy and develop new science and technology in animal science is useful, competitive, and environmentally sound research with a multidisciplinary approach. (CO1, CO2, CO3, CO4) 2. Able to develop new science and technology concepts to solve problems in the field of animal husbandry through research with multidisciplinary and transdisciplinary approaches. (CO2, CO3, CO4) - Special skills: 1. Able to develop science and technology through creative, original, and novelty research. (CO1, CO2, CO3, CO4) 2. Able to independently design and carry out inter-, multi-, and transdisciplinary research for the development of animal husbandry science and technology. (CO1, CO2, CO3, CO4) 3. Able to manage, lead and develop research in the field of animal husbandry, as well as communicate the results and get recognition at the national and international levels for the benefit of humankind. (CO1, CO2, CO3, CO4) - General skills:

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<tr><td></td><td colspan="4">1. Able to develop a research roadmap to compile scientific, technological, or artistic arguments and solutions based on a critical view of facts, concepts, principles, or theories with an interdisciplinary, multidisciplinary, or transdisciplinary approach, based on a study of the main objectives of the research and their constellation on broader targets. (CO1, CO2, CO3, CO4)
2. Able to communicate the result of reasoning and scientific research in the form of dissertation and scientific writing responsibly based on academic ethics. (CO1, CO2, CO3, CO4)</td></tr>
<tr><td>Content</td><td colspan="4">Advanced Animal Food Science Course discuss about 1. Meat characteristic and meat product, milk and milk product, and egg and egg product, 2. advanced meat processing in subtropic and tropic area, 3. advanced milk processing susu and probiotic role, 4. egg processing and its product preservation, and 5. Packaging technology of livestock products.</td></tr>
<tr><td rowspan="11">Exams and assessment formats</td><td>Assessment Components</td><td colspan="2">Course Outcomes (CO)</td><td>Percentage (%)</td></tr>
<tr><td>1. Midterm exam (written test, paper assignment)</td><td colspan="2">CO 1 & CO 2</td><td>30</td></tr>
<tr><td>2. Final exam (written test, paper assignment)</td><td colspan="2">CO 2, CO 3 & CO 4</td><td>30</td></tr>
<tr><td>3. Short quizzes</td><td colspan="2">CO 1 & CO 2</td><td>5</td></tr>
<tr><td>4. Presentation</td><td colspan="2">CO 3 & CO 4</td><td>15</td></tr>
<tr><td>5. Take-home written assignments</td><td colspan="2">CO 3 & CO 4</td><td>20</td></tr>
<tr><td colspan="4">Grade and Score</td></tr>
<tr><td>Grade</td><td>Score</td><td>Grade</td><td>Score</td></tr>
<tr><td>A</td><td>≥80</td><td>C+</td><td>45-49,9</td></tr>
<tr><td>A-</td><td>75-79,9</td><td>C</td><td>40-44,9</td></tr>
<tr><td>A/B</td><td>70-74,9</td><td>C-</td><td>35-39,9</td></tr>
<tr><td>B+</td><td>65-69,9</td><td>C/D</td><td>30-34,9</td></tr>
<tr><td>B</td><td>60-64,9</td><td>D+</td><td>25-29,9</td></tr>
<tr><td>B-</td><td>55-59,9</td><td>D</td><td>20-24,9</td></tr>
<tr><td>B/C</td><td>50-54,9</td><td>E</td><td>0-19,9</td></tr>
<tr><td>Study and examination requirements</td><td colspan="4">The final grade in the module is composed of 30% performance on Midterm exam, 30% final exam, 5% quiz, 10% presentation, and 20% take-home written assignment. Students must have a final grade of 70% or higher to pass</td></tr>
<tr><td>Reading list</td><td colspan="4">Learning books and articles related to the topics.</td></tr>
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