Module designation	Advanced Animal Products Processing
Semester(s) in which the module is taught	Odd and Even Semesters
Person responsible for the module	Ir. Edi Suryanto, MSc., Ph.D., IPU., ASEAN Eng. Dr. Ir. Endy Triyannanto, S.Pt., M.Eng., IPM. Prof. Dr. Ir. Lies Mira Yusiati, S.U., IPU. Ir. R. Ahmad Romadhoni Surya Putra, S.Pt., M.Sc., Ph.D., IPM. Ir. Nanung Agus Fitriyanto, S.Pt., M.Sc., Ph.D., IPM. Prof. Widodo, S.P., M.Sc., Ph.D.
Language	Bahasa and English
Relation to curriculum	Study Program'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: 1. Students is able to explain and to understand the advanced tropical of animal product processing. 2. Students is able to understand the analysis of advanced tropical animal product processing. Expected Learning Outcomes: - Mastery in Science: 1. Able to master the livestock production science, animal nutrition and fed science, animal products technology, and the livestock social economics in relation to food security and environment. (CO1, CO2) - Special skills: 1. Able to solve problems and anticipate issues in the development of animal science and industry. (CO1, CO2)
Content	The Advanced Animal Products Processing course begins by explaining the tropical area and specification of tropical animal product processing. Study continued about the innovation of animal product processing, processing technology of tropical animal products, advanced processing of animal product, halal system of animal product and safety processing regulations, on-farm and off-farm tropical animal product processing, animal product standards technology, and tropical animal product in industry. Next, this course also discusses about the animal by-product processing, technology in animal by-product processing, detection of microbes and chemical residues in tropical animal product, Hazzard Analytic Critical Control Point (HACCP), Good Manufacturing Product (GMP), biosecurity of food animal product, and packaging of animal product

<table>
<tr><td rowspan="11">Exams and assessment formats</td><td colspan="2">Assessment Components</td><td>Course Outcomes (CO)</td><td>Percentage (%)</td></tr>
<tr><td colspan="2">1. Midterm exam (written test, take home exam, paper assignment)</td><td>CO1 & CO2</td><td>30</td></tr>
<tr><td colspan="2">2. Final exam (written test, take home exam, paper assignment)</td><td>CO1 & CO2</td><td>30</td></tr>
<tr><td colspan="2">3. Short quizzes</td><td>CO1 & CO2</td><td>10</td></tr>
<tr><td colspan="2">4. Take-home written assignment (paper)</td><td>CO1 & CO2</td><td>10</td></tr>
<tr><td colspan="2">5. Presentation</td><td>CO1 & CO2</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, 10% short quizzes, 10% presentation, 20% take-home written assignments (paper). 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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