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<tr><td>Module designation</td><td colspan="3">Animal Products Quality Control</td></tr>
<tr><td>Semester(s) in which the module is taught</td><td colspan="3">Even Semester</td></tr>
<tr><td>Person responsible for the module</td><td colspan="3">Ir. Edi Suryanto, MSc., Ph.D., IPU., ASEAN Eng.
Prof. Widodo, S.P., M.Sc., Ph.D.
Prof. Dr. Ir. Nurliyani, M.S., IPM.
Prof. Ir. Yuny Erwanto, S,Pt., MP., Ph.D, IPM.</td></tr>
<tr><td>Language</td><td colspan="3">Bahasa and English</td></tr>
<tr><td>Relation to curriculum</td><td colspan="3">Specialization's Compulsory</td></tr>
<tr><td>Teaching methods</td><td colspan="3">Classical lecture and discussion</td></tr>
<tr><td>Workload (incl. contact hours, self-study hours)</td><td colspan="3">Total workload: 119 hours
Contact hours:
- Lecture: 35 hours
- Academic activity: 42 hours
Private study: 42 hours</td></tr>
<tr><td>Credit points</td><td colspan="3">3/0</td></tr>
<tr><td>Required and recommended prerequisites for joining the module</td><td colspan="3">None</td></tr>
<tr><td>Module objectives/intended learning outcomes</td><td colspan="3">Course Outcomes (CO):
1. Students is able to explain and to understand the quality of animal product, and quality assurance of animal product.
2. Students is able to understand the analysis of quality control of animal product.
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)</td></tr>
<tr><td>Content</td><td colspan="3">This course discusses about the nutritional value of food animal products, microbial food of animal product, food safety regulations, on-farm and off-farm food safety, animal food quality standards, detection of microbes and chemical residues in food animal product, HACCP, and biosecurity of food animal product.</td></tr>
<tr><td rowspan="6">Exams and assessment formats</td><td>Assessment Components</td><td>Course Outcomes (CO)</td><td>Percentage (%)</td></tr>
<tr><td>1. Midterm exam (written test, take home exam, paper assignment)</td><td>CO1 & CO2</td><td>30</td></tr>
<tr><td>2. Final exam (written test, take home exam, paper assignment)</td><td>CO1 & CO2</td><td>30</td></tr>
<tr><td>3. Short quizzes</td><td>CO1 & CO2</td><td>10</td></tr>
<tr><td>4. Presentation</td><td>CO1 & CO2</td><td>10</td></tr>
<tr><td>5. Take-home written assignments (paper)</td><td>CO1 & CO2</td><td>20</td></tr>
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<tr><td rowspan="9"></td><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% quiz, 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">- Denton, J. H. dan F. A. Gardner. 1987. Types of Microorganism Associated with Poultry Carcasses in The Microbiology of Poultry Meat Products. F. E. Cunningham and N. A. Cox. Academic Press Inc. London.
- Edwards et al., 2001 K.J. Edwards, M.E. Kaufmann and N.A. Saunders, Rapid and accurate identification of coagulase-negative staphylococci by real-time PCR, J. Clin. Microbiol. 39 (2001), pp. 3047–3051
- Gaman, P. M. Dan K. B. Sherrington, 1994. Ilmu Pangan, Pengantar Ilmu Pangan, Nutrisi dan Mikrobiologi, Penerjemah: Gardjito, M., Sri Naruki, Agnes Murdiati dan Sardjono. Indonesian Edition, Cetakan ke-2, Gadjah Mada University Press, P.O. Box 14, Bulaksumur, Yogyakarta, Indonesia.
- Hall, C. W. dan G. M. Trout, 1968. Milk Pasteurization. The Avi Publishing Company, INC. Westport, Connecticut.</td></tr>
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