Module Handbook
Master in Animal Science UGM

| Module designation | Meat Processing and Technology |
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| Semester(s) in which the module is taught | Even semester |
| Person responsible for the module | Ir. Edi Suryanto, M.Sc., Ph.D., IPU., ASEAN Eng. <br> Dr. Ir. Jamhari, S.Pt., M.Agr.Sc., IPM., ASEAN Eng. <br> Ir. Rusman, M.P., Ph.D. <br> Dr. Ir. Endy Triyannanto, S.Pt., M.Eng., IPM., ASEAN Eng. <br> Dr. Ir. Rio Olympias Sujarwanta, S.Pt., M.Sc., IPM. |
| Language | Bahasa and English |
| Relation to curriculum | Specialization's Elective |
| Teaching methods | Classical lecture and discussion |
| Workload (incl. contact hours, self-study hours) | Total workload: 79 hours <br><br> Contact hours: <br> – Lecture: 23 hours <br> – Academic activity: 28 hours <br> 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): <br> 1. Able to understand various kinds of meat processing technology and its influence on the composition and nutritional value of meat and meat products. <br> 2. Able to understand the business development of the meat processing industry and the connection between meat processing technology and the meat processing industry <br><br> Expected Learning Outcomes: <br> – Mastery in Sciences: <br> 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) <br><br> – Special skills: <br> 1. Able to solve problems and anticipate issues in the development of animal science and industry. (CO1, CO2) |
| Content | This course discusses about the various meat processing, chemical ingredients in processed meats, food safety in meat processing, quality of meat products, quality of processed meats and business development of the meat industry as well as the connection of processing technology with the meat industry. |

| Exams and assessment formats | **Assessment Components** | | **Course Outcomes (CO)** | **Percentage (%)** |
|---|---|---|---|---|
| | 1. Midterm exam (written test, take home exam, paper assignment) | | CO1 & CO 2 | 30 |
| | 2. Final exam (written test, take home exam, paper assignment) | | CO1 & CO 2 | 30 |
| | 3. Quizzes | | CO1 & CO 2 | 10 |
| | 4. Presentation | | CO1 & CO 2 | 10 |
| | 5. Take-home written assignments (paper) | | CO1 & CO 2 | 20 |
| | **Grade and Score** | | | |
| | **Grade** | **Score** | **Grade** | **Score** |
| | A | ≥80 | C+ | 45-49,9 |
| | A- | 75-79,9 | C | 40-44,9 |
| | A/B | 70-74,9 | C- | 35-39,9 |
| | B+ | 65-69,9 | C/D | 30-34,9 |
| | B | 60-64,9 | D+ | 25-29,9 |
| | B- | 55-59,9 | D | 20-24,9 |
| | B/C | 50-54,9 | E | 0-19,9 |
| Study and examination requirements | The final grade in the module is composed of 30% performance on Midterm exam, 30% final exam, 10% quiz, 10% presentation, and 20% take-home written assignment. Students must have a final grade of 70% or higher to pass | | | |
| Reading list | – Aberle, E.D., J.C. Forrest, D.E. Gerrard, and E.W. Mills, 2001. Meat Science. 4th Edition, Kendall/Hunt Publishing Co., Dubuque, Iowa.<br>– Soeparno, 2015. Ilmu dan Teknologi Daging. Edisi ke-2. Universitas Gadjah Mada Preess, Yogyakarta.<br>– Lawrie, R.A., 2006. Meat Science. 7th Edition. Woodhead Publishing Co., Nottingham, UK. | | | |