Module designation	Packaging and Display of Animal Products			
Semester(s) in which the	Odd semester			
module is taught				
Person responsible for the	Dr. Ir. Endy Triyannanto, S.Pt., M.Eng., IPM., ASEAN Eng.			
module	Dr. Ir. Rio Olympias Sujarwanta, S.Pt., M.Sc., IPM.			
	Ir. Edi Suryanto, M.Sc., Ph.D., IPU., ASEAN Eng.			
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			
sell-study 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	None			
module				
Module objectives/intended	Course Outcomes (CO):			
learning outcomes	1. Able to comprehend the packaging development and			
	technology.			
	2. Able to understand the animal product packaging			
	characteristics.			
	3. Able to comprehend the design and function of animal product			
	packaging.			
	Expected Learning Outcomes:			
	- Mastery in Sciences:			
	1. Able to master the current animal science and its			
	application theory. (CO1)			
	- Special skills:			
	1. Able to make innovation in the animal husbandry based on			
	the development of science and technology. (CO2)			
	- General skills:			
	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. (CO3)			
Content	The course of packaging and display of animal product is elective			
	course with 2 semester credit units. The material encompasses the			
	development and packaging technology, design, packaging			
	function and also animal product display technique.			

Exams and assessment formats	Assessment Components		Course Outcomes (CO)		Percentage (%)
	1. Midterm exam (written test, take home exam, paper assignment)		CO1, CO2, & CO3		20
	2. Final exam test, take exam, assignment)	home paper	CO1,	CO2, & CO3	30
	3. Discussion		CO1,	CO2, & CO3	35
	 Take-home written assignments 		CO1, CO2, & CO3		15
				nd Score	
	Grade	Scor		Grade	Score
	A	≥80 ⊐5 30		C+	45-49,9
	A- A/B	75-79		C C-	40-44,9
	A/B B+	70-74 65-69		C- C/D	35-39,9 30-34,9
	B	60-64		0/D D+	25-29,9
	B-	55-59		D	20-24,9
	B/C	50-54	,	E	0-19,9
Reading list	 The final grade in the module is composed of 20% performance on Midterm exam, 30% final exam, 35% discussion, and 15% takehome written assignment. Students must have a final grade of 70% or higher to pass Coles R., D. McDowell, M. J. Kirwan. 2009. Food Packaging Technology. Wiley Blackwell. Packaging and environmental sustainability. H.J. Emblem. Environmental Packaging Solutions, UK. Jayanti, A.D. 2018. Strategi Membuat Jejaring Pemasaran dan Promosi Produk Pemasaran. Materi Pengabdian DB-TTG Tambakbulusan. Fakultas Pertanian Universitas Gadjah Mada. Azzi, A., Battini, D and Sgarbossa. 2012. Packaging Design: General Framework and Research Agenda. Packaging Technology and Science. Lovell M. Margaretta, Jay D. McEvoy, Jr. 2017. Food Photography, Anxiety, and Desire. Journal of the Association of Historians of American Art. Syarief, R., S.Santausa, St.Ismayana B. 1989. Teknologi Pengemasan Pangan. Laboratorium Rekayasa Proses Pangan, PAU Pangan dan Gizi, IPB. Undang-Undang Republik Indonesia Nomor 7 Tahun 1996 tentang Pangan. Peraturan Pemerintah Republik Indonesia Nomor 69 Tahun 1999 tentang Label dan Iklan Pangan. Wegrzyn, T.F.; Golding, M.; Archer, R.H. Food Layered Manufacture: A new process for constructing solid foods. Trends Food Sci. Technol. 2012, 27, 66–72. 39. Hung, H.C.; Sung, M.H. Applying six sigma to manufacturing processes in the food industry to reduce quality cost. Sci. Res. Essays 2011, 6, 580–591. 				

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	Transdisciplinary Working Group. J. Agric. Food Syst.
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-	Dobermann, A.; Nelson, R.; Beever, D.; Bergvinson, D.;
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	Food Systems, Technical Report for the Post-2015
	Development Agenda; Thematic Group on Sustainable
	Agriculture and Food Systems of the Sustainable Development
	Solutions Network, Food Systems Development (Center for
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-	Howard, P.H. Increasing Community Participation with Self-
	Organizing Meeting Processes. J. Rural Soc. Sci. 2012, 27,
	118–136. Fung, D.Y.C. Rapid Methods and Automation in
	Microbiology: Past, Present, and Future. In Proceedings of the
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	USA, 21–23 July 2014.