<table>
<tr><td>Module designation</td><td colspan="3">Research Techniques in Animal Product Technology</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">Dr. Ir. Jamhari, S.Pt., M.Agr.Sc., IPM.
Ir. Rusman, M.P., Ph.D.
Prof. Ir. Yuny Erwanto, S,Pt., MP., Ph.D, IPM.
Ir. Nanung Agus Fitriyanto, S.Pt., M.Sc., Ph.D., IPM.
Prof. Widodo, S.P., M.Sc., Ph.D.</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: 79 hours
Contact hours:
- Lecture: 23 hours
- Academic activity: 28 hours
Private study: 28 hours</td></tr>
<tr><td>Credit points</td><td colspan="3">2/0</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. Able to understand the research sampling method of Animal Products Technology.
2. Able to understand several laboratory analysis procedures in Animal Products Technology research.
Expected Learning Outcomes:
- Mastery in Sciences:
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">Research Techniques in Animal Product Technology course discusses the planning, development, and implementation of research in the field of livestock products technology, procedures for animal products research.</td></tr>
<tr><td rowspan="5">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 & CO 2</td><td>30</td></tr>
<tr><td>3. Short quizzes</td><td>CO 2</td><td>10</td></tr>
<tr><td>4. Presentation</td><td>CO 2</td><td>10</td></tr>
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<tr><td rowspan="10"></td><td colspan="2">5. Take-home written assignments</td><td>CO 2</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% 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">- AOAC, 2005. Official Methods of Analysis Association of Official Analytical Chemists. Benjamin Franklin Station, Washington.
- Kerry, J, K John dan L David. 2002. Meat Processing, Improving Quality.Woodhead Publishing Limited and CRC Press LLC. England.
- Owusu - Apenten, R. K. 2002. Food Protein Analysis. Quantitive Effects on Processing. Marcel - Dekker Inc., New York.</td></tr>
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