

Module designation	Science and Technology of Protein of Animal Products
Semester(s) in which the module is taught	Odd and even semesters
Person responsible for the module	Prof. Ir. Yuny Erwanto, S.Pt., M.P., Ph.D., IPM. Ir. Rusman, M.P., Ph.D. Prof. Dr. Ir. Nurliyani, M.S., IPM. Dr. Ir. Jamhari, M.Agr.Sc., IPM., ASEAN Eng. Ir. Nanung Agus Fitriyanto, S.Pt., M.Sc., Ph.D., 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 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	<p>Course Outcomes (CO):</p> <ol style="list-style-type: none"> 1. Student is able to comprehend about protein of animal product 2. Student is able to comprehend about protein technology on animal products processing 3. Student is able to comprehend about the processing effect on the structural, physical, and chemical change in the protein of animal products. 4. Be able to comprehend the protein functional characteristic in matrix of animal product food <p>Expected Learning Outcomes:</p> <p>- Mastery in Sciences:</p> <ol style="list-style-type: none"> 1. Able to master scientific philosophy and develop new science and technology in animal science is useful, competitive, and environmentally sound research with a multidisciplinary approach. (CO1, CO2, CO3, CO4) 2. Able to develop new science and technology concepts to solve problems in the field of animal husbandry through research with multidisciplinary and transdisciplinary approaches. (CO1, CO2, CO3, CO4) <p>- Special skills:</p> <ol style="list-style-type: none"> 1. Able to develop science and technology through creative, original, and novelty research. (CO1, CO2, CO3, CO4)
Content	This course studies about characteristic, specification, classification, and structure of protein of animal products, advanced technology of protein of animal products, and the structural, physical, and chemical change in the protein of animal products.

Exams and assessment formats	Assessment Components		Course Outcomes (CO)	Percentage (%)
	1. Midterm exam (written test, paper assignment)		CO 1, CO 2 & CO 3	35
	2. Final exam (written test, paper assignment)		CO 1, CO 2 & CO 3	35
	3. Presentation		CO 1, CO 2 & CO 3	10
	4. Assignments		CO 1, CO 2 & CO 3	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 35% performance on Midterm exam, 35% final exam, 10% presentation, and 20% assignment. Students must have a final grade of 70% or higher to pass			
Reading list	Learning books and articles related to the topics.			