

Module Handbook

Module Name:	Food Chemistry
Module Level:	Bachelor
Abbreviation, if applicable:	KIA401
Sub-heading, if applicable:	
Courses included in the module, if applicable:	
Semester/term:	1 or 2 (open semester) / Fourth year
Module coordinator(s):	Prof. Dr. Sudjarwo.,M.S.
Lecturer(s):	Prof. Dr. Sudjarwo.,M.S.
	Dr. Isnaeni., MS
	Febri A., S.Farm., MSc
Language:	Bahasa Indonesia
Classification within the curriculum:	Compulsory Course /Elective Studies
Teaching format/class hours per week during the semester:	100 minutes lectures, 13 lecture classes/semester
Workload:	Total 22 hours a semester
Credit Points:	2
Requirements:	
Learning goal/competencies:	<p>Knowledge</p> <ul style="list-style-type: none"> - To understand the concept of comprehending chemistry in food, food material and food additives. <p>Skills</p> <ul style="list-style-type: none"> - Discipline and honesty. <p>Competence</p> <ul style="list-style-type: none"> - To understand and able to apply the concept of comprehensive chemistry in food. - To understand and able to explain the physico-chemical characteristics and chemical structure of food, food material and food additives. - To understand and able to explain health effect and stability based on food chemical structure. - To understand and able to handle food, food material and food additive by following government's policy and constitution.
Content:	Food, food material, and food additives (including its physico-chemical characteristic, chemical structure and its effect, and stability), policy and constitution related to food, food material and food additives
Study/exam achievements:	<p>Student are considered to be competent and pass if at least get 50% of maximum mark of the exams based learning.</p> <p>Final score (NA) is calculated as follow :</p> <p>50% Exam I + 50% Exam II</p> <p>Final index is defined as follow :</p> <p>A : 100 > NA > 75</p> <p>AB : 75 > NA > 70</p> <p>B : 70 > NA > 65</p>

	BC : 65 > NA > 60 C : 60 > NA > 55 D : 55 > NA > 50 E : 50 < NA
Forms of Media:	Slides, LCD projector, whiteboard.
Literature:	<ol style="list-style-type: none"> 1. Winarno FG; 1984; Kimia Pangan dan Gizi; PT.Gramedia, Jakarta. 2. Fenema OR; 1997; Food Chemistry 3rd Edition; Marcel Decker Inc.USA. 3. Kirk ES, Sawyer; 1988; Chemic Analysis of Food; Longman Scientific & Technical. 4. Anonim; 2001; Kodek Makanan Indonesia; Badan Pengawas Obat dan Makanan, Depkes RI. 5. Anonim; 1995; Farmakope Indonesia IV; Depkes RI, Jakarta. 6. Hadziyev D; 1987; Food Chemistry; Springer Verlag Berlin Heidelberg, Ner York, London, Paris, Tokyo. 7. Muchtadi D, Palupi NS, Astawan M;1992; Metode Kimia Biokimia dan Biologi dalam Evaluasi nilai Gizi Pangan Olahan; Departemen Pendidikan dan Kebudayaan Tinggi; Pusat Antar Universitas Pangan dan Gizi; Institut Pertanian Bogor.
Notes:	The course is more concept of comprehensive chemistry in food field.