

Module Handbook

Module Name:	Nutrition
Module Level:	Bachelor
Abbreviation, if applicable:	NUF401
Sub-heading, if applicable:	
Courses included in the module, if applicable:	
Semester/term:	1 or 2 / Fourth year
Module coordinator(s):	Dra. Esti Hendradi, MSi, PhD., Apt.
Lecturer(s):	Dra. Esti Hendradi, MSi, PhD., Apt.
	Dra. Tutiek Purwanti, MSi.,Apt.
	Dr. Retno Sari, MSc., Apt.
	Dra. Esti Hendradi, MSi, PhD., Apt.
	Dra. Tutiek Purwanti, MSi.,Apt.
	M. Agus Syamsur Rijal, SSi.,MSi.,Apt.
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:	Students must have taken Liquid Preparation Pharmaceutics (FAF203) , Solid Preparation Pharmaceutics (FAF202), Semisolid Preparation Pharmaceutics (FAF211) courses.
Learning goal/competencies:	<p>Knowledge</p> <ul style="list-style-type: none"> - To understand the concept of nutrition and principles in nutritional dosage form formulation. <p>Skills</p> <ul style="list-style-type: none"> - Discipline, empathy <p>Competence</p> <ul style="list-style-type: none"> - To understand and able to apply the concept of nutritional products formulation. - To understand and able to apply the concept of safety, effectivity, acceptability and stability aspects in creating nutritional products formulation.
Content:	Definition, materials, and classification of nutrition product, nutrition throughout life cycle, safety and toxicity aspect of food, manufacture and characteristics of nutrition products, nutrition products from egg, nutrition products from meat, utilization of nutrition products, enteral andparenteral nutrition products and manufacturing process of parenteral nutrition, application in hospital
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 is calculated as follow :</p> <p>35% Exam I + 35% Exam II + 30% Reading assignment and presentation</p>

	<p>Final index is defined as follow :</p> <p>A : ≥ 75</p> <p>AB : 70 – 74,9</p> <p>B : 65 – 69,9</p> <p>BC : 60 – 64,9</p> <p>C : 55 – 59,9</p> <p>D : 40 – 54,9</p> <p>E : <40</p>
Forms of Media:	Slides and LCD projector, whiteboard.
Literature:	1. Linden, G and Lorient, D. 1999. New Ingredients in Food Processing.
Notes:	