



Module Description Food Biochemistry

Module designation	Food Biochemistry
Module code	23G03120902
Semester(s) in which the module is taught	3 rd semester
Person responsible for the module (lecturers)	<ul style="list-style-type: none">❖ Prof. Dr. Ir. Amran, M.Si.❖ Dr. rer.nat. Ir. Zainal, STP., M.Food.Tech.❖ Dr. Fitri, S.TP
Language	Indonesian language
Relation to curriculum	Compulsory course
Teaching methods	Lecture
Workload	Total workload (estimated): <ul style="list-style-type: none">❖ 27 hours of lecture❖ 32 hours of exercise❖ 32 hours of independent study
Credit points	2 credit points = 3.24 ECTS
Required and recommended prerequisites for joining the module	
Module objectives/ Intended Learning Outcomes (ILO)	<p>ILO 8. Conducts chemical and physical analysis of food to support quality management and control, including food products for special dietary purposes (C5)</p> <p>CLO 1. Students are able to explain the components that make up biomolecules</p> <p>CLO 2. Students are able to explain metabolic processes (Catabolism and Anabolism)</p> <p>CLO 3. Students are able to explain post-harvest biochemical changes in meat, fruit and vegetable products</p>
Content	<ul style="list-style-type: none">❖ Biomolecular components❖ Metabolic processes (anabolism and catabolism)❖ Post-harvest biochemistry
Examination form	Writing (essay)
Study and examination requirements	Examination requirements: Attendance above 80% ☑ Individual assignments: 50%



	<p>□ Exam: 50%</p> <p>Grading:</p> <table border="1"><thead><tr><th>Numerical range</th><th>Letter grade</th><th>Conversion value</th></tr></thead><tbody><tr><td>85 - 100</td><td>A</td><td>4.00</td></tr><tr><td>80 - < 85</td><td>A-</td><td>3.75</td></tr><tr><td>75 - < 80</td><td>B+</td><td>3.50</td></tr><tr><td>70 - < 75</td><td>B</td><td>3.00</td></tr><tr><td>65 - < 70</td><td>B-</td><td>2.75</td></tr><tr><td>60 - < 65</td><td>C+</td><td>2.50</td></tr><tr><td>50 - < 60</td><td>C</td><td>2.00</td></tr><tr><td>40 - < 50</td><td>D</td><td>1.00</td></tr><tr><td>< 40</td><td>E</td><td>0.00</td></tr></tbody></table> <p><i>If student(s) receives(s) a score below 40, student(s) must retake the course</i></p>	Numerical range	Letter grade	Conversion value	85 - 100	A	4.00	80 - < 85	A-	3.75	75 - < 80	B+	3.50	70 - < 75	B	3.00	65 - < 70	B-	2.75	60 - < 65	C+	2.50	50 - < 60	C	2.00	40 - < 50	D	1.00	< 40	E	0.00
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< 40	E	0.00																													
Reading list	1. Aung Sumbono. (2016). Basic food biochemistry / Aung Sumbono. Yogyakarta: Deepublish,.																														
Date of last amendment	9 Maret 2024																														