



BACHELOR IN FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

Jl. Flora No. 1, Bulaksumur, Yogyakarta, Indonesia, 55281

Telp : +62 274 549650

Email : tphp@ugm.ac.id

Website : <https://s1tphp.ugm.ac.id/>

COURSE HANDBOOK

PRODUCT AND PROCESS DEVELOPMENT - LABORATORY PRACTICE

Course designation	Product and Process Development - Laboratory Practice	
Course code	TPHP213203	
Course level	Bachelor	
Semester(s) in which the course is taught	Semester 6 / Even Semester	
Person responsible for the course	Putrika Citta Pramesi, S.T.P., M.Sc. Dr. Rini Yanti, S.T.P., MP. Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc. Prof. Dr. Ir. Chusnul Hidayat Dr. Ir. Priyanto Triwitono, M.P. Intan Dewi Larasati, S.T.P., M.Sc.	
Language	Indonesian	
Relation to curriculum	Compulsory Courses	
Teaching methods	SCL: Project-based, brainstorming, presentation, discussion	
Workload (incl. contact hours, self-study hours)	1. Practical Work 3 credits x 170 minutes x 16 meetings = 8160 minutes = 136 hours = 136 hours/30 hours = 4.53 ECTS Total workload = 4.53 ECTS (136 hours)	
Credit points	3 credits / 4.53 ECTS	
Required and recommended prerequisites for joining the course	Product and Process Development	
Course objectives/intended learning outcomes	Programme Learning Outcome (PLO)	
	PLO KK2	Be able to design sustainable food processing units and agricultural products



	PLO P4	Be able to use the principles of food engineering, food preservation and processing, packaging materials and methods, cleaning and sanitation, and water and waste management		
	Course Learning Outcome (CLO)			
	CLO KK2.61	Be able to design and develop new products		
	CLO KK2.62	Be able to design and develop food and agricultural product processing processes		
	CLO P4.25	Be able to use engineering principles and unit operations in raw material preparation, separation and purification to produce food products on a laboratory or pilot plant scale		
Content	1. The practice of the design process includes the design and layout process of product development. 2. Product development practices include business analysis application, verification of product prototype requirements, and product prototype validation (presenting a product prototype).			
Examination forms	Evaluation Base	Evaluation Components	CLO	Percentage
	A. Participatory Activities	Discussion	-	-
	B. Case Study Results	Practicum Activity	CLO KK2.61, CLO KK2.62, CLO P4.25	65%
		Report	CLO KK2.61, CLO KK2.62, CLO P4.25	15%
		Pre-test	CLO KK2.61, CLO KK2.62, CLO P4.25	10%
		Final Exam	-	-
		C. Cognitive	Skill-Based Assessment (SBA)	-
	Quiz		-	-
	Midterm Exam		-	-
	Final Exam		CLO KK2.61, CLO KK2.62, CLO P4.25	10%
		Total		100%



Study and examination requirements	The final grade in the course is composed of (90% project results and 10% cognitive). Students must attend 75% of the total meetings to take the exam.
Reading list	Primary: 1. Anonim. 2012. Misi Perusahaan. http://www.sarihusada.co.id/ina/about-company-value/. Diakses tanggal 23 Februari 2012 2. Anonim. 2012. StudentsHandouts. From Concept to Consumer. http://www.ift.org/Knowledge-Center/Learn-About-Food-Science/K12-Outreach/Videoand- 3. Media/From-Concept-to-Consumer.aspx. Diakses tanggal 16 Februari 2012 4. Anonim. 2012. Nestle is. http://www.nestle.com/AboutUs/Pages/AboutUs.aspx. Diakses tanggal 16 Februari 2012 5. Fuller, G. W. 1994. New Food Product Development : From Concept to Marketplace. CRC Press : Boca Raton London New York Washington, D.C. 6. Graft, Ernst and Saguy, Israel Sam, 1991. Food Product Development from Concept to the Marketplace. Van Nostrand Reinhold, New York.
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