



Module Description Legume and Cereal Processing Technology

Module designation	Legume and Cereal Processing Technology			
Module code	23G03130502			
Semester(s) in which the	5 th semester			
module is taught				
Person responsible for the	❖ Dr. Ir. Andi Hasizah, M.Si			
module (lecturers)	❖ Prof. Dr. Ir. H. Jalil Genisa, MS			
	❖ Dr. Februadi Bastian, S.TP., M.Si.			
	Serli Hatul Hidayat, S.TP., M.Si.			
Language	Indonesian language (Bahasa Indonesia)			
Relation to curriculum	Compulsory course			
Teaching methods	Lecture, group discussion			
Workload	Total workload (estimated):			
	❖ 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	ILO 9. Exhibits advanced skills in food technology from			
Learning Outcomes (ILO)	post-harvest handling, food processing, packaging, to			
	food product development (C6)			
	CLO 1. Able to conceptually understand the physical and			
	chemical characteristics of legumes and cereals			
	CLO 2. Able to understand procedurally the technology of			
Content	processing legumes and cereals The scope of cereals and legumes; morphology, structure,			
Content	chemical composition, health benefits of cereals and			
	legumes; physical properties, grading and specialty seeds of			
	cereals and legumes; post-harvest handling techniques for			
	cereals and legumes and changes during storage; processing			
	technology for cereals (rice, corn, wheat, oats) and legumes			
	(soybeans, peanuts, green beans and other beans); and			
	various ways of making processed cereal and legume			
	products			
Examination form	Writing (essay)			



Bachelor Programme in Food Science & Technology



Study and examination requirements	Examination requirements: Attendance above 80%				
requirements	Quiz: 43%Presentation: 57%				
	Grading:				
		Numerical range	Letter grade	Conversion value	
		85 - 100	А	4.00	
		80 - < 85	A-	3.75	
		75 - < 80	B+	3.50	
		70 - < 75	В	3.00	
		65 - < 70	B-	2.75	
		60 - < 65	C+	2.50	
		50 - < 60	С	2.00	
		40 - < 50	D	1.00	
		< 40	E	0.00	
	If student(s) receives(s) a score below 40, student(s) must retake the course				
Reading list	 2. 3. 4. 	John Shi, G. Mazza and Marc Le Maguer, 2002. Functional Foods: Biochemical and Processing Aspects. Vol.2, CRC Press Gibson, 2000. Functional Foods: Concept to Products, CRC Press. John Shi, Chi-Tang Ho, Fereidoon Shahidi, 2005. Asian Functional Foods. CRC Press. Boca Raton. Muchtadi, D. 2012. Functional Foods and Bioactive Compounds, Alfabeta Publishers, Bandung Rahmadi, A. and Bohari. 2018. Functional Foods with Antioxidant Efficacy, Mulawarman University Press			
Date of last amendment					