



Module Description Legume and Cereal Processing Technology

Module designation	Legume and Cereal Processing Technology
Module code	23G03130502
Semester(s) in which the module is taught	5 th semester
Person responsible for the module (lecturers)	❖ Dr. Ir. Andi Hasizah, M.Si ❖ 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	Starch and Sugar Processing Technology
Module objectives/ Intended Learning Outcomes (ILO)	ILO 9. Exhibits advanced skills in food technology from 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 processing legumes and cereals
Content	The scope of cereals and legumes; morphology, structure, 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)



Study and examination requirements	Examination requirements: Attendance above 80% ❖ Quiz: 43% ❖ Presentation: 57% Grading: <table><tr><th>Numerical range</th><th>Letter grade</th><th>Conversion value</th></tr><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></table> <i>If student(s) receives(s) a score below 40, student(s) must retake the course</i>	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 - < 50	D	1.00																													
< 40	E	0.00																													
Reading list	1. John Shi, G. Mazza and Marc Le Maguer, 2002. Functional Foods: Biochemical and Processing Aspects. Vol.2, CRC Press 2. Gibson, 2000. Functional Foods: Concept to Products, CRC Press. 3. John Shi, Chi-Tang Ho, Fereidoon Shahidi, 2005. Asian Functional Foods. CRC Press. Boca Raton. 4. Muchtadi, D. 2012. Functional Foods and Bioactive Compounds, Alfabeta Publishers, Bandung 5. Rahmadi, A. and Bohari. 2018. Functional Foods with Antioxidant Efficacy, Mulawarman University Press																														
Date of last amendment	22 July 2025																														