BACHELOR IN FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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MODULE HANDBOOK

FERMENTATION TECHNOLOGY - LABORATORY PRACTICE

Module	Fermentation Technology - Laboratory Practice			
designation				
Module code	TPHP213118			
Module level	Bachelor			
Semester(s) in	Semester 5 / Odd Semester			
which the module				
is taught				
Person responsible	Dian Anggraini Suroto, S.T.P., M.P., M.Eng., Ph.D.			
for the module				
Language	Indonesian			
Relation to	Elective Courses			
curriculum				
Teaching methods	Discussion			
Workload (incl.	1. Practical Work			
contact hours,	1 credits x 170 minutes x 16 meetings = 2720 minutes			
self-study hours)	= 45.33 hours			
		= 45.33 hours/30 hours		
		= 1.5 ECTS		
	Total workload = 1.5 ECTS (45.33 hours)			
Credit points	1 credit / 1.5 ECTS			
Required and	Fermentation Technology			
recommended				
prerequisites for				
joining the module				
Module	Programme Learning Outcome (PLO)			
objectives/intende	PLO P2	Be able to explain microbes in food, both beneficial,		
d learning		pathogenic, and destructive, as well as the influence of		
outcomes		the food system on their growth, survival, and control		
		Module Learning Outcome (MLO)		

	MLO P2.13	Be able to discuss the	role of environmen	tal factors (eg		
	1,12012.13	Be able to discuss the role of environmental factors (eg water activity, pH, temperature) on cell growth and				
		death, formation of me	-	_		
		through the fermentation	=	aria oromass		
Content	1. Explanation of			terature and		
Content	_	1. Explanation of lecture program units (SAP), lecture rules, literature, and evaluation methods.				
			*	ohial growth		
	_	3. Exercise questions Determination of parameters when microbial growth $(\mu, \mu_m, K_s, Y_{x/s}, Y_{p/s})$				
	I					
		5. Determination of parameters during microbial growth (μ , μ _m , K _s , Y _{x/s} ,				
		$Y_{p/s}$)				
	6. Determination of biomass standard curve					
1	7. Determination of	7. Determination of microbial growth kinetics parameters (μ , μ_m , K_s)				
		· ·				
	$Y_{p/s}$)					
	10. Making a repor	t on microbial growth ki	netics parameters (µ	μ_{m} , K_{s} , $Y_{x/s}$,		
	$Y_{p/s}$)					
Examination	Evaluation Base	Evaluation	MLO	Percentage		
forms		Components				
	A. Participatory	Discussion				
	A. Tarticipatory Activities	Discussion	-	_		
	B. Case Study	Practicum Activity	MLO P2.13	65%		
	Results	Report	MLO P2.13	15%		
	Results	Midterm Exam	WILO 1 2.13	1370		
		Final Exam	_	_		
	C. Cognitive	Skill-Based	_	_		
	C. Cognitive	Assessment (SBA)	_	_		
		Quiz	_	_		
		Pre-test and post-test	MLO P2.13	10%		
		Final Exam	MLO P2.13	10%		
		Total	WIEG 12.13	100%		
Study and	The final grade in		of (80% project re			
examination		The final grade in the module is composed of (80% project results and 20% cognitive). Students must attend 75% of the total meetings to take the exam.				
requirements	John V. Stadelle	cognitive). Students must attend 75/0 of the total meetings to take the exam.				
Reading list	Main:					
reading list	1. Cornish-Bowden, A. (1981) Basic Mathematics for Biochemists.					
	Chapman and Hall, London.					
	1 *	(1990) Process Engin	neering in Biotech	nology. Onen		
	· ·	University Press, Milton Keynes.				
	2 === : ===== 1 100	, j 				

	3. Pirt, S.J. (1975) Principles of Microbe and Cell Cultivation. Blackwell
	Scientific Publications, Oxford.
	4. Petunjuk Praktikum Teknologi Fermentasi (2020). Departemen Teknologi
	Pangan dan Hasil Pertanian, Fakultas Teknologi Pertanian, Universitas
	Gadjah Mada, Yogyakarta.
Last Modified	July 31st, 2024