UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
DEPARTMENT OF FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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MODULE HANDBOOK
INDEPENDENT PROJECT

Module designation	Independent Project	
Module code	TPHP214104	
Module level	Bachelor	
Semester(s) in which the module is taught	Semester 7 / Odd Semester	
Person responsible for the module	**The curriculum team of the Bachelor in Food and Agricultural Product Technology**	
Language	Indonesian	
Relation to curriculum	Compulsory Courses	
Teaching methods	Project-Based	
Workload (incl. contact hours, self-study hours)	1. Independent Project 8 credits x 170 minutes x 16 meetings = 21760 minutes = 362.67 hours = 362.67 hours/30 hours = 12.09 ECTS Total workload = 12.09 ECTS (362.67 hours)	
Credit points	8 credits / 12.09 ECTS	
Required and recommended prerequisites for joining the module	No requirement needed	
Module objectives/intended learning outcomes	Programme Learning Outcome (PLO)	
	PLO S1	Show awareness of Pancasilaist attitudes, understanding the importance of the nation and state, and respecting cultural diversity
	PLO S2	Demonstrate social sensitivity, honesty, responsibility, self-confidence, emotional maturity, ethics, law-abiding behaviour, and awareness of lifelong learning.

	PLO KU1	Be able to analyze data and make decisions in order to show independent and group performance to apply knowledge in social life
	PLO KU2	Be able to argue scientifically, think logically, critically, systematically, and innovatively by utilizing information technology to produce solutions in the field of food and agricultural products technology
	PLO KU3	Be able to communicate scientifically both orally and in writing
	PLO KK1	Be able to manage organizations and projects, and have the essential skills to work and interact with people from diverse backgrounds
	Module Learning Outcome (MLO)	
	MLO KU1.46	Be able to analyze data statistically
	MLO KU1.47	Be able to use appropriate data collection and analysis techniques
	MLO KU1.48	Be able to compile visual presentations of data
	MLO KU2.49	Be able to trace credible, accountable sources of scientific information
	MLO KU2.50	Be able to apply critical thinking skills in problem-solving
	MLO KU2.51	Be able to apply food science to real situations and problems
	MLO KU2.52	Be able to choose the right analysis technique when faced with technical problems
	MLO KU2.53	Be able to evaluate scientific information
	MLO KU3.54	Be able to create relevant technical documents
	MLO KU3.55	Be able to present something orally
	MLO KU3.56	Be able to present food science information to various groups
	MLO KK1.57	Be able to demonstrate the ability to work independently and in a team
	MLO KK1.58	Be able to identify tasks to achieve outputs
	MLO KK1.59	Be able to explain the ability to interact socially and culturally in a diverse community environment
	MLO KK1.60	Be able to explain examples of ethical issues in food science
Content	1. Determination of research themes and problem-solving proposals 2. Research Implementation 3. Presentation of research progress 4. Research report writing	

	5. Research Implementation Examination			
Examination forms	Evaluation Base	Evaluation Components	MLO	Percentage
	A. Participatory Activities	Discussion	MLO S1, MLO S2, MLO KU1, MLO KU2, MLO KU3, MLO KK1	35%
	B. Case Study Results	Presentation	MLO S1, MLO S2, MLO KU1, MLO KU2, MLO KU3, MLO KK1	20%
		Report	MLO S1, MLO S2, MLO KU1, MLO KU2, MLO KU3, MLO KK1	25%
	C. Cognitive	Skill-Based Assessment (SBA)	-	-
		Assignment	-	-
		Midterm Exam	-	-
		Final Exam	MLO S1, MLO S2, MLO KU1, MLO KU2, MLO KU3, MLO KK1	20%
		Total		100%
Study and examination requirements	The final grade in the module is composed of (35% participatory activities, 45% project results, and 20% cognitive).			
Reading list	-			
Last Modified	July 31st, 2024			