

**RENCANA PROGRAM DAN KEGIATAN
PEMBELAJARAN SEMESTER (RPKPS)
COURSE SYLLABUS
SEMESTER GENAP (*EVEN*)
2026/2027**



*Master in Food Science and Technology
Department of Food and Agricultural Products Technology*

Topik Terkini II

Current Topics in Food Science and Technology II

TPTP265213 (2 SKS)

Dosen Pengampu (*Lecturers*):

Tim Dosen Program Studi Magister Ilmu dan Teknologi Pangan
(*Master's Program in Food Science and Technology Teaching Team*)

**UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
2026**

	Universitas Gadjah Mada Faculty of Agricultural Technology Department of Food and Agricultural Products Technology Master in Food Science and Technology Odd/Even Semester 2026/2027					Kode Dokumen (Document code): ...
	RENCANA PROGRAM DAN KEGIATAN PEMBELAJARAN SEMESTER (RPKPS) (COURSE SYLLABUS)					
Kode Mata Kuliah (Course Number)	Nama Mata Kuliah (Course Title)	Bobot (Credits)		Semester (Semester)	Status Mata Kuliah (Course Status)	Mata Kuliah Prasyarat (Prerequisite Courses)
TPTP265213	Topik Terkini II (Current Topics in Food Science and Technology II)	T: 2	P: -	Genap (Even)	Pilihan (Elective)	-
Deskripsi Singkat Mata Kuliah (Short Course Description)	Membahas topik tertentu yang sedang aktual, atau kemajuan dalam ilmu pengetahuan yang belum tertampung dalam mata kuliah yang ada saat ini, dan dianggap perlu untuk menunjang perkembangan ilmu dan teknologi pangan. (Discusses specific emerging topics or recent scientific advancements that are not yet covered in existing courses and are considered necessary to support the development of food science and technology.)					
Capaian Pembelajaran Lulusan yang Dibeatkan pada MK (Program Learning Outcomes (PLO) Assigned to the Course)	CPL P1 (PLO P1)	Menguasai konsep teoritis dalam bidang spesifik ilmu dan teknologi pangan serta memahami perkembangan mutakhir di bidang tersebut. (Mastering theoretical concepts in specific areas of food science and technology and understand its recent advances.)				
	CPL KK1 (PLO KK1)	Mampu merancang dan mengembangkan inovasi produk, proses, atau sistem pangan berbasis teknologi pangan mutakhir yang bernilai tambah, aman, bermutu, dan berpotensi hilirisasi. (Able to apply sustainability principles in the development of food science and technology, including process efficiency, resource utilization, and reduction of environmental impacts.)				
Capaian Pembelajaran Mata Kuliah (CPMK) (Course Learning Outcomes (CLO))	Setelah menyelesaikan pembelajaran mata kuliah ini, mahasiswa diharapkan mampu: (After completing this course, students are expected to be able to:)					
	CPMK P1.1 (CLO P1.1)	Menguasai konsep teoritis pada bidang spesifik ilmu dan teknologi pangan (kimia pangan/bioteknologi pangan/rekayasa proses pangan/pangan gizi/pengelolaan limbah pangan) [CPL P1] (Mastering theoretical concepts in specific areas of food science and technology (food chemistry/food microbiology/food process engineering/food nutrition)) [PLO P1]				
	CPMK P1.2 (CLO P1.2)	Memahami perkembangan terkini dalam ilmu dan teknologi pangan dari publikasi ilmiah terbaru. [CPL P1] (Understand the current development in food science and technology from recent scientific publications.) [PLO P1]				

	CPMK KK1.3 <i>(CLO KK1.3)</i>	Mampu menerapkan prinsip keberlanjutan dalam pengembangan ilmu dan teknologi pangan, termasuk efisiensi proses, pemanfaatan sumber daya, dan pengurangan dampak lingkungan. [CPL KK1.3] <i>(Able to apply sustainability principles in the development of food science and technology, including process efficiency, resource utilization, and reduction of environmental impacts.) [PLO KK1.1]</i>		
Kaitan CPMK dengan Materi dan Bentuk Pembelajaran, serta Alokasi Waktu <i>(CLO Relation to Learning Material, Learning Forms, and Time Allocation)</i>		Materi Pembelajaran <i>(Learning Materials)</i>	Bentuk Pembelajaran <i>(Forms of Learning)</i>	Alokasi Waktu <i>(Time Allocation)</i>
	CPMK P1.1 <i>(CLO P1.1)</i> CPMK P1.2 <i>(CLO P1.2)</i> CPMK KK1.3 <i>(CLO KK1.3)</i>	Materi pembelajaran mencakup topik-topik terkini dan perkembangan mutakhir dalam ilmu dan teknologi pangan yang belum tercakup pada mata kuliah reguler, meliputi isu ilmiah terbaru, inovasi teknologi, tren riset global, dan tantangan industri pangan, yang ditetapkan berdasarkan perkembangan literatur ilmiah terbaru. <i>(Learning materials cover emerging topics and recent developments in food science and technology not yet included in regular courses, including recent scientific issues, technological innovations, global research trends, and challenges in the food industry, as determined by current scientific literature.)</i>	Perkuliahan interaktif berbasis diskusi ilmiah, telaah artikel jurnal mutakhir, studi kasus, seminar mahasiswa, serta pembelajaran berbasis proyek yang disesuaikan dengan topik terkini yang dipilih. <i>(Interactive lectures through scientific discussions, review of recent journal articles, case studies, student seminars, and project-based learning aligned with the selected emerging topics.)</i>	2x50 menit sinkronus <i>(2x50 minutes synchronous)</i> 2x60 menit penugasan terstruktur <i>(2x60 minutes of structured assignments)</i> 2x60 kegiatan mandiri <i>(2x60 minutes of independent study)</i>
	Ujian Akhir Semester / Hasil Tugas Proyek / Studi Kasus <i>Final Exam/Project Results/Case Study Results</i>			
Metode Pembelajaran <i>(Learning Methods)</i>	Pembelajaran berbasis diskusi ilmiah, telaah literatur sistematis, analisis kritis artikel penelitian terkini, problem-based learning, dan project-based learning untuk mengeksplorasi perkembangan mutakhir dalam ilmu dan teknologi pangan. <i>(Learning is conducted through scientific discussions, systematic literature review, critical analysis of recent research articles, problem-based learning, and project-based learning to explore recent developments in food science and technology.)</i>			
Beban kerja <i>(Workload)</i>	Total workload per semester adalah 96 jam, yang terdiri atas 120 menit per minggu untuk kegiatan perkuliahan, 120 menit per minggu untuk tugas terstruktur, dan 120 menit per minggu untuk belajar mandiri, dengan total 16 minggu termasuk UTS dan UAS. <i>(The total workload is approximately 96 hours per semester, consisting of 120 minutes of lectures per week, 120 minutes of structured assignments per week, and 120 minutes of self-study per week, for a total of 16 weeks, including mid-term and final examinations.)</i>			

	Perhitungan Workload per Semester <i>(Workload calculation for one semester)</i> = 6 jam/minggu × 16 minggu/semester = 96 jam/semester = 96 jam/semester ÷ 26 jam/ECTS = 3,7 ECTS/semester <i>= 6 hours/week × 16 weeks/semester = 96 hours/semester = 96 hours/semester ÷ 26 hours/ECTS = 3.7 ECTS/semester</i> Total Workload = 3,7 ECTS/semester Catatan <i>(Notes)</i>: 1 ECTS setara dengan 25–30 jam workload mahasiswa, dengan 26 jam ditetapkan sebagai standar minimum. <i>(1 ECTS is equivalent to 25-30 hours of work, with 26 hours set as the minimum standard.)</i>
Pengalaman Belajar Mahasiswa <i>(Students Activities)</i>	Sesi Sinkron <i>(During Synchronous Sessions)</i>: - Berpartisipasi aktif dalam diskusi ilmiah terkait topik terkini dan artikel penelitian mutakhir <i>Actively engage in scientific discussions on emerging topics and recent research articles</i> - Mempresentasikan hasil telaah literatur atau analisis isu terbaru dalam ilmu dan teknologi pangan <i>Present literature reviews or analyses of current issues in food science and technology</i> Sesi Asinkron/Mandiri/Penugasan Terstruktur <i>(During Asynchronous/Self-Study/Structured Assignments)</i>: - Menelaah dan menganalisis artikel ilmiah internasional terbaru <i>Review and critically analyze recent international scientific articles</i> - Mengkaji isu, tren, dan inovasi mutakhir dalam bidang pangan <i>Examine emerging issues, trends, and innovations in food science</i> - Menyusun sintesis literatur atau gagasan berbasis bukti ilmiah <i>Develop literature-based synthesis or evidence-based ideas</i> - Mengembangkan ide proyek atau solusi berbasis perkembangan terbaru <i>Propose project ideas or solutions based on recent developments</i>
Akses Media Pembelajaran/ LMS dan Persentase Luring & Daring <i>(Learning Media Access/LMS and Offline & Online Percentage)</i>	https://simaster.ugm.ac.id/ Luring <i>(Offline)</i>: 100% Daring <i>(Online)</i>: 0%

Metode Penilaian dan Keselarasan dengan CPMK <i>(Assessment Method for Each Course Learning Outcomes)</i>	Basis Evaluasi <i>(Evaluation Basis)</i>	Komponen Evaluasi <i>(Evaluation Component)</i>	Bobot <i>(Percent age)</i>	CPMK (CLO)				
				P1.1	P1.2	KK1.3		
	Aktivitas Partisipatif^{*)} <i>Participatory Activities</i>	Penugasan <i>Assignments</i>	25%	V	V	V		
		Diskusi <i>Discussion</i>	15%	V	V	V		
	Hasil Project/Hasil Studi Kasus/Hasil PBL^{*)} <i>Project Results/Case Study Results/PBL Results</i>	Presentasi <i>Presentation</i>	25%	V	V	V		
		Laporan <i>Report</i>	35%	V	V	V		
	Kognitif <i>Cognitive</i>	Skill-based Assessment (SBA)						
		Kuis <i>Quiz</i>						
		UTS <i>Midterm Exam</i>						
		UAS <i>Final Exam</i>						
		Total	100%					
Daftar Referensi <i>(Reference)</i>	Referensi utama berupa artikel jurnal ilmiah internasional bereputasi dan publikasi ilmiah mutakhir (5 tahun terakhir) pada bidang ilmu dan teknologi pangan, serta sumber akademik kredibel lainnya yang relevan dengan topik yang dibahas. <i>(Main references consist of recent peer-reviewed international journal articles (within the last 5 years) in food science and technology, as well as other credible academic sources relevant to the selected topics.)</i>							
Nama Dosen Pengampu <i>(Teaching Team)</i>	Tim Dosen Program Studi S2 ITP <i>(Master's Program in Food Science and Technology Teaching Team)</i>							
Otorisasi <i>(Authorization)</i>	Tanggal Penyusunan <i>(Date)</i>	Koordinator Mata Kuliah <i>(Course Coordinator)</i>	Koordinator Bidang Keahlian (Jika Ada) <i>(Head of Curriculum (if available))</i>	Ketua Program Studi <i>(Head of the Study Program)</i>				
	02 February 2027	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.	-	Dr. Widiastuti Setyaningsih, S.T.P., M.Sc.				

