

Undergraduate Programme in Biology

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MODULE HANDBOOK

| | |
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| Module Name | Halal Testing Laboratory |
| Module level, if applicable | Bachelor |
| Code, if applicable | BIO425083 |
| Subtitle, if applicable | - |
| Courses, if applicable | Halal Testing Laboratory |
| Semester(s) in which the module is taught | 6 th (Sixth) |
| Person responsible for the module | Dr. Isma Kurniatanty, M.Si. |
| Lecturer(s) | Dr. Isma Kurniatanty, M.Si., Dian Aruni Kumalawati, M.Sc, Siti Fatimah, S.Kp.G., MPH. |
| Language | Bahasa Indonesia |
| Relation to curriculum | Elective course in the third year (6 th semester) Bachelor Degree |
| Type of teaching, contact hours | 100 minutes lectures, 120 minutes structured activities, 120 minutes individual study, 170 minutes laboratory practical per week. |
| Workload | Total workload is 136 hours per semester, which consists of 100 minutes lectures per week for 16 weeks, 120 minutes structured activities per week, 120 minutes individual study per week (in total is 16 weeks per semester, including mid exam and final exam), 170 minutes laboratory practical (in total is 8 weeks per semester, including individual study and structured activities). |
| Credit points | 3 credits (4,5 ECTS) |
| Requirements according to the examination regulations | Students must meet a minimum attendance of 75% of the total meetings to be able to take the final exam |
| Recommended prerequisites | No prerequisites stated on |
| Module objectives/intended learning outcomes | After completing this course, the students: CO 1. Students are able to explain the function and the scope of work in the Halal Testing Laboratory CO 2. Students are able to explain and apply the methods of halal testing in the laboratory CO 3. Students are able to analyze and carry out the basics of halal testing in the laboratory |
| Content | a. Introduction to Halal Testing Laboratory. b. The role of halal testing laboratory in halal assurance system. c. Material critical points and critical materials. d. Good Manufacturing Product (GMP) e. Hazard Analysis and Critical Control Point (HACCP) f. Halal Assurance System (HAS) 23000. g. Halal testing laboratory criteria. h. Physical Halal Testing. i. Chemical Halal Testing. |

| | j. Molecular Halal Testing. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|---------------------|---|---------------------|--------------|-------------------|-----|---|----------------------|-----|---|---|-----|---|----------------------|-----|----|--------------|--------------|----|--------------|--------------|---|------|---|---|----------|-----|---|----------|----|---|----------|----|---|----------|-----|---|----------|---|---|----------|----|----|----------|----|---|----------|---|----|----------|---|---|----------|----|----|-----|
| Study and examination requirements and forms of examination | The final mark will be weighted as follows: | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| | <table border="1"> <thead> <tr> <th>NO</th> <th>Assessment methods (components, activities)</th> <th>Weight (percentage)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Final Examination</td> <td>25%</td> </tr> <tr> <td>2</td> <td>Mid-Term Examination</td> <td>25%</td> </tr> <tr> <td>3</td> <td>Class Activities : Quiz, Homework, etc.</td> <td>20%</td> </tr> <tr> <td>4</td> <td>Laboratory practical</td> <td>30%</td> </tr> </tbody> </table> <p>The final assessment is expressed in the form of a letter value converted from a number value with the following categories:</p> <table border="1"> <thead> <tr> <th>NO</th> <th>Number Value</th> <th>Letter Value</th> <th>NO</th> <th>Number Value</th> <th>Letter Value</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>≥ 95</td> <td>A</td> <td>7</td> <td>65-69.99</td> <td>B/C</td> </tr> <tr> <td>2</td> <td>90-94.99</td> <td>A-</td> <td>8</td> <td>60-64.99</td> <td>C+</td> </tr> <tr> <td>3</td> <td>85-89.99</td> <td>A/B</td> <td>9</td> <td>55-59.99</td> <td>C</td> </tr> <tr> <td>4</td> <td>80-84.99</td> <td>B+</td> <td>10</td> <td>50-54.99</td> <td>C-</td> </tr> <tr> <td>5</td> <td>75-79.99</td> <td>B</td> <td>11</td> <td>55-34.99</td> <td>D</td> </tr> <tr> <td>6</td> <td>70-74.99</td> <td>B-</td> <td>12</td> <td><35</td> <td>E</td> </tr> </tbody> </table> | NO | Assessment methods (components, activities) | Weight (percentage) | 1 | Final Examination | 25% | 2 | Mid-Term Examination | 25% | 3 | Class Activities : Quiz, Homework, etc. | 20% | 4 | Laboratory practical | 30% | NO | Number Value | Letter Value | NO | Number Value | Letter Value | 1 | ≥ 95 | A | 7 | 65-69.99 | B/C | 2 | 90-94.99 | A- | 8 | 60-64.99 | C+ | 3 | 85-89.99 | A/B | 9 | 55-59.99 | C | 4 | 80-84.99 | B+ | 10 | 50-54.99 | C- | 5 | 75-79.99 | B | 11 | 55-34.99 | D | 6 | 70-74.99 | B- | 12 | <35 |
| NO | Assessment methods (components, activities) | Weight (percentage) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1 | Final Examination | 25% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 2 | Mid-Term Examination | 25% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3 | Class Activities : Quiz, Homework, etc. | 20% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 4 | Laboratory practical | 30% | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| NO | Number Value | Letter Value | NO | Number Value | Letter Value | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Media employed | White-board, Lcd Projector, e-learning (https://daring.uin-suka.ac.id/) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Reading list | <ol style="list-style-type: none"> Albert B, Johnson A, Lewis J, Raff M, Roberts K, and Walter P. 2008. <i>Molecular Biology of the Cell</i>. Garland Science, Taylor & Francis Group. New York. Campbell, N.A., J.B. Reece, and L.G. Mitchell. 1999. <i>Biologi</i>. Edisi Kelima. Penerbit Erlangga. Jakarta. Hidayat, R., & Wulandari, P. (2021). Bioscientia Medicina : Journal of Biomedicine & Translational Research Enzyme Linked Immunosorbent Assay (ELISA) Technique Guideline. <i>Journal of Biomedicine & Translational Research</i>, 352–357. https://doi.org/10.32539/bsm.v5i5.228 Di Pinto, A., Forte, V.T., Conversano, M.C. dan Tantillo, G.M. 2005. Duplex polymerase chain reaction for detection of pork meat in horse meat fresh sausages from Italian retail sources. <i>Food Control</i> 16: 391–394. <i>Kornet Sapi Berdasarkan Gen Cytochrome b dengan Metode PCR</i>. In <i>Prosiding Seminar Nasional Mahasiswa Unimus</i> (Vol. 1). Denyinghot, A, Srinulgray T, Mahamad P, Ruangprach A, Sa-I S, Saerae T, Vesaratchavest M, Dahlan W, Keeratipibul S. 2022. Modern on-site tool for monitoring contamination of halal meat with products from five non-halal animals using multiplex polymerase chain reaction coupled with DNA strip. <i>Food Control</i> 132 : 108540. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |



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PLO and CO Mapping

| | PLO 1 | PLO 2 | PLO 3 | PLO 4 | PLO 5 | PLO 6 | PLO 7 | PLO 8 | PLO 9 | PLO 10 | PLO 11 |
|------|-------|-------|-------|-------|-------|-------|-------|-------|-------|--------|--------|
| CO 1 | | √ | | | | | √ | | | | √ |
| CO 2 | | √ | | | | | √ | | | | √ |
| CO 3 | √ | | | | | | √ | | | | √ |