



Module Description

Meat, Milk, and Egg Processing Technology

Module designation	Meat, Milk, and Egg Processing Technology
Module code	23G03122202
Semester(s) in which the module is taught	4 th semester
Person responsible for the module (lecturers)	❖ Prof. Dr. Ir. Mulyati Muhammad Tahir, MS. ❖ Prof. Dr. Ir. Jumriah Langkong, MP. ❖ Dr.Ir Andi Hasizah, M.Si
Language	Indonesian language
Relation to curriculum	Compulsory course
Teaching methods	Lecture
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	
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 understand factually the structure, composition, chemical, physical, functional properties, and processing technology of eggs for food CLO 2. Able to factually understand the technology of processing and preserving meat, milk, and eggs
Content	❖ Structure and composition of eggs ❖ Physicochemical and functional properties of eggs ❖ Structure and composition of meat ❖ Physicochemical and functional properties of meat ❖ Structure and composition of milk ❖ Physicochemical and functional properties of milk ❖ Process of preserving eggs, meat, and milk ❖ Techniques for processing eggs, meat, and milk



	<ul style="list-style-type: none">❖ Products resulting from egg, meat, milk processing																														
Examination form	Writing (essay)																														
Study and examination requirements	<p>Examination requirements: Attendance above 80%</p> <ul style="list-style-type: none">❖ Quiz: 50%❖ Presentation: 50% <p>Grading:</p> <table border="1"><thead><tr><th>Numerical range</th><th>Letter grade</th><th>Conversion value</th></tr></thead><tbody><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></tbody></table> <p><i>If student(s) receives(s) a score below 40, student(s) must retake the course</i></p>	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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50 - < 60	C	2.00																													
40 - < 50	D	1.00																													
< 40	E	0.00																													
Reading list	<ol style="list-style-type: none">1. Poultry Meat and Chicken Egg Production. Carmen Rp. And George JM. Springer US2. Commercial Chicken Egg and Meat Production. Paul WA, Donald DB, Willian DW. Springer US3. Milk and Dairy Product Technology. SPREER AND EDGAR.2017. Taylor and Francis																														
Date of last amendment	5 February 2025																														