



BACHELOR IN FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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COURSE HANDBOOK ENTREPRENEURSHIP II

Course designation	Entrepreneurship II	
Course code	TPHP214102	
Course level	Bachelor	
Semester(s) in which the course is taught	Semester 7 / Odd Semester	
Person responsible for the course	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. Entrepreneurship 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 course	No requirement needed	
Course objectives/intended learning outcomes	Programme Learning Outcome (PLO)	
	PLO S1	Show awareness of Pancasila 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
	Course Learning Outcome (CLO)	
	CLO KU1.46	Be able to analyze data statistically
	CLO KU1.47	Be able to use appropriate data collection and analysis techniques
	CLO KU1.48	Be able to compile visual presentations of data
	CLO KU2.49	Be able to trace credible, accountable sources of scientific information
	CLO KU2.50	Be able to apply critical thinking skills in problem-solving
	CLO KU2.51	Be able to apply food science to real situations and problems
	CLO KU2.52	Be able to choose the right analysis technique when faced with technical problems
	CLO KU2.53	Be able to evaluate scientific information
	CLO KU3.54	Be able to create relevant technical documents
	CLO KU3.55	Be able to present something orally
	CLO KU3.56	Be able to present food science information to various groups
	CLO KK1.57	Be able to demonstrate the ability to work independently and in a team
	CLO KK1.58	Be able to identify tasks to achieve outputs
	CLO KK1.59	Be able to explain the ability to interact socially and culturally in a diverse community environment
	CLO KK1.60	Be able to explain examples of ethical issues in food science
Content	KU1 1. Types of research methods (quantitative, qualitative, etc.) and steps 2. Research ethics 3. Types of data collection and analysis	



	4. How to use appropriate data collection techniques 5. Types of experimental designs 6. Tabulation (recap) and presentation of data 7. Methods of statistical data analysis 8. Application of statistical data analysis 9. The practice of writing research proposals KU2 1. Various sources of scientific information 2. Methods of tracing scientific information sources 3. Evaluating credible and accountable sources of scientific information 4. Identifying problems 5. Analyzing problems 6. Formulating problems 7. Critical thinking to bring up alternative problem-solving 8. Selection of alternative problem-solving. 9. Implementation of problem-solving. KU3 1. Types of scientific writing 2. Systematic scientific writing 3. Visual presentation of data 4. Types of oral presentation 5. Effective oral presentation techniques 6. Attractive and effective media presentation 7. Practice writing scientific reports 8. Practice oral presentation KK1 1. Practice identifying steps to achieve outcomes 2. Practice identifying resource requirements to carry out a series of activities to achieve outcomes 3. Practice working independently and working together in teams 4. Practice interacting with diverse social and community environments			
Examination forms	Evaluation Base	Evaluation Components	CLO	Percentage
	A. Participatory Activities	Discussion	CLO S1, CLO S2, CLO KU1, CLO KU2, CLO KU3, CLO KK1	40%



	B. Case Study Results	Final Exam	CLO S1, CLO S2, CLO KU1, CLO KU2, CLO KU3, CLO KK1	30%
		Final Project Writing	CLO S1, CLO S2, CLO KU1, CLO KU2, CLO KU3, CLO KK1	30%
		Research Implementation	-	-
	C. Cognitive	Skill Based Assessment (SBA)	-	-
		Assignment	-	-
		Midterm Exam	-	-
		Final Exam	-	-
		Total		100%
Study and examination requirements	The final grade in the course is composed of (40% participatory activities and 60% project results).			
Reading list	-			
Last Modified	July 31 st , 2024			