

Undergraduate Programme in Biology

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MODULE HANDBOOK

Module Name	Critical Points of material
Module level, if applicable	Bachelor
Code, if applicable	BIO425049
Subtitle, if applicable	-
Courses, if applicable	Halal Biology
Semester(s) in which the module is taught	4 th (fourth)
Person responsible for the module	Course coordinator
Lecturer(s)	Dr. Isma Kurniatanty
Language	Indonesia
Relation to curriculum	Elective course in the second year (4 th semester) Bachelor's Degree
Type of teaching, contact hours	2000 minutes of lectures and 180 minutes of laboratory activities per week.
Workload	The total workload is 136 hours per semester, which consists of 200 minutes of lectures and 180 minutes of laboratory per week for 14 weeks, and 180 minutes of individual study per week, in total is 16 weeks per semester, including mid-exam and final exam
Credit points	4 credits (6 ECTS)
Requirements according to the examination regulations	Minimum attendance 75%
Recommended prerequisites	No prerequisites are stated on
Module objectives/intended learning outcomes	After completing this course, the students: CO 1. Students can explain the Fiqh of halal and haram as well as express MUI halal and haram fatwas and apply the integration-interconnection of Islamic values related to the halal critical points in social life CO 2. Students can state the types of materials and their critical points in the halal product guarantee system CO3. Students can classify problems related to the critical points of materials used for halal products in society and can provide solutions, solve these problems, and make appropriate decisions CO4. Students can determine the correct critical point for materials to verify the halal status of products referring to the halal assurance system
Content	a. Fiqh of halal and haram

	b. Critical Point of materials (food, beverages, drugs, cosmetics, chemicals products, used materials, genetically engineered products) c. Halal assurance system d. Practice with business owners (UMKM)																																																									
Study and examination requirements and forms of examination	The final mark will be weighted as follows: <table><tr><th>NO</th><th>Assessment methods (components, activities)</th><th>Weight (percentage)</th></tr><tr><td>1</td><td>Final Examination</td><td>30%</td></tr><tr><td>2</td><td>Mid-Term Examination</td><td>25%</td></tr><tr><td>3</td><td>Laboratory practice.</td><td>30%</td></tr><tr><td>4</td><td>Quiz, Homework, etc</td><td>15%</td></tr></table> The final assessment is expressed in the form of a letter value converted from a number value with the following categories: <table><tr><th>NO</th><th>Number Value</th><th>Letter Value</th><th>NO</th><th>Number Value</th><th>Letter Value</th></tr><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></table>	NO	Assessment methods (components, activities)	Weight (percentage)	1	Final Examination	30%	2	Mid-Term Examination	25%	3	Laboratory practice.	30%	4	Quiz, Homework, etc	15%	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	E
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Media employed	White-board, Lcd Projector, e-learning (https://daring.uin-suka.ac.id/)																																																									
Reading list	1. Qarhawi, Y. 1993. Halal dan Haram dalam Islam. Bina Ilmu 2. LPPOM MUI. 2008. Guidelines of Halal Assurance System. 3. Frondson, R.D., Wilke, W.L and Fails, A.D. 2006. Anatomy and Physiology of Farm Animal. 7th ed.. Willey-Blackwell 4. Charity. M.L."Jaminan Produk Halal di Indonesia". Jurnal Legislasi Indonesia, vol,14, no,1, pp. 99 -108, 2017 5. Cooper, Steve. (2017). Halal Food Market Size and Forecast, By Application (Processed Food & Beverages, Bakery Products and Confectionary), and Trend Analysis, 2014 – 2024. Retrieved from https://www.hexaresearch.com. 6. Egayanti, Y. 2010. Pangan produk rekayasa genetika dan pengkajian keamanannya di Indonesia. Info POM 11 (1): 1-5. 7. Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika Majelis Ulama Indonesia (LPPOM MUI). 2008. Panduan Umum Sistem Jaminan Halal. LPPOM MUI, Jakarta.																																																									

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