



Module Description Fishery Product Processing Technology

Module designation	Fishery Product Processing Technology			
Module code	23G03122102			
Semester(s) in which the	4 th semester			
module is taught				
Person responsible for the	❖ Prof. Dr. Andi Nurfaidah Rahman, STP., M.Si.			
module (lecturers)	Dr. Muhammad Asfar, STP., MSi			
	❖ Dr. Adiansyah, STP.,M.Si.			
	Arfina Sukmawati Arifin, S.TP., 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	ILO 9. Exhibits advanced skills in food technology from			
Learning Outcomes (ILO)	post-harvest handling, food processing, packaging, to			
	food product development (C6)			
	CLO 1. Able to explain conceptually about the scope and			
	handling of post-harvest fishery products and their			
	impact on the quality and safety of fishery products			
	CLO 2. Able to explain conceptually the processing			
	technology and preservation of fishery products			
Content	Fishery products after being captured			
	The freshness and quality of fishery products			
	Postharvest shrimp and shrimp waste treatment into			
	chitosan			
	Fishery products with fumigation and curing technology			
	❖ Technology in surimi ❖ The processing of fishery products with drying, cooling			
	The processing of fishery products with drying, cooling,			
	freezing technology, fermentation and canning			



Bachelor Programme in Food Science & Technology



	*	Processing technology: Mince, fish meal, fish oil, concentrate, isolates and hydrolyzate fish				
Examination form	T _w	Writing (essay)				
Study and examination	_	Examination requirements: Attendance above 80%				
requirements		·				
	•	❖ Case study: 30%				
	Individual assignments: 10%Problem based learning: 60%					
	Grading:					
		Numerical range	Letter grade	Conversion value		
		85 - 100	A	4.00		
		80 - < 85	A-	3.75		
		75 - < 80	B+	3.50		
		70 - < 75	В	3.00		
		65 - < 70	B-	2.75		
		60 - < 65	C+	2.50		
		50 - < 60	С	2.00		
		40 - < 50	D	1.00		
		< 40	Е	0.00		
	If student(s) receives(s) a score below 40, student(s) must					
	_	retake the course				
Reading list	1. The Seafood Industry, edited by Roy E.Martin and George					
		J.Flick				
	2	2. The Frozen Seafood Handbook, by Ian Dore.				
Date of last amendment	1:	11 Maret 2025				