



Module Description Fishery Product Processing Technology

Module designation	Fishery Product Processing Technology
Module code	23G03122102
Semester(s) in which the module is taught	4 th semester
Person responsible for the module (lecturers)	❖ Prof. Dr. Andi Nurfaidah Rahman, STP., M.Si. ❖ Dr. Muhammad Asfar, STP., M.Si ❖ 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	Food Chemistry
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 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, freezing technology, fermentation and canning



	❖ Processing technology: Mince, fish meal, fish oil, concentrate, isolates and hydrolyzate fish																														
Examination form	Writing (essay)																														
Study and examination requirements	Examination requirements: Attendance above 80% ❖ Case study: 30% ❖ Individual assignments: 10% ❖ Problem based learning: 60% Grading: <table><tr><th>Numerical range</th><th>Letter grade</th><th>Conversion value</th></tr><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></table> <i>If student(s) receives(s) a score below 40, student(s) must retake the course</i>	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	1. The Seafood Industry, edited by Roy E.Martin and George J.Flick 2. The Frozen Seafood Handbook, by Ian Dore.																														
Date of last amendment	11 August 2025																														