Module Description
Food Industry Management

Module designation	Food Industrial Management
Module code	23G03110502
Semester(s) in which the module is taught	2nd semester
Person responsible for the module (lecturers)	❖ Prof. Dr. Ir. Mulyati Muhammad Tahir, MS. ❖ Prof. Ir. Andi Dirpan, STP., M.Si., Ph.D. ❖ Muhpidah, S.TP., M.Si ❖ A. Hermina Julyaningsih, 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 Learning Outcomes (ILO)	ILO 2. Demonstrates a comprehensive understanding of theoretical concepts and technological literacy related to food science and technology principles and food law to support professional expertise in food science and technology (K) ILO 5. Applies the principles of food science and technology, statistics, and computer science to implement good manufacturing practices in food industry management (C2)
	CLO 1. Students can understand, analyze, and explain the concepts of food industrialization, managerial, operational, and strategies for developing the food industry CLO 2. Students can design, evaluate, and manage the establishment and operation of the food industry by utilizing technology, information systems,

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<tr><td></td><td>management methods, and industrial feasibility analysis</td></tr>
<tr><td>Content</td><td>Food industrialization in general (including industrial design that includes procedural, concepts, opportunities, challenges, problems, and influential factors in the food industry), explains the characteristics of food, industrial policies and strategies, managerial food industry, food industry operations, information collection, industry establishment, computer use, and design evaluation techniques.</td></tr>
<tr><td>Examination form</td><td>Writing (essay)</td></tr>
<tr><td>Study and examination requirements</td><td>Examination requirements: Attendance above 80%

Problem-based learning: 50%
Case study: 40%
Individual assignments: 10%

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>
If student(s) receives(s) a score below 40, student(s) must retake the course</td></tr>
<tr><td>Reading list</td><td>

Dorfman, Jeffrey. 2014. & Nbsp; Economics and Management of the Food Industry. Routledge
Cousins, John. et.al. 2019.Food and Beverage Management: For the Hospitality, Tourism and Event Industries. & Nbsp; Goodfellow Pub Ltd
Jordan, Lisa. 2015. Food Industry: Food Processing and Management. Callisto Reference.

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<tr><td>Date of last amendment</td><td>9 Maret 2024</td></tr>
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