

**RENCANA PROGRAM DAN KEGIATAN
PEMBELAJARAN SEMESTER (RPKPS)
COURSE SYLLABUS
SEMESTER GENAP (*EVEN*)
2024/2025**



Master in Food Science and Technology
Department of Food and Agricultural Products Technology

Sistem Manajemen Mutu
Quality Management System

TPTP215238 (2 SKS)

Dosen Pengampu/*Lecturers*:

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UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
2025

	Universitas Gadjah Mada Faculty of Agricultural Technology Department of Food and Agricultural Products Technology Master in Food Science and Technology Even Semester 2024/2025					Kode Dokumen (Document code):
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RENCANA PROGRAM DAN KEGIATAN PEMBELAJARAN SEMESTER (RPKPS) (COURSE SYLLABUS)						
Kode Mata Kuliah (Course Number)	Nama Mata Kuliah (Course Title)	Bobot (Credits)		Semester (Semester)	Status Mata Kuliah (Course Status)	Mata Kuliah Prasyarat (Prerequisite Courses)
TPTP215238	Sistem Manajemen Mutu (Quality Management System)	T: 3	P: -	Genap (Even)	Pilihan (Elective)	-
Deskripsi Singkat Mata Kuliah (Short Course Description)	Prinsip-prinsip manajemen mutu serta elemen kunci dalam sistem manajemen mutu, termasuk standar ISO 9001, ISO 17025, dan ISO 22000. Sistem dokumentasi, perencanaan audit, serta keterkaitan antara standar ISO dengan standar mutu lainnya. Tahapan penerapan sistem manajemen mutu serta pengembangannya dalam industri produk pangan dan pertanian. Mata kuliah ini berkontribusi pada SDG 12 (Konsumsi dan Produksi yang Bertanggung Jawab). (Principles of quality management and key elements of quality management systems, including ISO 9001, ISO 17025, and ISO 22000 standards. Documentation systems, audit planning, and the interrelationship between ISO standards and other quality standards. The stages of implementing quality management systems and their development within the food/agricultural product industry. This course contributes to 12 (Responsible Consumption and Production)).					
Capaian Pembelajaran Lulusan yang Dibebankan pada MK (Program Learning Outcomes (PLO) Assigned to the Course)	CPL 3 (PLO 3)	Menguasai konsep teoritis dalam bidang spesifik ilmu dan teknologi pangan serta memahami perkembangan mutakhir di bidang tersebut (Mastering theoretical concepts in specific areas of food science and technology and understand its recent advances)				
Course Learning Outcomes (CLO)	Setelah menyelesaikan pembelajaran mata kuliah ini, mahasiswa diharapkan mampu: (After completing this course, students are expected to be able to:)					
	CPMK 3.2 (CLO 3.2)	Memahami perkembangan terkini dalam ilmu dan teknologi pangan dari publikasi ilmiah terbaru [CPL 3] (Understand the current development in food science and technology from recent scientific publications [PLO 3])				
CLO Relation to Learning Material,		Materi Pembelajaran (Learning Materials)			Bentuk Pembelajaran (Forms of Learning)	Alokasi Waktu (Time Allocation)

Learning Forms, and Time Allocation	CPMK 3.2 (CLO 3.2)	Pendahuluan: silabus, metode penilaian untuk setiap Capaian Pembelajaran Mata Kuliah (CPMK), sistem penilaian, serta kosakata dalam Sistem Manajemen Mutu berbasis ISO 9000 (<i>Introduction: Syllabus, Assessment Method for Each Course Learning Outcomes, scoring systems. Vocabulary QMS (ISO 9000)</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>)	1 pertemuan <i>1 meeting</i> Masing-masing terdiri dari: <i>Each meeting consists of:</i> 3x50 menit sinkronus (<i>3x50 minutes synchronous</i>) 3x60 menit penugasan terstruktur (<i>3x60 minutes of structured assignments</i>) 3x60 kegiatan mandiri (<i>3x60 minutes of independent study</i>)
		Prinsip-prinsip Sistem Manajemen Mutu (ISO 9001:2015) (<i>Principles of Quality Management Systems (ISO 9001: 2015)</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	1 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		Standar ISO 9001:2015 (<i>ISO 9001:2015 standards</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	2 meetings Each meeting consists of: 3x50 minutes synchronous

				3x60 minutes of structured assignments 3x60 minutes of independent study
		Standar ISO 9001:2015 (ISO 9001:2015 standards)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	2 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		Standar ISO 9001:2015 (ISO 9001:2015 standards)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	2 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		Standar ISO 9001:2015 (ISO 9001:2015 standards)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	2 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments

				3x60 minutes of independent study
		Sistem dokumentasi mutu (ISO 10013) (<i>Documentation systems (ISO 10013)</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	4 meetings Each meeting consists of: 3x50 minutes synchronous 3x50 minutes of structured assignments 3x60 minutes of independent study
		UTS (Midterm Exam)		
		Audit sistem manajemen mutu (ISO 19011) (<i>Quality system audits (ISO 19011)</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	3 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		Tugas dan diskusi: audit sistem manajemen mutu (<i>Assignment and discussion: Quality System Audit</i>)	- Kuliah (<i>Lecture</i>) - Diskusi (<i>Discussion</i>) - Membaca (<i>Reading</i>)	3 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		Sertifikasi sistem manajemen mutu	Kuliah (<i>Lecture</i>)	3 meetings

		(Quality Management system certification)	- Diskusi (Discussion) - Membaca (Reading)	Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		• Sistem manajemen keamanan pangan (Food Safety Management systems)	- Kuliah (Lecture) - Diskusi (Discussion) - Membaca (Reading)	3 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		• Presentasi Studi Kasus (Case based presentation)	- Presentasi (Presentation) - Diskusi (Discussion)	2 meetings Each meeting consists of: 3x50 minutes synchronous 3x60 minutes of structured assignments 3x60 minutes of independent study
		UAS (Final Exam)		
Metode Pembelajaran Learning Methods	Presentasi, Q&A, Diskusi, Pembelajaran berbasis kasus (Presentation, Q&A, Discussion, Case-based Learning)			

Beban Kerja <i>Workload</i>	Total workload per semester adalah 144 jam, yang terdiri atas 180 menit per minggu untuk kegiatan perkuliahan, 180 menit per minggu untuk tugas terstruktur, dan 180 menit per minggu untuk belajar mandiri, dengan total 16 minggu termasuk UTS dan UAS. <i>(The total workload is approximately 144 hours per semester, consisting of 180 minutes of lectures per week, 180 minutes of structured assignments per week, and 180 minutes of self-study per week, for a total of 16 weeks including mid-term and final examinations.)</i> Perhitungan Workload per Semester <i>(Workload calculation for one semester)</i> = 9 jam/minggu × 16 minggu/semester = 144 jam/semester = 144 jam/semester ÷ 26 jam/ECTS = 5,55 ECTS/semester = 9 hours/week × 16 weeks/semester = 144 hours/semester = 144 hours/semester ÷ 26 hours/ECTS = 5.55 ECTS/semester Total Workload = 5.55 ECTS/semester Catatan (Notes): 1 ECTS setara dengan 25–30 jam workload mahasiswa, dengan 26 jam ditetapkan sebagai standar minimum. <i>(1 ECTS is equivalent to 25-30 hours of work, with 26 hours set as the minimum standard.)</i>
Pengalaman Belajar Mahasiswa <i>(Students Activities)</i>	Sesi Sinkron <i>(During Synchronous Sessions):</i> ● Berpartisipasi aktif dalam diskusi terkait materi pembelajaran dan studi kasus. <i>Actively engage in discussions on material and case studies.</i> Sesi Asinkron/Mandiri/Penugasan Terstruktur <i>(During Asynchronous/Self-Study/Structured Assignments):</i> ● Belajar kelompok <i>Group study</i> ● Menyelesaikan kuis-kuis <i>Completing quizzes</i> ● Refleksi terhadap materi pembelajaran <i>Reflecting on material</i> ● Menelaah literatur serta isu-isu <i>Reviewing literature and issues</i> ● Mengembangkan gagasan proyek multidisipliner <i>Working on multidisciplinary project ideas</i>
Akses Media Pembelajaran/ LMS dan Persentase Luring & Daring	https://simaster.ugm.ac.id/ Luring (<i>Offline</i>): 100% Daring (<i>Online</i>): 0%

(Learning Media Access/ LMS and Offline & Online Percentage)								
Metode Penilaian dan Keselarasan dengan CPMK (Assessment Method for Each Course Learning Outcomes)	Basis Evaluasi (Evaluation Basis)	Komponen Evaluasi (Evaluation Component)	Bobot (Percent age)	CLO 3.2				
	A. Aktivitas Partisipatif*) Participatory Activities*)	Penugasan Assignments						
	B. Hasil Project/Hasil Studi Kasus/ Hasil PBL*) Project Results/Case Study Results/PBL Results*)	Presentasi Presentation	40%	v				
	C. Kognitif Cognitive	Skill-based Assessment (SBA)						
		Kuis Quiz						
		UTS Midterm Exam	30%	v				
		UAS Final Exam	30%	v				
		Total	100%					
Daftar Referensi (Reference)	1. International Organization for Standardization. (2015). <i>ISO 9001:2015 – Quality management systems — Requirements</i> . 2. International Organization for Standardization. (2017). <i>ISO/IEC 17025:2017 – General requirements for the competence of testing and calibration laboratories</i> . 3. International Organization for Standardization. (2018). <i>ISO 22000:2018 – Food safety management systems — Requirements for any organization in the food chain</i> . 4. Wallace, C. A., Sperber, W. H., & Mortimore, S. E. (2018). <i>Food Safety for the 21st Century: Managing HACCP and Food Safety throughout the Global Supply Chain</i> . Wiley. 5. Oakland, J. S. (2019). <i>Total Quality Management and Operational Excellence (5th ed.)</i> . Routledge. 6. Articles in scientific journal: Food Control							
Nama Dosen Pengampu (Teaching Team)	1. Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc. 2. Prof. Dr. Ir. Sri Raharjo, M.Sc. 3. Prof. Dr. Ir. Retno Indrati, M.Sc. 4. Bambang Dwi Wijatniko, S.T.P., M.Agr.Sc., M.Sc., Ph.D.							
Otorisasi (Authorization)	Tanggal Penyusunan (Date)	Koordinator Mata Kuliah (Course Coordinator)	Koordinator Bidang Keahlian (Jika Ada) (Head of Curriculum (if available))		Ketua Program Studi (Head of the Study Program)			

	02 Februari 2025	 Dr. Dwi Larasatie Nur Fibri, S.T.P., M.Sc.	-	 Dr. Ir. Muhammad Nur Cahyanto, M.Sc
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