



PLAN LEARNING SEMESTER (RPS)

**PROGRAM STUDIES S1 ANIMAL
HUSBANDRY**

**SUBJECT
QUALITY AND SECURITY FOOD PRODUCTS CATTLE**

**UNIVERSITY ANDALAS
2023**

1. Description Short Eye Studying

This course studies how to carry out control and supervision. quality product processed results cattle, start from material standard until product So. In this lecture, the ASUH product criteria, quality classification, and further information are provided. various method control quality Which covering Standard sanitation Operational Procedures (SSOP), Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP) set of concepts halal and certification quality livestock products. This course emphasizes the application of quality standardization and quality control in processed livestock products, therefore practitioners are needed to provide face-to-face lectures and practice.

The method used in this lecture is a lecturer delivering the material, while some materials are delivered face-to-face by practitioners using LCD displays, images, and videos, complemented by discussions and questions and answers. Students also participate in laboratory practicums, the material of which is tailored to the course material. given in class, as well as given task For deepen understanding student To directly observe the application of the material presented, industry visits to companies owned by practitioners were also *conducted* .

2. Plan Learning Semester

2.1. Format RPS For Eye Studying with Lectures System Semester/Cycle/Stage

SUBJECT	CODE	URL <i>I-Learn Subject</i>	WEIGHT (credits)	Semester	Date Compilation
Food Quality and Safety Results cattle	PTK 62127	ansci.ilearn.unand.ac.id	3 (2- 1)	2	19 June 2022
AUTHORIZATION		Developer RPS/Coordinator Team Teaching		Chairman Study Program	
		Afriani Sandra, S.Pt., M.Sc		Dr. Kusnadidi Subekti	
Achievements Learning (CP) Graduates/Study Program	CP 2. Mastery Knowledge Knowledge And Technology (PP) 1. Control knowledge and livestock technology effective and efficient and supported by digital technology, covering breeding, feed provision, product processing, marketing management and organization of sustainable livestock production systems. CP 4. Mastery Skills Special (KK) 1. Able to apply livestock technology to industrial scale as well scale of people's farms oriented on increasing production, efficiency, quality and sustainability based on mastery of animal husbandry science which includes breeding, feed provision, product processing, management and sustainable livestock production systems including optimizing the potential of local livestock.				
Achievements Learning Courses (CP-MK)	1. Student capable explain principle quality And analyze quality material food results cattle. (CP-2 PP-1, CP4 KK- 1) 2. Student capable learn And develop Alone (self learn) various method System Quality And Security Food Livestock Products (CP-2 PP-1, CP4 KK-1) 3. Student capable explain method control quality And evaluate something business has fulfilled criteria in control quality by visiting MSMEs by implementing Project Based Learning. (CP-2 PP-1, CP4 KK-1) 4. own ability For Work in a way team, discuss And be creative high/hard skills (CP-2 PP1) 5. Student able to explain various form certification Which must filled by industry small, medium And big. (CP-2 PP-1, CP4 KK- 1)				
Sub CP-MK (If There is)	-				

Brief Description of Course		Eye studying This learn about How do control And supervision quality product processed results cattle, start from materials standard until product So. On lectures This Also explained criteria product CARE, classification quality, furthermore given various method control quality Which covering Standard sanitation Operational Procedures (SSOP), Good manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP) as well as the halal concept and quality certification of livestock products. Material: Quality and safety of ASUH livestock products, Definition of Quality, quality classification (Physical, Chemical, Microbiological, Sensory) and basic considerations class quality results cattle, damage And decline quality food results cattle, standardization quality, program control quality And security food results cattle (SSOP, GMP, HACCP), draft Halal, certification quality results cattle (PIRT, BPOM, Halal, ISO)	
Library	Main:	1. Nielsen, S.S. 2010. Food Analysis. 4 th Edition of Food Science Text Series. Springer	
	Pendukung :	1. Yadav, V. 2005. Food Analysis and quality Control. Government Polytechnic. India 2. Winarno. FG 2002. HACCP And its implementation In Industry Food. M-Brio Press. Bogor 3. Mamat, M.Z., Musa, N.Z and Hasbullah, M. 2017. Institutionalization of Halal Industry in Malaysia and Thailand : A Preliminary Study. Sejong University. South Korea. 4. Food and Drugs Administration. 2022. Bacteriological Analytical Manual (BAM). United stated. 2. Trienekens, J and Zuurbier, P. 2008. Quality and Safety Standards in the Food Industry, developments and Challenges. Internasional Journal production Economics. 113: 107-122 5. Savov, A.V., Kouzmanov, G.B. 2009. Food Quality and Safety Standards at Glance. Biotechnology and Biotechnological Equipment. United Kingdom 6. Ramos, L., 2020. Chemical Analysis of Food. Basics and advances in Sampling and Sample Preparation. 7. Hermawati, D. 2000. Test Quality Product Farm. Magazine Inofet. Vol 7, December 2000. 8. Invite - Invite Republic Indonesia Number 18 Year 2012 about Food Approved in Jakarta Date 16 November 2012 9. Sugiono. 2004. Chemistry Food. Faculty Technique University Country Yogyakarta. 10. Rochmawati, N. 2019. Sood Science and Sensory Analysis. Ottimmo International Master Gourmet Academy. Surabaya. Indonesia	
Media Learning		Device soft :	Device hard :
		Video (You Tube), ilearn	Laptop, LCD
Team Guardian Eye Studying		Drh. Yuherman, MS, Ph.D Dr. Indri Juliyarsi, SP., MP Dr. Sri Melia, S.TP., MP Deni Novia, SP, MP Afriani Sandra, S.Pt., MSc Aronal Arief Son, S.Pt., M.Sc., Ph.D Dr. Ely Vebriyanti, S.Pt., MP Ade Rakhmadi, S.Pt, MP Ade Soul, S.Pt., MP., Ph.D Rizki Bi Setiawan S.Pt., M.Sc	
Eye studying pre condition		PT125 Technology Results Cattle	

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Offli ne Face to Face	Face Advance Online	Independent	Collaborative			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
1	-	-	-	Lecture , discuss ion, 2×50 minute	-	-	-	iLearn	RPS and study contract	-
2	Students are able to understand and explain about quality And safety of livestock products that are ASUH. (CP-1 PI-1) CPMK- 1	Accuracy in explaining: 1. Defi nition of food Foster Care 2. Princi ples and categories ASUH Food		Lecture , discuss ion, 2×50 minute	-	Task 1: Find and report livestock products that do not meet halal criteria	-	iLearn	Definition, Procedure and ASUH Food Criteria	Hermawa ti (2000)
3	Students are able to understand and explain the meaning of quality and quality class and the basis for considering quality class. results cattle (CP- 1 PP-1, CPMK-1)	Accuracy in explaining the basis for consideration quality class .	Quiz 1 (4%)	Lecture , discuss ion, 2×50 minute	-	-	-	iLearn	Definition of quality and class quality	Nielsen (2010) Law RI No 12 (2012)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Learning Activities/Forms [Estimated Time]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Offli ne Face to Face	Face Advance Online	Independent	Collaborative			
4	Student able to understand and explain Physical Quality Product Livestock Products (CP-1 PI-1 CP-4 KK-1) CPMK-1, 2	Accuracy in explaining and analyzing types of physical quality		Lecture , discuss ion, 2×50 minute	-	Task 2: Observing and reporting physical quality deviations in products livestock products (Case Study)	-	iLearn	Scope (Texture, Viscosity, cooking loss, spectral, pH, color, yield, BJ) and Method Analysis	Nielse n (2010)
5	Student able to understand and explain Chemical Quality Product Results Cattle (CP-1 PI- 1, CP-4 KK-1) CPMK-1, 2	Accuracy in explaining and analyzing types of chemical quality	Quiz 2 (4%)	Lecture , discuss ion, 2×50 Minute Practical 1 x 50 minute	-	Task Read: Ramos (2020)	-	iLearn	Scope (Proximate, TTA, food additives, ingredients poison , toxicity), Method analysis	Ramo s (2020) Chapter 1 Sugion o (2004)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Face -to - Face	Stare Face Online	Independent	Collaborative			
6	Student able understand and explain Definition Quality Microbiology (CP-1 PI-1, CP- 4, KK- 1) CPMK-1,2,3	Accuracy deep understand and analyze quality microbiology.	Quizzes 3 (4%)	Lecture, discussion , 2×50 Minute 2x50 Practical minute	-	Task Read : FAO (2002)	-	iLearn	Room Scope (types of microbes pathogens, influence to quality) and Methods Analysis (TPC, media, Analysis bacteria pathogens, TBAL, Technique planting bacteria, how to calculation amount bacteria, Technique dilution, test antimicrobial)	FAO (2022)
7	Student able to understand and explain Understanding Sensory Quality (CP- 1 PI- 1) CPMK-1, 2, 3	Accuracy in understanding And do testing quality Sensory	Quiz 4 (4%)	Lectures, discussions, 2×50 Minute Practical 1 x 50 minute	-	Task 3: Conducting testing organoleptic a number of product results cattle	(Project Based Learning)	iLearn	Room Scope (Aroma, taste, flavor, texture, color, overall) Method and Analysis (Hedonic, quality hedonic, (Grading)	Rochma w ati (2019)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning materials / Study Materials	Ref.
				Synchronous*		Asynchronous**		Media		
				Offli ne Face to Face	Face Advance Online	Independent	Collaborative			
8	Student capable understand And explain about quality And safety of livestock products CARE.(CP-1 PI- 1) CPMK- 1 Student able to understand and explain Classification Quality Product Results Cattle (CP-1 PI-1 CP- 4 KK- 1) CPMK 1, 2, 3	Look rubric Mid-term exam (26%)	Exam write.	Exam write, 2 × 50 minute	-	-	-	-	Food Foster Care Classification quality (Physique, Chemistry, Microbiology, Sensory)	Hermawati (2000) Nielsen (2010) Republic of Indonesia Law No 12 (2012) FAO (2022)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Face -to - Face	Stare Face Online	Independent	Collaborative			
9	Student able understand and explain damage And decline quality food results cattle (CP-1P-1, CP-4, KK-1) CPMK-1, 2, 3, 4	Accuracy deep explain the damage and decline quality product results cattle	-	Lectures, discussions, 2×50 Minute	-	Task 4: Create a resume journal regarding quality damage to processed livestock products	Case study : Video analysis of product counterfeiting	ILearn YouTube	Quality Deterioration, Quality Decline, Defective Aspect , forgery and pollution	Nielsen (2010)
10	Students are able to understand and explain regarding quality standardization and quality control (CP-1 P-1, CP-4, KK-1)	Accuracy in explaining Standardization Quality and Quality Control	Quiz 5 (4%)	Lecture , discuss ion, 2×50 Minute	-	-	-	iLearn	Definition of Quality Standardizati on , Purpose and uses, types Standardization Quality, Procedure compilation Standardization Quality (SNI), Draft control quality food, QCC (Quality Control Circle)	Savov (2009)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Offli ne Face to Face	Face Advance Online	Independent	Collaborative			
11	Students are able understand and explain program quality control and security livestock feed (SSOP) (CP-1 P-1, CP-4, KK- 1)	Accuracy in explain and apply program SSOP	SSOP Applicatio n in industry	Studying, discussion , 2×50 minute s. With Practiti oners Practical 1x50 minute.	-	-	Project Based Learning with Practitioner	iLearn Youtube	Definition, 8 principle SSOP and applications SSOP	Savov (2009)
12	Students are able to understand and explain quality control programs and security livestock food (GMP) (CP-1 P-1, CP-4, KK-1)	Accuracy in explaining and apply the GMP program	GMP Applica tion in industry (10%)	Lecture , discuss ion, 2×50 Minutes with a Practitione r Practical 1x50 minute	-	-	Project Based Learning with Practitioner	iLearn Youtube	Definition, stages and GMP applications	Trieneken s and Zuurbier (2008)

Mgg.	CP-MK and/or Sub CP-MK	Indicator Evaluation	Assessme nt Form	Activities/Forms Learning [Time Estimation]					Learning Materials/ Materials Study	Ref.
				Synchronous*		Asynchronous**		Media		
				Face Offline Face	Face Online Face	Independent	Collaborative			
13	Student able to understand and explain program quality control and security food results cattle (HACCP) (CP-1 P-1, CP-4, KK- 1)	Accuracy in explaining and apply program HACCP	Processing application milk Thick	Lecture, discussion, 2×50 Minute. Minutes with Practitioner Practical 1x50 minute	-	-	Project Based Learning with Practitioner	iLearn Youtube	Definition , 7 Principles, Application HACCP on the product	Winarn o (2002)
14	Students are able to understand and explain the concept of Halal (CP-1 P-1, CP- 4, KK-1)	Accuracy in explaining the concept of halal products	Quiz 6 (4%)	Lectures, discussions, 2×50 minutes.	-	-	-	iLearn Youtube	The Concept of Halal, the Relationship between Halal and the Verses of the Quran, and the Substance Halal, Identification Method	Mom et al. (2017)

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				Synchronous*		Asynchronous**		Media		
				Offli ne Face to Face	Face Online Face	Independent	Collaborative			
15	Students are able to understand and explain about livestock product quality certification. (CP-1 P-1, CP-4, KK-1)	Accuracy in explaining quality certification and regulations regarding quality certification		Lecture , discuss ion, 2×50 minutes with practitioners Practical 1x50 minute	-	-	Project Based Learning with Practitioner	I-learn Youtube	Room scope, Procedures and Quality Certification Systems (PIRT, BPOM, Halal, ISO)	Savov (2009) UU RI No 12 (2012)
16	Able students apply quality standards And Quality control in the form of cooperation team, discuss And highly creative/hard skills with implement Projects Based Learning (CP-1PI- 2 PI-3, CP-2 PI-3, CP- 8 PI- 3) Student able understand and explain about certification Quality Results Cattle (CP-1 P-1, CP- 4,	See rubric UAS (30%)	Exam Write	Exam write, 2 × 50 minute	-	-	-	I- learn	SNI GMP SSOP HACCP PIRT BPOM Halal ISO	Savov (2009) UU RI No 12 (2012) Winarno (2002) Trienek ens and Zuurbier (2008)

	KK- 1)								
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2.2. Table plan assessment

CPMK	Quiz				Mid-term exam	Quiz		Application Technology		Final Exam	Total
	1	2	3	4		5	6	1	2		
1					6%						6%
2	4%	4%			10%						18%
3			4%	4%	10%					15%	33%
4						4%	4%	10%	10%	15%	43%
TOTAL	4%	4%	4%	4%	26%	4%	4%	10%	10%	30%	100%

CPMK:

1. Student capable explain principle quality And analyze quality material food results cattle. (CP-2 PP-1, CP4 KK- 1)
2. Student capable learn And develop Alone (self learn) various method System Quality And Security Food Livestock Products (CP-2 PP-1, CP4 KK-1)
3. Student capable explain method control quality And evaluate something business Already fulfil criteria in control quality by visiting MSMEs by implementing Project Based Learning. (CP-2 PP-1, CP4 KK-1)
4. Own ability For Work in a way team, discuss And be creative high/hard skills (CP-2 PP1)
5. Student capable explain various form certification Which must filled by industry small, medium And big. (CP-2 PP-1, CP4 KK- 1)

CASE STUDY :

FORGERY PRODUCT RESULTS CATTLE (THE CHICKEN IS TYREN)

Analysis link video in lower This :

<https://youtu.be/RCg0t49pikw>

PROJECT BASED LEARNING (THEORY AND APPLICATION) TOGETHER PRACTICE IS

DONE BY A TEAM (5 STUDENTS/TEAM)

WITH MATERIAL :

1. APPLICATION GMP
2. APPLICATION SSO
3. HACCP APPLICATION
4. MANAGEMENT QUALITY CERTIFICATION

PRACTICAL

1. TEST QUALITY CHEMISTRY PRODUCT RESULTS CATTLE
2. TEST QUALITY MICROBIOLOGY PRODUCT RESULTS CATTLE
3. TEST QUALITY SENSORY PRODUCT RESULTS CATTLE
4. Visiting INDUSTRY (APPLICATION SSOP, GMP, HACCP)

PLAN ACTIVITY LEARNING WHICH DONE BY PRACTITIONER

Meeting to	Sunday to	Long Meeting (O'clock)	Form Learning	Form Assessment	Topics/Materials Study/Material Teach
11	11	1 O'clock	Face Advance	Project Based Learning	GMP
12	12	1 O'clock	Face Advance	Project Based Learning	SSOP
13	13	1 O'clock	Face Advance	Project Based Learning	HACCP
15	15	1 O'clock	Face Advance	Project Based Learning	Certification quality

3. PROFILE POWER TEACHER AND PRACTITIONER

No	NIDN	Name Complete And Title	Position Academic	Eye The lecture supported	Concentration Competence Skill
1.	0024115902	Drh. Yuherman, MS., Ph.D	Lecturer Head	Quality And Security Food Results Cattle	Technology Results Cattle
2.	0015077606	Dr. Indri Juliyarsi, SP., MP	Lecturer Head	Quality And Security Food Results Cattle	Technology Results Cattle
3.	0004067502	Dr. Sri Melia, SP., MP	Lecturer Head	Quality And Security Food Results Cattle	Technology Results Cattle
4.	0030117703	Deni Novia, SP., MP	Lecturer Head	Quality And Security Food Results Cattle	Technology Results Cattle
5.	0010048204	Afriani Sandra, S.Pt., MSc	Lecturer	Quality And Food Safety Results Cattle	Technology Results Cattle
6.	0023088303	Aronal Arief Son, Ph.D	Assistant Expert	Quality And Security Food Results Cattle	Technology Results Cattle
7.	0011027906	Dr. Ely Vebriyanti, S.Pt., MP	Assistant Expert	Quality And Security Food Results Cattle	Technology Results Cattle
8.	0004058003	Ade Rakhmadi, S.Pt., M.Sc	Assistant Expert	Quality And Security Food Results Cattle	Technology Results Cattle
9.	0017078502	Ade Soul, Ph.D	Lecturer	Quality And Security Food Results Cattle	Technology Results Cattle
10	-	Rizki Bi Setiawan, M.Sc	-	Quality And Security Food Results Cattle	Technology Results Cattle

