Module Description
Food Quality Supervision and Control

Module designation	Food Quality Supervision and Control
Module code	23G03120502
Semester(s) in which the module is taught	3rd semester
Person responsible for the module (lecturers)	❖ Prof. Dr. Ir. Meta Mahendradatta ❖ Dr. rer.nat. Ir. Zainal, STP., M.Food.Tech. ❖ Dr. Muhammad Asfar, STP., MSi ❖ Muhpidah, 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	General Microbiology
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) ILO 8. Conducts chemical and physical analysis of food to support quality management and control, including food products for special dietary purposes (C5)
	CLO 1. Students are able to conceptually understand the principles and guarantees of food quality control CLO 2. Students are able to conceptually understand the food quality assurance system and its application
Content	⍰ Quality Food ⍰ Food Safety Hazards

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Food Quality Assurance System
Transgenic Food
Recording and reporting (control chart)

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<tr><td>Examination form</td><td>Writing (essay)</td></tr>
<tr><td>Study and examination requirements</td><td>
Examination requirements: Attendance above 80%

Individual tasks: 20%
Group task: 20%
Case study: 40%
Presentation: 20%

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
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<tr><td>Reading list</td><td>

Kramer, A. and B.A. Twigg, 1970. Quality Control for the Food Industry. The Avi Publishing Company, Inc., Westport Connecticut.
Rampenggan, V., J. Pontoh, and D.T. Sembel, 1985. Fundamentals of Food Quality Supervision, BKS-PTN, Eastern Indonesia.
Soekarto, S.T., 1990. Fundamentals of Food Quality Supervision and Standardization, PAU Food and Nutrition IPB, Bogor.
Halal Food Processing
Control Chart
FAO, 1998. Food Quality and Safety Systems.
FAO, 1995. Quality Management and Quality Systems Elements, Part 1: Guidelines.

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<tr><td>Date of last amendment</td><td>9 July 2025</td></tr>
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