



Module Description Food Quality Supervision and Control

| Module designation | Food Quality Supervision and Control | | | |
|-------------------------------|--|--|--|--|
| Module code | 23G03120502 | | | |
| Semester(s) in which the | 3 rd semester | | | |
| module is taught | | | | |
| Person responsible for the | ❖ Prof. Dr. Ir. Meta Mahendradatta | | | |
| module (lecturers) | ❖ 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 | | | | |
| Module objectives/ Intended | ILO 2. Demonstrates a comprehensive understanding of | | | |
| Learning Outcomes (ILO) | 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 | 2 Quality Food | | | |
| | Food Safety Hazards | | | |



Bachelor Programme in Food Science & Technology



| | ? | Food Quality Assurance System | | | | | |
|------------------------|---|--|--------------|------------------|--|--|--|
| | ? | , | | | | | |
| | ? | Recording and reporting (control chart) | | | | | |
| Examination form | W | Writing (essay) | | | | | |
| Study and examination | Ex | Examination requirements: Attendance above 80% | | | | | |
| requirements | | | | | | | |
| | ? | ☑ Individual tasks: 20% | | | | | |
| | ? | Group task: 20% | | | | | |
| | ? | | | | | | |
| | ? | Presentation: 20% | | | | | |
| | | | | | | | |
| | G | Grading: | | | | | |
| | | Numerical range | Letter grade | Conversion value | | | |
| | | 85 - 100 | A | 4.00 | | | |
| | | 80 - < 85 | A- | 3.75 | | | |
| | | 75 - < 80 | B+ | 3.50 | | | |
| | | 70 - < 75 | В | 3.00 | | | |
| | | 65 - < 70 | B- | 2.75 | | | |
| | | 60 - < 65 | C+ | 2.50 | | | |
| | | 50 - < 60 | С | 2.00 | | | |
| | | 40 - < 50 | D | 1.00 | | | |
| | | < 40 | Е | 0.00 | | | |
| | If student(s) receives(s) a score below 40, student(s) mu | | | | | | |
| | re | retake the course | | | | | |
| Reading list | 1. 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 | | | | | | |
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| | 5. Control Chart | | | | | | |
| | 6. FAO, 1998. Food Quality and Safety Systems. 7. FAO, 1995. Quality Management and Quality Systems Elements, Part 1: Guidelines. | | | | | | |
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| Date of last amendment | 9 | 9 Maret 2025 | | | | | |
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