

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



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

Topik Terpilih V-VIII

Selected Topics V-VIII

TPTP215046-TPTP215049 (2 SKS)

Dosen Pengampu/*Lecturers:*

Tim Dosen Program Studi S2 ITP (*Master's Program in Food Science
and Technology Teaching Team*)

**UNIVERSITAS GADJAH MADA
FACULTY OF AGRICULTURAL TECHNOLOGY
2024**

	Universitas Gadjah Mada Faculty of Agricultural Technology Department of Food and Agricultural Products Technology Master in Food Science and Technology Odd/Even Semester 2024/2025					Kode Dokumen (Document code):
						...
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)
TPTP215046- TPTP215049	Topik Terpilih V-VIII (Selected Topics V-VIII)	T: 2	P: -	Gasal/Genap (Odd/Even)	Pilihan (Elective)	-
Deskripsi Singkat Mata Kuliah (Short Course Description)	Berisi aktivitas akademik mahasiswa, meliputi student mobility dan aktivitas akademik lainnya yang dapat dikonversi menjadi SKS sesuai ketentuan Program Studi dan kesetaraan SKS pada mitra/instansi terkait, serta dapat dilaksanakan pada Semester Gasal maupun Genap. (Contains student academic activities, including student mobility and other academic activities that can be converted into credits (SKS) in accordance with Study Program regulations and credit equivalency at partner institutions/relevant agencies, and may be implemented in either the Odd or Even semester.)					
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)				
Capaian Pembelajaran Mata Kuliah (CPMK) (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])				
Kaitan CPMK dengan Materi dan Bentuk Pembelajaran, serta Alokasi Waktu (CLO Relation to Learning)		Materi Pembelajaran (Learning Materials)		Bentuk Pembelajaran (Forms of Learning)	Alokasi Waktu (Time Allocation)	
	CPMK 3.2 (CLO 3.2)	Disesuaikan dengan aktivitas akademik yang dipilih (meliputi student mobility dan/atau aktivitas akademik lain) serta mencerminkan capaian		Mengikuti bentuk pembelajaran sesuai kegiatan yang dilaksanakan pada mitra/instansi	Mengacu pada beban dan durasi kegiatan akademik yang diikuti mahasiswa sesuai	

Material, Learning Forms, and Time Allocation)		pembelajaran yang ditargetkan melalui materi/kompetensi inti sesuai kegiatan pada mitra/instansi terkait. <i>(Determined based on the selected academic activity (including student mobility and/or other academic activities) and reflecting the targeted learning outcomes through core competencies/materials aligned with the partner/relevant agency activity.)</i>	terkait, seperti kuliah, praktikum, proyek, penelitian, magang, atau bentuk pembelajaran lain yang setara, dengan bimbingan dosen pembimbing. <i>(Follows the learning forms implemented in the selected activity at the partner institution/relevant agency, such as lectures, practicums, projects, research, internship, or other equivalent learning forms, with academic supervision.)</i>	karakter aktivitas dan ketentuan Program Studi. <i>(Refers to the workload and duration of the academic activity undertaken by the student in accordance with the nature of the activity and Study Program regulations.)</i>
		Ujian Akhir Semester / Hasil Tugas Proyek / Studi Kasus Final Exam/Project Results/Case Study Results		
Metode Pembelajaran (Learning Methods)	Experiential/work-based learning, project/problem-based learning, studi mandiri terarah, mentoring/supervisi, refleksi (logbook), serta presentasi/seminar hasil. <i>(Experiential/work-based learning, project/problem-based learning, guided self-directed learning, mentoring/supervision, reflective logbook, and final presentation/seminar.)</i>			
Beban kerja (Workload)	Total workload per semester adalah 96 jam, yang terdiri atas 120 menit per minggu untuk kegiatan perkuliahan, 120 menit per minggu untuk tugas terstruktur, dan 120 menit per minggu untuk belajar mandiri, dengan total 16 minggu termasuk UTS dan UAS. <i>(The total workload is approximately 96 hours per semester, consisting of 120 minutes of lectures per week, 120 minutes of structured assignments per week, and 120 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> = 6 jam/minggu × 16 minggu/semester = 96 jam/semester = 96 jam/semester ÷ 26 jam/ECTS = 3,7 ECTS/semester = 6 hours/week × 16 weeks/semester = 96 hours/semester = 96 hours/semester ÷ 26 hours/ECTS			

	= 3.7 ECTS/semester Total Workload = 3,7 ECTS/semester Catatan (Notes): 1 ECTS setara dengan 25–30 jam workload mahasiswa, dengan 26 jam ditetapkan sebagai standar minimum. (1 ECTS is equivalent to 25-30 hours of work, with 26 hours set as the minimum standard.)							
Pengalaman Belajar Mahasiswa <i>(Students Activities)</i>	Mahasiswa melaksanakan aktivitas akademik pada mitra/instansi terkait, mendokumentasikan proses dan capaian pembelajaran, mengikuti bimbingan, serta menyusun laporan dan presentasi hasil kegiatan. <i>(Students conduct academic activities at the partner institution/relevant agency, document learning processes and outcomes, participate in supervision, and prepare a final report and presentation.)</i>							
Akses Media Pembelajaran/ LMS dan Persentase Luring & Daring <i>(Learning Media Access/LMS and Offline & Online Percentage)</i>	https://simaster.ugm.ac.id/ Luring (Offline): 100% Daring (Online): 0%							
Metode Penilaian dan Keselarasan dengan CPMK <i>(Assessment Method for Each Course Learning Outcomes)</i>	Basis Evaluasi <i>(Evaluation Basis)</i>	Komponen Evaluasi <i>(Evaluation Component)</i>	Bobot <i>(Percent age)</i>	CLO 3.2				
	A. Aktivitas Partisipatif^{*)} <i>Participatory Activities</i>	Penugasan <i>Assignments</i>	30%	V				
	B. Hasil Project/Hasil Studi Kasus/ Hasil PBL^{*)} <i>Project Results/Case Study Results/PBL Results</i>	Presentasi <i>Presentation</i>	40%	V				
		Laporan <i>Report</i>	30%	V				
	C. Kognitif <i>Cognitive</i>	Skill-based Assessment (SBA)	-					
		Kuis <i>Quiz</i>	-					
		UTS <i>Midterm Exam</i>	-					
		UAS <i>Final Exam</i>	-					
		Total	100%					

Daftar Referensi (Reference)	Referensi mengikuti dokumen dan materi dari mitra/instansi terkait (silabus/ToR/modul) serta buku ajar dan artikel ilmiah yang relevan dengan bidang dan topik kegiatan mahasiswa. <i>(References follow the partner/relevant agency documents (syllabus/ToR/modules) and discipline-specific textbooks and scientific articles relevant to the student's activity.)</i>			
Nama Dosen Pengampu (Teaching Team)	Tim Dosen Program Studi S2 ITP <i>(Master's Program in Food Science and Technology Teaching Team)</i>			
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)
	05 August 2024	Dr. Ir. Muhammad Nur Cahyanto, M.Sc	-	Dr. Ir. Muhammad Nur Cahyanto, M.Sc