



BACHELOR IN FOOD & AGRICULTURAL PRODUCT TECHNOLOGY

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MODULE HANDBOOK QUALITY CONTROL

Module designation	Quality Control
Module code	TPHP212202
Module level	Bachelor
Semester(s) in which the module is taught	Semester 4 / Even Semester
Person responsible for the module	Bambang Dwi Wijatniko, S.T.P., M.Agr.Sc., M.Sc., Ph.D. Prof. Dr. Ir. Sri Raharjo, M.Sc. Wahyu Dwi Saputra, S.T.P., M.Agr.Sc., Ph.D. Dr. Fiametta Ayu Purwandari, STP., M.Sc.
Language	Indonesian
Relation to curriculum	Compulsory Courses
Teaching methods	SCL: Problem-based learning and discussion
Workload (incl. contact hours, self-study hours)	1. Lectures 2 credits x 50 minutes x 16 meetings = 1600 minutes = 26.67 hours = 26.67 hours/30 hours = 0.89 ECTS 2. Structured Assignments 2 credits x 60 minutes x 16 meetings = 1920 minutes = 32 hours = 32 hours/30 hours = 1.07 ECTS 3. Self-study 2 credits x 60 minutes x 16 meetings = 1920 minutes = 32 hours



	= 32 hours/30 hours = 1.07 ECTS Total workload = 3.03 ECTS (90.67 hours)			
Credit points	2 credits / 3.03 ECTS			
Required and recommended prerequisites for joining the module	No requirement needed			
Module objectives/intended learning outcomes	Programme Learning Outcome (PLO)			
	PLO P6	Be able to use the principles of food engineering, food preservation and processing, packaging materials and methods, cleaning and sanitation, and water and waste management		
	Module Learning Outcome (MLO)			
	MLO P6.33	Be able to explain the terminology of food quality and food safety		
	MLO P6.34	Be able to apply the principles of quality control and assurance		
	MLO P6.35	Be able to develop standards and specifications for a food product		
	MLO P6.36	Be able to evaluate the food quality testing system		
Content	1. Concepts of quality, quality control and quality assurance 2. Quality standards, raw material and final product specifications 3. Sources of variation and application of quality improvement concepts 4. Quantitative quality control tools (seven tools) 5. Qualitative quality control tools (new seven tools) 6. Quality attributes and correlation test of objective and subjective measurements. 7. Quality control applications in the food industry			
Examination forms	Evaluation Base	Evaluation Components	MLO	Percentage
	A. Participatory Activities	Discussion	-	-
	B. Case Study Results	Presentation and Report	-	-
		Midterm Exam	MLO P6.33, MLO P6.34	30%
		Final Exam	MLO P6.33, MLO P6.34	30%



	C. Cognitive	Skill-Based Assessment (SBA)	-	-
		Quiz	-	-
		Midterm Exam	MLO P6.35, MLO P6.36	20%
		Final Exam	MLO P6.35, MLO P6.36	20%
		Total		100%
Study and examination requirements	The final grade in the module is composed of (60% project results and 40% cognitive). Students must attend 75% of the total meetings to take the exam.			
Reading list	Main: 1. Feigenbaum, A.V. 1993. Total Quality Control, 3rd edition. McGraw-Hill Inc. 2. Mitra, A. 2016. Fundamentals of Quality Control and Improvement, 4th edition. John Wiley Inc. 3. Tague, N.R. 2005. The Quality Toolbox, 2nd edition. ASQ books. Addition: 1. Standards and regulations related to food quality 2. Youtube			
Last Modified	January 31 st , 2025			