

## **Module Descriptions**

A **module** is a self-contained **learning unit** within a higher education program that includes thematically related courses and is assigned a **fixed number of credits**. It follows specific **learning objectives**, includes an **assessment component**, and contributes to achieving the qualifications of a degree program. In some countries, "modules" are also named "courses".

Please provide a module description for each module. In addition to the compulsory and elective modules, this also includes credited internships and the final thesis.

Please summarize all module descriptions in one document (Module Handbook) and create a table of contents so that the modules can be found easily.

Module designation	Natural Food Technology
Semester(s) in which the module is taught	Even
Person responsible for the module	Drs. Sudarsono, M.Si
Language	Indonesian language
Relation to curriculum	Elective subject
Teaching methods	lecture, project, case study, seminar, examination
Workload (incl. contact hours, self-study hours)	Total workload is 91 hours per semester which consists of 100 minutes lectures, 120 minutes structured activities, and 120 minutes individual study per week for 16 weeks.
Credit points	2 SKS (3.2 ECTS)
Required and recommended prerequisites for joining the module	PLO-2
Module objectives/intended learning outcomes	



Content	This course equips students with the knowledge and practical skills to explain the scope and principles of natural feed technology and to apply cultivation techniques for a wide range			
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Examination forms	Test, rubrics, and presentation			
Study and examination requirements	Requirements for successfully passing the module The final mark will be weight as follow:			
	NO	Assessment Techniques	Percentage Weight Assessment (%)	Information
	1	Cognitive	50	Maximum assessment weight accumulation 50%
		Presence	5	
		Task	5	
		Quiz	10	
		Mid-semester exams	15	
		Final Semester Exam	20	
	2	Participatory	50	Maximum assessment weight accumulation 50%
		Case study	25	
		Team Base Project	25	
		Total	100	
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Reading list	<ul> <li>A. Wirosaputro, S. 1998. Clorella Makanan Kesehatan Global Alami. Yogyakarta: Universitas Gajah Mada.</li> <li>B. Djarijah, S.A. 1995. Pakan Alami. Yogyakarta: Kanisius.</li> <li>C. Dahril, T.1996. Rotifer Biologi dan Pemanfaatannya. Pekan Baru: UNRI-Press.</li> <li>D. Busniar, Munzir. 2006. Entomologi. Padang: Andalas University Press.</li> <li>E. Yurisman dan Sukendi. 2004. Biologi dan Kultur Pakan Alami. Pekan Baru: UNRI Press.</li> </ul>
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