

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	Labwork of Industrial Microbiology			
Semester(s) in which the module is taught	Odd			
Person responsible for the module	Dr. Anna Rakhmawati, 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 320 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	Biochemistry, Microbiology, and Mycology			
Module objectives/intended learning outcomes	PLO 5, PLO 9, PLO 10			
Content	This course will discuss the isolation, selection and identification of industrial microorganisms and the factors affecting the productivity of those microbes and also the quality of the product.			
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	Information

			Assessment (%)	
	1	Cognitive	50	Maximum assessment weight accumulation 50%
		Presence	10	
		Task	10	
		Quiz	10	
		Mid-semester exams	0	
		Final Semester Exam	20	
	2	Participatory	50	Maximum assessment weight accumulation 50%
		Case study	25	
		Team Base Project	25	
		Total	100	
Reading list	<p>A. Claus, G.W. 1989. <i>Understanding Microbes, A : Laboratory Textbook for Microbiology</i>, W.H. Freeman and Company,USA</p> <p>B. Febrianti,N., Prijambada,I.D., Sembiring, L, and Widiyanto, D. 2003. Karakterisasi dan Identifikasi Isolat Bakteri Pendegradasi Fraksi Aspaltik Hidrokarbon Lumpur Minyak Bumi, <i>Biologi</i>, 3 (2).</p> <p>C. Benson, H., J. 1998. <i>Microbiological Applications: Laboratory Manual in General Microbiology</i>, 7th edition, WCB McGraw-Hill,Boston USA.</p> <p>D. Madigan MT, Martinko JM, Stahl DA, Clark DP, 2021. <i>Biology of Microorganism</i>. Boston: Pearson</p> <p>E. Adams MR, dan Moss MO, 2008. <i>Food Microbiology</i> . Cambridge: RSC Publishing.</p> <p>F. Wilson, D.B., Sahm, H., Stahmann, K., Koffas, M., 2019. <i>Industrial Microbiology</i>. Wiley-VCH</p>			