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	Food Safety
Semester(s) in which the module is taught	Odd
Person responsible for the module	Dr. Dra. Bernadetta Octavia M.Si. Dr. Anna Rakhmawati S.Si., 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	Microbiology
Module objectives/intended learning outcomes	PLO 1, PLO 6, PLO 7
Content	This course enhances students’ creativity (MKB) through practical activities addressing food safety issues. Topics include food hygiene and sanitation from raw material production to processing, distribution, and consumption, with a comprehensive focus on physical, chemical, and biological aspects.
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	5	
	Mid-semester exams	15	
	Final Semester Exam	20	
2	Participatory	50	Maximum assessment weight accumulation 50%
	Case study	20	
	Team Base Project	30	
	Total	**100**	

Reading list	A. Peter P., Roger C., Wally H., Chada R. 2017. Food additive safety: A review of toxicologic and regulatory issues. Toxicology Research and Application B. Suryani, Dyah, dkk. 2019. The Factors Associated with Food Safety Practices on Food Handlers in Primary School Canteens. Unnes Journal of Public Health.Vol. 8, No.1. C. Shendurse A.M. & Sawale P.D. 2019. Food safety – a key to healthy life . Journal of Nutritional Health & Food Engineering. 9(1):10.16 D. Christina R.S., Terri G., Kathryn H., Monique R., Milka S., Lada T. 2021. Processed food classification: Conceptualisation and challenges. Trends in Food Science & Technology. E. Eloi C. et al. 2020. Food additives: distribution and co-occurrence in 126,000 food products of the French market. F. Fernanda et al. 2021. Categories of food additives and analytical techniques for their determination. Academic press G. Manisha M., Arun K.G., Subhamoy D., Poonam M. 2022. Food additive in Advances in Food Chemistry: Food Components, Processing and Preservation H. Al-Rub, F.A., Shibhab, P., Al-Rub, S.A., Pittia, P., & Papparela, A. 2020. Food Safety Hazards. GAVIN eBooks. USA.