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	Lab Work of Food Safety
Semester(s) in which the module is taught	Odd
Person responsible for the module	Dr. Bernadetta Octavia 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 45 hours per semester which is used for pretest, practicum preparation, practice, report making, report presentation and response for 16 weeks
Credit points	1 SKS (1,6 ECTS)
Required and recommended prerequisites for joining the module	Microbiology, lab work of microbiology
Module objectives/intended learning outcomes	PLO 5, PLO 9
Content	This practical course explores problem-solving principles in addressing food safety issues, emphasizing food hygiene and sanitation throughout the stages of raw material production, processing, distribution, and consumption. The course integrates physical, chemical, and biological perspectives, and applies the Hazard Analysis and Critical Control Point (HACCP) system as a framework for ensuring food safety.
Examination forms	Test, rubrics, and presentation

<table>
<tr><td>Study and examination requirements</td><td>Requirements for successfully passing the module
The final mark will be weight as follow:

<table>
<tr><th>NO</th><th>Assessment Techniques</th><th>Percentage Weight Assessment (%)</th><th>Information</th></tr>
<tr><td>1</td><td>Cognitive</td><td>50</td><td>Maximum assessment weight accumulation 50%</td></tr>
<tr><td rowspan="5"></td><td>Presence</td><td>5</td><td></td></tr>
<tr><td>Task</td><td>5</td><td></td></tr>
<tr><td>Quiz</td><td>5</td><td></td></tr>
<tr><td>Mid-semester exams</td><td>10</td><td></td></tr>
<tr><td>Final Semester Exam</td><td>25</td><td></td></tr>
<tr><td>2</td><td>Participatory</td><td>50</td><td>Maximum assessment weight accumulation 50%</td></tr>
<tr><td rowspan="3"></td><td>Case study</td><td>25</td><td></td></tr>
<tr><td>Team Base Project</td><td>25</td><td></td></tr>
<tr><td>Total</td><td>100</td><td></td></tr>
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<tr><td>Reading list</td><td>
A. 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.
B. Rakhmawati, et al. 2017. Pelatihan Identifikasi Potensi Hazard Bahan Pangan Sebagai Upaya Pencegahan Keracunan Jajanan Anak Sekolah.J. Pengabdian Masyarakat MIPA dan Pendidikan MIPA Volume 1 (2)
C. Laboffe, J.M & Pierce, B.E. 2015. Microbiology: Laboratory Theory & Application. Morton Pub Co.
D. Mader, S.S. 2022. Essentials of Biology Laboratory Manual 7th Ed. McGraw Hill
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