**Module Handbook**

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| Module Title | *Meat Processing Industry* |
| Module Level, if available | *Undergraduate Program* |
| Course Code | *PET60017* |
| Headings, if available |  |
| Course (MK) | *Animal Product Technology* |
| Semester | *Odd/Even* |
| Course Coordinator | *Prof. Dr. Ir. Djalal Rosyidi, MS, IPU, ASEAN Eng.* |
| Teaching Team | 1. *Prof. Dr. Ir. Djalal Rosyidi, MS, IPU, ASEAN Eng.* 2. *Dr. Ir. Imam Thohari, MP, IPM, ASEAN Eng.* 3. *Dr. Agus Susilo, S.Pt., MP, IPM, ASEAN Eng.* 4. *Dr. Ir. Mustakim, MP, IPM* 5. *Dr. Khotibul Umam Al-Awwaly, S.Pt., M.Si* 6. *Dr. Herly Evanuarini, S.Pt., MP* 7. *Ir. Aris Sri Widati, MS* 8. *Ir. Eny Sri Widyastuti, MP* 9. *Dr. Dedes Amertaningtyas, S.Pt, MP* 10. *Mulia Winirsya Apriliyani, S.Pt, MP* 11. *Dicky Tri Utama, S.Pt., Ph.D* |
| Language of instruction | Indonesian Language and English |
| Linkages with the Curriculum | Study Program: Animal Science  *Specialization: Animal Product Technology*  *Type: Non-Compulsory* |
| Learning Methods and Duration | 1. *Lecture: 100* minutes */week* 2. *Practicum: 150* minutes */week* 3. *Independent study: 150* minutes */week* |
| Student Study Load | 1. Lecture: 14 meetings\*100 minutes 2. Practicum: 14 meetings\*150 minutes 3. Independent study: 16 times\*150 minutes |
| Credit Weight | *3* credits (2 credits of lectures, 1 credit of practicum) |
| Requirements for Passing the Course | 1. *Attendance > 80%* 2. *Final Score > 44*   *The final score component:*  *30% Midterm Exam, 30% Final Exam, 20% Practicum Score with a pass status, 10% Structured Assignments, 5% Quiz, and 5% Activeness.* |
| Prerequisite Course | *Animal Product Technology (PET60006)* |
| Learning Outcomes | * 1. *Describe the potential of the meat processing industry in Indonesia.*   2. *Plan the establishment of a meat procurement industry and a business plan.*   3. *Describe the flow diagram, equipment, and machines used in the meat processing process on an industrial scale.*   4. *Provide an example of the profile/success of existing meat processing industries and develop products.* |
| Learning Content | 1. *The description on the subject of the Course of Meat Processing Industry and the potential of the Meat Processing Industry.* 2. *Meat Processing Industry Planning* 3. *Slaughterhouse and Chicken Slaughterhouse Industry* 4. *Fresh Meat and Carcass Industry and the production process of fresh meat/carcass* 5. *Restructured Meat Industry (Sausage, meatballs, nuggets, meat block)* 6. *IMM (Intermediate Moisture Meat) Industry (Jerked Meat and Meat Floss)* 7. *Fermented and Smoked Meat Processing Industry (Salami and Sei)* 8. *The industry of HOREKA Meat (Steak, Fried chicken)* 9. *Meat Canning Industry (Corned Beef, Sausage, and Traditional Products)* 10. *Variety meat (offal) industry* |
| Test Terms and Forms | *Examination requirements: A minimum of 80% attendance to take Final Exam.*  *The forms of the test: Multiple choices and/or Essay* |
| Learning Media | Projector and screen, VLM, Google Classroom |
| References | 1. *Soeparno. Ilmu dan Teknologi Daging.* 2. *Hari Purnomo. Ilmu dan Teknologi Pengolahan Daging.* 3. *Fidel Toldra. Handbook of Meat Processing.* |