



Course Module
Department of Animal Science
Faculty of Animal Science
Universitas Brawijaya

Module Name	Meat Processing Industry
Module Level	Undergraduate Program
Code	PET60017
Subtitle	-
Courses	Animal Product Technology
Semester (s)	6
Person responsible for the module	Prof. Dr. Ir. Djalal Rosyidi, MS, IPU, ASEAN Eng.
Lecturer	<ol style="list-style-type: none"> 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	Indonesian Language and English
Relation to Curriculum	Study Program: Animal Science Specialization: Animal Product Technology Type: Non-Compulsory
Type of Teaching, Contact Hours	<ol style="list-style-type: none"> 1) Lecture: 100 minutes /week 2) Practicum: 150 minutes /week 3) Independent study: 150 minutes /week
Workload	<ol style="list-style-type: none"> 1) Lecture: 14 meetings*100 minutes 2) Practicum: 14 meetings*150 minutes 3) Independent study: 16 times*150 minutes
Credit Points	3 credits /5.10 ects
Requirements According to the Examination Regulations	-
Recommended Prerequisite	-
Module Objectives / Intended Learning	ILO

<p>Outcomes</p>	<p>Learning Outcomes:</p> <ol style="list-style-type: none"> 1. Capability to develop knowledge and comprehensive mindset based on Animal science and industry (LO 4) 2. Capability to ethically design and perform experiments, analyze and interpret data as to provide sustainable problem solving in Animal Science (LO12) 3. Capability to implement technology in Animal Science to increase productivity, efficiency, quality and sustainability based on breeding, nutrition, processing, management as well as to organize an entrepreneurship concept and a sustainable production system (LO 13) <p>Couse Learning Outcomes:</p> <ol style="list-style-type: none"> 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.
	<p>Objectives:</p> <p>Explain the potential of the meat processing industry in Indonesia</p>
	<p>Knowledge:</p> <ol style="list-style-type: none"> (1) Knowledge of how to plan the establishment of a meat processing industry. (2) Knowledge of flow diagrams, equipment, and machines used in the process of meat processing on an industrial scale of restructured meat, intermediate moisture meat, ready-to-eat meat origin foods, and meat canning processes. (3) Knowledge to establish chicken carcass industry, beef carcass, and mutton

	<p>Skills</p> <p>Cognitive Plan the establishment of a meat supply industry and a business plan.</p> <p>Phsycomotoric Describe the flow diagram, equipment, and machines used in the process of meat processing on an industrial scale.</p>
	<p>Competences</p> <p>Provide an example of the profile/success of well-established meat processing industries and develop products</p>
Content	<ol style="list-style-type: none"> 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
Study and Examination Requirements and Forms of Examination	<ul style="list-style-type: none"> - Examination requirements: A minimum of 80% attendance to take Final Exam. - The forms of the test: Multiple choices and/or Essay <ol style="list-style-type: none"> 1) Attendance > 80% 2) Final Score > 44 <p>The final score component:</p> <ul style="list-style-type: none"> - 30% Midterm Exam, - 30% Final Exam, - 20% Practicum Score with a pass

	<p>status,</p> <ul style="list-style-type: none"> - 10% Structured Assignments, - 5% Quiz, - 5% Activeness. <p>A : 80 < Final Score ≤ 100 B+ : 75 < Final Score ≤ 80 B : 69 < Final Score ≤ 75 C+ : 60 < Final Score ≤ 69 C : 55 < Final Score ≤ 60 D : 50 < Final Score ≤ 55 D+ : 44 < Final Score ≤ 50 E : 0 < Final Score ≤ 44</p>
Media Employed	Projector and screen, VLM, Google Classroom
Reading List	<ol style="list-style-type: none"> 1. Soeparno. Ilmu dan Teknologi Daging. 2. Hari Purnomo. Ilmu dan Teknologi Pengolahan Daging. 3. Fidel Toldra. Handbook of Meat Processing.