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

Module Name	Egg Processing Industry
Module Level	Undergraduate Program
Code	PET60016
Subtitle	
Courses	Egg Processing Industry
Semester (s)	6
Person responsible for the module	Dr. Imam Thohari, S.Pt.,MP., IPM
Lecturer	1. Dr.Ir. Imam Thohari, MP., IPM., ASEAN Eng. 2. Dr.Ir. Manik Eirry Sawitri, MS 3. Dr. Herly Evanuarini, S.Pt., MP 4. Dr. Agus Susilo, S.Pt., MP., IPM., ASEAN Eng. 5. Ir. Aris Sri Widati, MS 6. Eny Sri Widyastuti, Ir. MP 7. Ria Dewi Andriani, S.Pt, MSc. MP 8. Mulia Winirsya Apriliyani, S.Pt., MP 9. Dr. Premy Puspitawati Rahayu, S.Pt., MP
Language	Indonesian language/~~English/Combination~~ (Indonesian Language and English)
Relation to Curriculum	Study Program: Animal Science Specialization: Animal Products Technology Type: ~~Compulsory~~/Non-Compulsory
Type of Teaching, Contact Hours	1) Lecture: Duration and Number of Students 2) 100 minutes/meeting 3) Practicum of 150 minutes/meeting 4) Structured Assignments: Duration and Number of Students 5) Presentation: Duration and Number of Students
Workload	Estimated total and detailed study load The duration of the meeting (lectures, practicum, review session, etc.) and independent learning, including exam preparation. a. Lecture: 14 meetings*100 minutes b. Practicum: 14 meetings*150 minutes c. Independent learning: 16 times*150 minutes
Credit points	3 credits (2 credits of lectures, 1 credit of practicum)/ 5.10 ECTS (3.40 ECTS of lectures, 1.70 ECTS of practicum)
Requirements According to the	-

Examination Regulations	
Recommended Prerequisite	-
Module Objectives / Intended Learning Outcomes	ILO 1. Capability to perform effective team work and a self-evaluation (LO 8) 2. Demonstrating good capability to be independent and to work in team as to identify and analyse problems (LO 11) 3. Capability to ethically design and perform experiments, analyze and interpret data as to provide sustainable problem solving in Animal Science (LO 12) Course Learning Outcomes: Basic course learning guidelines for Egg Processing Industry Competencies to be achieved: 1. Able to identify internal and external factors related to the egg processing industry 2. Able to connect SWOT and PEST analyses related to the egg processing industry 3. Able to evaluate SWOT and PEST analyses affecting egg processing industry 4. Able to design the egg processing industry in the form of a business plan
	Objectives: Provide knowledge about egg technology; bioactive compound in eggs; SWOT and PEST analyses, and designing and making an Egg Processing Industry in the form of a business plan
	Knowledge: Able to identify the internal and external factors related to the egg processing industry
	Skills Cognitive Able to connect SWOT and PEST analyses related to the egg processing industry Phsycomotoric Able to evaluate SWOT and PEST analyses affecting the egg processing industry
	Competences Able to design an egg processing industry in the form of a business plan
Content	1. Introduction 2. Whole Egg Industry 3. Liquid Egg Industry

	4. Egg Powder/Egg Flour Industry 5. Traditional Egg Industry 6. Non-Traditional Industry 7. SWOT Analysis 8. PEST Analysis 9. Business Plan 10. Class rules, assignments, and assessments
Study and Examination Requirements and Forms of Examination	A minimum attendance of 80% to take the Midterm Exam and Final Exam Final Exam of Multiple Choice/Essay/Group Presentation/etc. The Final Score Component: – Midterm Exam: 25% – Final Exam: 25% – Practicum: 25 % – Structured Assignments: 15% – Quiz: 5% – Activeness: 5% 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
Media Employed	Projector and screen, VLM, Google Classroom
Reading List	1. William J Stadelman, Debbie Newkirk, Lynne Newby. 1995. Egg Science and Technology, Fourth Edition. CRC Press. 2. Thohari, I., Padaga, M., Mustakim, Rahayu, P.P. 2017. Buku Ajar Teknologi Hasil Ternak. UB Press. Malang. 3. Haryoto. 2009. Teknologi Tepat Guna Pengawetan Telur Segar. Yogyakarta: Kanisius. 4. Winarno, F. G. 2008. Kimia Pangan dan Gizi. Jakarta: PT Gramedia Pustaka Utama.