Basic Animal Product Technology

SKS : 3 (2-3)
Offered in : Semester 3
Prerequisite : -
Course Coordinator : Tuti Suryati
Language : √ Indonesia √ English □ both

Description of The Course : This course discusses the basic principles of technology for processing and preserving of animal products involving drying, heating, cooling, fermentation, and using of food additives, characteristics of physico-chemical and microbiological changes processing; testing of physical, organoleptic, chemical and microbiological qualities of animal product; and food safety of animal products.

Learning Outcomes:
1. Able to explain principles of animal product processing and preserving technologies, covering: heating, drying, cooling, freezing, fermentation and using of food additive;
2. Able to explain physico-chemical and microbiological characteristics of animal products as well as their changes during processing;
3. Able to explain how to analysis of physical, chemical, microbiological and sensory quality of animal products;
4. Able to explain the good conditions in animal product industry to produce safety animal products.

Indicative Assessment : Written examination, task assessment, presentation and discussion

Contact Hours : Lecture: 2 hours/week
Practicum: 3 hours/week

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Bahan Tambahan Pangan. Berita Negara Republik Indonesia No. 757, Jakarta.