

STUDY PROGRAM INFORMATION

A.	Name of Study Program	:	Food Technology	
	Level of Study	:	Bachelor's Degree	
	Faculty	:	Agriculture and Animal Science	
B.	Vision	:	Becoming a globally reputable study program in implementing safe, healthy, and halal food technology by utilizing science and technology and entrepreneurship based on local wisdom to generate competitive and professional graduates with Islamic global life skills by 2030	
C.	Graduate Learning Outcomes	:	<ol style="list-style-type: none"> 1. Food Industry Practitioners 2. Food Entrepreneurs 3. Government Agencies Officials in Food Sector 4. Food Technology Academics 5. Food Scientists 	
D.	Learning Outcomes	:	<ol style="list-style-type: none"> 1. Demonstrating devotion to Almighty God and possess progressive character and attitudes in national and civic life, with global and sustainable perspectives grounded in the values of Progressive Islam and Pancasila 2. Being able to master theoretical concepts about basic sciences 3. Being able to master the principles of food science (food chemistry and analysis, microbiology, food safety, food engineering and processing, food biochemistry, nutrition and health, and applied food sciences) 4. Being able to apply the principles of food science integrally in the food production process on an industrial scale to produce safe and high-quality food 5. Being able to communicate orally and in writing on technical and non-technical aspects, work in a team, interact with people from different backgrounds, skilled in organizing and leading in various situations 6. Being able to think critically, analytically, creatively, and innovatively, solve problems, take responsibility for their work independently, and make decisions accurately based on accountable information 7. Being able to have a commitment to ethical values and norms as a professional in the field of food 	
E.	Courses	:	Semester I	
			1. Indonesian Language	2 credits
			2. General Biology	3 credits
			3. Basic Physics	2 credits
			4. Productive Skills of Foreign Languages for Specific Purpose	2 credits
			5. Calculus	3 credits
			6. Faith and Humanity	1 credit
			7. Basic Chemistry	2 credits
			8. Pancasila	2 credits
			9. Innovative Agrocomplex	2 credits
			10. Sustainable Development Insights	1 credit
			Subtotal for Semester 1	20 credits
			Semester II	
	1. Worship and Human Relations	1 credit		

		2. English Proficiency Test Preparation Course	2 credits
		3. Analytical Chemistry	3 credits
		4. Organic Chemistry	3 credits
		5. Operation Unit	2 credits
		6. Food Ingredient Knowledge	2 credits
		7. Science Communication	2 credits
		8. Civics	2 credits
		9. Statistics	3 credits
		Subtotal for Semester II	20 credits
		Semester III	
		1. Food Analysis	3 credits
		2. Food Biochemistry	3 credits
		3. Muhammadiyah Studies	1 credit
		4. Food Chemistry	2 credits
		5. Scientific Methods	2 credits
		6. General Microbiology	3 credits
		7. Processing Machinery and Equipment	2 credits
		8. Food Physical Chemistry	3 credits
		9. Heat and Mass Transfer	3 credits
		Subtotal for Semester III	22 credits
		Semester IV	
		1. Islam and Science & Technology	1 credit
		2. Physiology and Metabolism of Nutrients	2 credits
		3. Postharvest Physiology and Technology	2 credits
		4. Food Safety dan Industrial Sanitation	2 credits
		5. Food Engineering	2 credits
		6. Entrepreneurship	2 credits
		7. Food Processing Technology	2 credits
		8. Food Analysis Practicum	2 credits
		9. Food Microbiology Practicum	2 credits
		10. Sensory Analysis	3 credits
		11. Food Microbiology	2 credits
		12. Digital Technology Engineering	2 credits
		Subtotal for Semester IV	24 credits
		Semester V	
		1. Food Additives	2 credits
		2. Packaging and Storage	2 credits
		3. Research Design	2 credits
		4. Food Nutrition Evaluation	3 credits
		5. Halal and Safety Food Management	2 credits
		6. Quality Assurance Systems	2 credits
		7. Food Processing Technology Practicum	2 credits
		8. Food Regulation	2 credits
		9. Engineering Economics	2 credits
		10. Generative Artificial Intelligence (AI)	2 credits
		11. <i>Elective Courses (1 course)</i>	2 credits
		Subtotal for Semester V	23 credits
		Semester VI	
		1. Business Incubation	4 credits
		2. <i>Elective Courses (7 - 8 courses)</i>	17 credits

			Subtotal for Semester VI	21 credits
			Semester VII	
			1. Internship	4 credits
			2. Community Service	4 credits
			Subtotal for Semester VII	8 credits
			Semester VIII	
			Thesis	6 credits
			Total	144 credits
F.	Value Propositions	:	<ol style="list-style-type: none"> 1. Preparing students with Python programming 2. Implementing intensive foreign language programs in the first two semesters 3. Providing international classes 4. Providing the Center of Excellence (CoE) program in <i>Cacao and Chocolate Processing</i> 5. Assisting students for international exchange and short courses 6. Assisting students for national and international student competitions 	