

Module Handbook

Modul Name	Veterinary Public Health
Modul Level	6 (Bachelor)
Abbreviation, if applicable	KMV301
Sub-heading, if applicable	-
Courses included in the module, if applicable	-
Semester/term	5/3
Module coordinator(s)	Budiarto, drh., MP.
Lecturer(s)	1. Budiarto, drh., MP. (PJKM) 2. Dr. Dadik Rahardjo, drh., M.Kes. 3. Dr. Neny Harijani, drh., M.Si. 4. Dr. A.T. Soelih Estoepangetie, drh. 5. Dr. Mustofa Helmi Effendi., drh., DTAPH 6. Dhandy Koesoemo Wardana, drh., M.Vet
Language	Bahasa Indonesia and English
Classification within the curriculum	Compulsory/ elective course
Teaching format/class hours per week during the semester	2 class hour lecture (2 x 170 minutes lecture) x 14 weeks
Workload per semester	340 minutes lecture is divided into 100 minutes face to face interaction, 100 minutes structured activities and 140 minutes independent study
Credit points	2 (~3.02 ECTS)
Requirements	-
Learning goals/competencies	Students are able to apply knowledge about slaughter, carcass and handling meat from cattle, goats, pigs, and chickens as well as egg quality properly and correctly
Content	This course discusses the meat legislation and abattoir slaughter process and carcass handling. Besides that, knowledge about the structure and quality of eggs was also discussed
Softskills attribute	Communication, collaboration and analytical thinking
Study/exam achievements	Final exams (33.3%), midterm exam (22.2%), assignment (16.7%) and quizzes (16.7%), soft skill (11.1%).
Forms of media	Computer, computer projector, white board, AULA (Airlangga University e-Learning Application)
Literatures	1. Soeparno. 1994. Ilmu dan Teknologi Daging. 2. Lawrie, RA. 1995. Ilmu Daging.

	<ol style="list-style-type: none">3. Forrest,JC. 1975. Principles of Meat Science.4. Gracey, JF. and Collins. 1992. Meat Hygiene.5. Hubert,WT. and HV. Hagstad. 1991. Food Safety and Quality Assurance.
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