

## Module Handbook

Modul Name	Health of Food of Animal Origin
Modul Level	6 (Bachelor)
Abbreviation, if applicable	KMV302
Sub-heading, if applicable	-
Courses included in the module, if applicable	-
Semester/term	6/3
Module coordinator(s)	Dr. Neny Harijani, drh., M.Si.
Lecturer(s)	<ol style="list-style-type: none"> <li>1. Dr. Neny Harijani, drh., M.Si.</li> <li>2. Budiarto, drh., MP.</li> <li>3. Dr. Dadik Rahardjo, drh., M.Kes.</li> <li>4. Dr. A.T. Soelih Estoepangetie, drh.</li> <li>5. Dr. Mustofa Helmi Effendi., drh., DTAPH</li> <li>6. Dhondy Koesoemo wardana, drh., M.Vet</li> </ol>
Language	Bahasa Indonesia and English
Classification within the curriculum	Compulsory/ <del>elective</del> course
Teaching format/class hours per week during the semester	2 class hour lecture (2 x 170 minutes lecture) and 1 class hour practical (1 x 170 minutes practical) 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; 170 minutes practical is spent on laboratory/field work.
Credit points	3 (~4.53 ECTS)
Requirements	Veterinary Anatomy; Veterinary Physiology
Learning goals/competencies	Students are able to analyze milk commodities based on aspects: quantity, quality, nature, technology, and function in health properly and correctly and are able to apply methods to anticipate hazards in food, hazard control principles, planning, implementation and supervision of HACCP system, and is able to develop a plan of work quality assurance properly and correctly
Content	The course discusses the scope of Veterinary Public Health and milk hygiene laws, biotic synthesis, composition and nutrition, milk properties, technological aspects of milk processing, milk borne disease, drug / metal residues and milk damage. This course discusses definitions, developments, terms HACCP describes biological, chemical, and physical

	hazards in foodstuffs and their control measures, basic requirements and supporting systems for HACCP, preparation of GMP and SSOP, principles and information on HACCP principles, planning quality assurance work (RKJM) as well as planning, implementing and overseeing the HACCP system
Softskills attribute	Ethics, written communication, 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	<ol style="list-style-type: none"> <li>1. Anonimous. Manual Kesnavet. Direktorat Jenderal Peternakan. Departemen Pertanian.</li> <li>2. Anonimous. 1985. Dairy Handbooks. Alva Laval.</li> <li>3. Anshori. P., dkk., 1992. Teknologi Fermentasi Susu.</li> <li>4. Frazier, W.C. dan D.C. Westhoff. 1988. Food Microbiology. McGraw Hill Book Company.</li> <li>5. Siregar, S. 1990. Sapi Perah. PT. Penebar Swadaya.</li> <li>6. Soeparno. 1994. Ilmu dan Teknologi Daging.</li> <li>7. Lawrie, RA. 1995. Ilmu Daging.</li> <li>8. Forrest, JC. 1975. Principles of Meat Science.</li> <li>9. Gracey, JF. and Collins. 1992. Meat Hygiene.</li> <li>10. Hubert, WT. and HV. Hagstad. 1991. Food Safety and Quality Assurance</li> </ol>
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