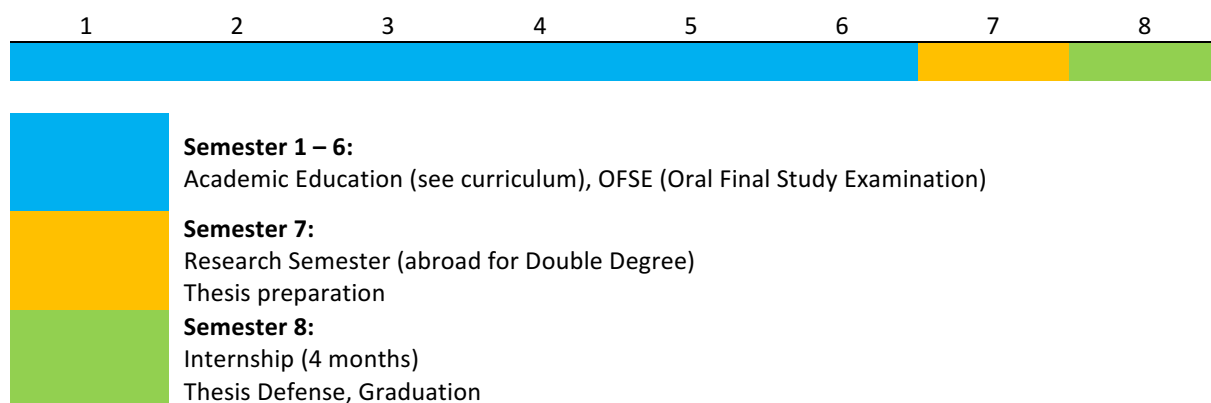


10 Curriculum: Food Technology - FTE

10.1 General Data

- 1 Duration of Study (S-1) : 4 years
- 2 Academic Year : 2 Semesters
Odd Semester: 1 July to 31 December
Even Semester: 1 January to 30 June
- 3 Academic weeks / Semester : 16 (14 academics and 2 for examinations)
Semester Credit Units (SKS) : 1 SKS (preparation, lecture, exercises)
- 4 Numbers of SKS per Semester : max 24 (academics)
Total SKS for S-1 study : 144 – 160 SKS
- 5 Duration of one lecture : 50 Minutes
- 6 Number of Students per Subject : min. 12 Students
- 7 File Name : 10-Cur-FTE-08-06.docx
- 8 Modification : Subject to Changes / 2017/07-15/PP

10.2 Structure of Study



10.3 Scores

Grade	Grade Wording	IULI	Indonesian Grade Points (GP)	Germany Grade Point	Grade Description	Student Represent
A	Excellent	86 - 100	4	1	Outstanding performance	10%
B	Good	71 - 85	3.0 - 3.9	2	Performance is considerably higher than the average requirements	25%
C	Satisfactory	56 - 70	2.0 - 2.9	3	Performance meets the average requirements	30%
D	Poor	46 - 55	1.0 – 1.9	4	Performance is poor and likely to lead to failure	25%
F	Fail	< 45	0	5	Performance does not meet the minimum criteria. Considerable further work is required	10%

10.4 Curriculum (SKS)

University Compulsory Subjects
Faculty Compulsory Subjects
Department Compulsory Subjects
Elective Subjects

10 - Food Technology

University Compulsory Subjects		Semester									
			1	2	3	4	5	6	7	8	Total
1	English	ENGL	2	2	2	2	1	1			10
2	Computer Network & IT Security	CNIS	2								2
3	Applied Statistics	MATH		2							2
4	Research Methodology	RESM		2							2
5	Environment Sciences	ENVI			2						2
6	Civics	CIVI				2					2
7	Ethics and Religious Philosophy	ETRP					2				2
8	Innovation & Product Development	PROD					2				2
9	E-Commerce	ECOM						2			2
10	Indonesian Language & Culture	IDLC						2			2
11	Pancasila	PANC						2			2
12	Oral Final Study Examination (OFSE)	OFSE						0			0
13	Research Semester	RESS							6		6
14	Internship / Project	INSP								3	3
15	Thesis / Thesis Defence	THES								6	6
Total			4	6	4	4	5	7	6	9	45

Life Science Faculty Compulsory			Semester								Σ
			1	2	3	4	5	6	7	8	
1	Introduction to Life Science	INLS	1								1
2	Physics & Laboratory 1	PHY1	3								3
3	Physics & Laboratory 2	PHY2		3							3
4	Engineering Mathematics 1	MAT1	3								3
5	Engineering Mathematics 2	MAT2		3							3
6	Applied Mathematics	MAT3			3						3
7	Numerical Methods	NUME				2					2
8	Chemistry	CHEM	2								2
9	Chemistry Laboratory	CHEL		1							1
10	Organic Chemistry	ORCH		3							3
11	Organic Chemistry Laboratory	ORCL			1						1
12	Electrical Eng. & Laboratory 1	EEL1	3								3
13	Electrical Eng. & Laboratory 2	EEL2		3							3
14	Material Science	MATS	2								2
15	Biology	BIOL	3								3
16	Biochemistry	BICH			3						3
17	Algorithm, Programming 1	PRO1	3								3
18	Algorithm, Programming 2	PRO2		3							3
19	Engineering Economy	EECO					2				2
20	Metrology and Quality Control	MEQC			2						2
Total			20	16	9	2	2	0	0	0	49

FTE - Department Compulsory			Semester								
			1	2	3	4	5	6	7	8	Σ
1	Food Engineering	FOEN				3					3
2	Physical Chemistry	PHCH			3						3
3	Analytical Chemistry	ANCH			2						2
4	Physical and Analytical Chemistry Lab	PACL				1					1
5	Food Processing Technology 1	FPT!				3					3
6	Food Processing Technology Laboratory 1	FTL1					1				1
7	Food Processing Technology 2	FPT2					3				3
8	Food Processing Technology Laboratory 2	FTL2						1			1
9	Food Chemistry	FOCH			3						3
10	Food Chemistry Laboratory	FOCL					1				1
11	Microbiology	MIBI			3						3
12	Microbiology Laboratory	MIBL				1					1
13	Food Nutrition	FONU				2					2
14	Food Materials Introduction	FOMI		2							2
16	Food Additives	FOAD						2			2
17	Food Packaging and Storage	FOPS				3					3
18	Unit Process Design	UNPD					2				2
19	Standardization and Legislation: Halal	SLHA						3			3
20	Sensory Analysis	SEAN						3			3
21	Food Manufacturing Capstone Plant Design	FMCD						4			4
22	Electives	ELEC				3	6	2			11
Department			0	2	11	16	13	15	0	0	57
Faculty			20	16	9	2	2	0	0	0	49
University			4	6	4	4	5	7	6	9	45
Total			24	24	24	22	20	22	6	9	151

Subjects			1	2	3	4	5	6	7	8	Σ
1	German Language 1 *)	GERM	2	2	2	2	2	2			12
2	German Language 2 **)	GERM	2	2							4
3	Mandarin	MAND	2	2	2	2	2	2			12
4	Business Arabic	ARAB	2	2	2	2	2	2			12
5	Food Technology	ELEC				3	6	2			11

*) Mandatory for Internship in Germany

**) Pre-Semester Course (Study at TU Ilmenau / Germany)