


MODULE HANDBOOK

	UNIVERSITAS PADJADJARAN FACULTY OF MATHEMATICS AND NATURAL SCIENCES BACHELOR OF BIOLOGY PROGRAMME	COURSE CODE: D10D-60306
Module designation	Food Hygiene	
Semester in which the module is taught	6/7	
Person (s) responsible for the module	1. Asri Peni Wulandari Ph.D. 2. Dr. Mia Miranti	
Medium of instruction	Indonesian	
Relation to curriculum	Elective course	
Teaching methods	Lectures, discussions, cooperative learning, inquiry learning, and project based learning	
Workload	<p>Total workload : 8160 minutes = 136 hours</p> <p>Lectures, discussions, : 3 x 50 minutes x 16 weeks = 2400 minutes = 40 hours cooperative learning, and inquiry learning Exercises : 3 x 60 minutes x 16 weeks = 2880 minutes = 48 hours Self-study : 3 x 60 minutes x 16 weeks = 2880 minutes = 48 hours</p>	
Credit points	3,00 (5,43 ECTS)	
Required and recommended prerequisites for joining the module	-	
Module objectives/intended learning outcomes	<ol style="list-style-type: none"> 1. Able to explain the concept of food microbiology and food spoilage caused by microorganisms and identify issues in the field of food microbiology. 2. Able to explore the factors that cause and accelerate food spoilage under certain processing and storage conditions and the latest technology in food preservation. Able to demonstrate the importance of A3 food spoilage analysis for health and industry. 3. Able to analyze components related to food spoilage related to the influence of preservation methods on food products. 4. Evaluate the implementation of regulations related to sanitation and hygiene inspections in the food industry, including national regulations and standards BPOM SNI and international WHO FAO Codex Alimentarius and HACCP on food hygiene and safety, and demonstrate A4 any inconsistencies in the implementation of existing preservation methods with applicable regulations. 5. Design a quality control system that integrates HACCP Hazard Analysis and Critical Control Points in the food industry. Develop A4 procedures for controlling microorganisms at various stages of the supply chain, processing, storage, distribution. 	
Contents	<ol style="list-style-type: none"> 1. Basic Concepts of Food Microbiology 2. Causes and Processes of Food Spoilage 3. Methods and Strategies for Microbial Control in Food 4. Policies and Regulations on Food Hygiene and Safety 	

	5. Projects and Case Studies (PJBL)
Examination forms	Quiz, midterm exam, assignment, and final exam
Study and examination requirements	The minimum attendance in lectures is 80%. Final grades are evaluated based on quiz (10%), midterm exam (15%), assignment (10%), final exam (15%), project and participation (50%)
Reading lists	<ol style="list-style-type: none"> 1. Chiu, W., R.M. Burnett, and R.L. Garcea. 1997. Structural biology of viruses. Oxford: Oxford University Press. 2. Specter, S., and G. Lancz. 1992. Clinical Virology Manual. New York: Elsevier 3. Voyles, B.A. 2002. The Biology of Viruses. Second Edition. Boston: Mc Graw Hill 4. Carter, J and V. Saunders, 2013. Virology Principles And Application. Willey and sons. 300 halaman 5. Nicholas H. Acheson, 2007. Fundamentals of Molecular Virology. Wiley and sons. 528 halaman 6. Kurćubić, V. S., Miletić, N. M., Stajić, S. B., Petković, M. M. (2025). Healthier Food: Design and Development of Foods with Improved Functional and Nutritional Properties. Springer Cham. 7. Karkori, F. (2024). Ship Sanitation, Health and Hygiene. Springer Cham.