

UNDERGRADUATE PROGRAM

MODULE HANDBOOK

Module designation	Slaughter House Management (SPTK6069)
Semester(s) in which the module is taught	5 rd Semester
Person responsible for the module	Zikri Maulina Gaznur, S.Pt., M.Si
Language	Indonesian, English
Relation to curriculum	Elective module for area of interest in Animal Production
Teaching methods	Lectures, audiovisual aids, discussions and Q&A sessions, and group assignments.
Workload (incl. contact hours, self-study hours)	<ul style="list-style-type: none"> ✓ 100 minutes lecture and discussion per week ✓ 120 minutes structured tasks per week ✓ 120 minutes learn to be independent per week
Credit points	2 SKS = 3.2 ECTS
Required and recommended prerequisites for joining the module	-
Module objectives/intended learning outcomes	Students are able to understand and manage the operations of slaughterhouses, including livestock handling, humane slaughter practices, carcass processing, hygiene, and compliance with halal and food safety standards. They will be able to design and implement efficient slaughterhouse systems that ensure product quality and worker safety.
Content	Principles of slaughterhouse management; livestock reception and ante-mortem inspection; humane handling and stunning methods; slaughter procedures for ruminants and poultry; carcass dressing and chilling; meat grading; hygiene and sanitation protocols; halal slaughter principles; waste management in slaughterhouses; regulatory standards and certification; case studies in modern slaughterhouse operations.
Exams and assessment formats	Practice, work, independent study, quizzes, and Q&A sessions
Study and examination requirements	<ul style="list-style-type: none"> ✓ Participatory Activities (Attitude and Discussion): 20% ✓ Project Results (Posters, Reports and Presentations): 30% ✓ Cognitive/Knowledge: <ul style="list-style-type: none"> Homework/Assignments: 5% Quiz: 5% Exam 1 (From 2nd Lecturer): 20% Exam 2 (From 3rd Lecturer): 20%

Reading list	<p>Grandin, T. (2021). <i>Livestock Handling and Transport</i> (5th ed.). CABI.</p> <p>Nakyinsige, K., Che Man, Y.B., & Sazili, A.Q. (2020). <i>Halal authenticity issues in meat and meat products</i>. Meat Science, 123, 43–52.</p> <p>Gregory, N.G. (2020). <i>Animal Welfare and Meat Production</i> (3rd ed.). CABI.</p> <p>FAO. (2020). <i>Good Practices for the Meat Industry</i>. FAO Animal Production and Health Guidelines.</p>
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