**UNDERGRADUATE PROGRAM** **MODULE HANDBOOK**

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| Module designation | Milk,Processing Technology |
| Semester(s) in which the module is taught | 6th semester |
| Person responsible for the module | Prof. Dr. Ir. Yurliasni, M.Sc |
| Language | Indonesia, English |
| Relation to curriculum | Elective Modules |
| Teaching methods | Lecture, interactive discussion, practitioner lectures , small group discussion, Project results |
| Workload (incl. contact hours, self-study hours) | Lecture & Seminar: 30%<br>Laboratory Practice: 50%<br>Field Visits: 20% |
| Credit points | 2 SKS = |
| Required and recommended prerequisites for joining the module | - |
| Module objectives/intended learning outcomes | Students are able to understand and apply the principles of milk processing technology, including milk handling, preservation, and manufacturing of dairy products. They will gain skills in quality control, hygiene, and modern processing methods to ensure safety and quality in dairy production. |
| Content | The Dairy Processing Technology course studies the specifications of raw materials, fundamental processes, and control technologies in the practice of industrial-scale production of dairy processed products. |
| Examination and Assessement Formats | Written Examination, Practical Project Report, Logbook, Oral Presentation , |
| Study and examination requirements | Theory 40%<br>Practical Implementation 40%<br>Assignments/Report 20% |
| Reading list | ● Walstra, P., Wouters, J.T.M., & Geurts, T.J. (2019). *Dairy Science and Technology*. CRC Press.<br>● Fox, P.F., & McSweeney, P.L.H. (2017). *Advanced Dairy Chemistry*. Springer.<br>● Bylund, G. (2015). *Dairy Processing Handbook*. Tetra Pak. |