

## Learning Outcomes (ELOs)

No.	THP learning outcomes
1	Able to explain the structure, function, and properties of food / agricultural products, as well as changes during processing and storage
2	Able to identify and control physical, chemical, biological, and microbiological hazards in the food / agricultural product processing chain to ensure the quality and safety of agricultural products in accordance with regulations.
3	Able to determine methods and apply food/agricultural product analysis techniques that are appropriate and in accordance with objectives
4	Able to determine methods of storage, processing, preservation, and packaging of food / agricultural products
5	Able to design material handling and production processes of humid tropical food / agricultural products and their environment in a sustainable manner
6	Able to analyze data to design solutions in the handling of materials or production processes of moist food/tropics in a sustainable manner
7	Able to show independent performance and organize a team to produce a work in the field of food / agricultural products that are recognized for their usefulness.
8	Internalize academic ethics as a professional individual