

Relationship between Study Program SLOs and ASIIN SSC

ILO/CPL	CPL THP	SSC 8				
		I	II	III	IV	V
		Knowlegde and Understanding	Engineering analysis	Investigations	Engineering practice	Social competences
1	Able to explain the structure, function, and properties of food / agricultural products, as well as changes during processing and storage	X				X
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.	X		X		
3	Able to determine methods and apply food/agricultural product analysis techniques that are appropriate and in accordance with objectives		X	X	X	

4	Able to determine methods of storage, processing, preservation, and packaging of food / agricultural products		X	X		
5	Able to design material handling and production processes of humid tropical food / agricultural products and their environment in a sustainable manner		X		X	
6	Able to analyze data to design solutions in the handling of materials or production processes of moist food/tropics in a sustainable manner		X		X	
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.					X
8	Internalize academic ethics as a professional individual					X