

**Learning Outcomes (ELOs)/Program Learning Outcomes (PLOs)**

Course Content	Able to explain the structure, function, and properties of food / agricultural products, as well as changes during processing and storage	Able to 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.	Able to apply appropriate food/agricultural product analysis techniques and in accordance with objectives	Able to determine methods of storage, processing, preservation, and packaging of food / agricultural products	Able to design material handling and production processes of humid tropical food/agricultural products and their environment in a sustainable manner	Able to analyze data to design solutions in the handling of materials or production processes of moist food/tropics in a sustainable manner	Able to organize a team to produce a work in the field of food / agricultural products that are recognized for their usefulness	Internalize academic ethics as a professional individual
Religion (3 credits)								3
Pancasila (2 credits)								3
Indonesian Language (2 credits)								1
Basic Social and Cultural Sciences (2 credits)							1	2
Introduction to Humid Tropics Agricultural Science (2 credits)			1		2			
Biology of Agricultural Products (3 credits)	1	1						
Agricultural Product Chemistry I (3 credits)	2							
Mathematics (2 credits)					1			1
Citizenship (2 credits)								3
Agricultural English (3 credits)								
Entrepreneurship (2 credits)							1	
Fundamentals of Management (2 credits)							1	
Knowledge of Agricultural Product Materials (2 credits)	2	2						
Microbiology of Agricultural Products (2 credits)		3						
Physics of Agricultural Products (3 credits)	3							
Computer Applications for the Agricultural Industry			1				1	
Physical Chemistry of Agricultural Products (2 credits)	3							
Analytical Chemistry for Agricultural Research	2							
Agricultural Statistics (3 credits)			2			2		
Microbiology Processing Agricultural Products		3		2				
Agricultural Product Chemistry II (2 credits)	1	2						
Physical Properties of Agricultural Products (2 credits)	2							
Unit of Operation (3 credits)			2			3		
Biochemistry of Agricultural Products (3 credits)	2							
Food Nutrition (2 credits)	1							
Engineering Economics (2 credits)					2	2		
Quality Control (2 credits)		3						
Processing Tools and Machinery (2 credits)					3	2		
Research Methodology (3 credits)			2					
Experiment Design (3 credits)			2			3		
Chemical Analysis of Agricultural Products (2 credits)			2					
Post-harvest Physiology and Technology (2 credits)	1							
Process Sanitization and Safety Processing (2 credits)		3						
Processing Process Technology (2 credits)				3				
Practicum of Chemical Physical Analysis of Agricultural Products (2 credits)	2						2	
Microbiological Analysis of Agricultural Products		2				1		
Operations Research (2 credits)			3			1		
Factory Layout and Design (2 credits)			1					
Food and Product Processing Technology Agriculture				3				
Sensory test			2			2		
Technology Preservation and Packaging of Agricultural Products (2 credits)				3				

