



CURRICULUM

FOOD TECHNOLOGY

DOUBLE DEGREE WITH SOUTH WESTPHALIA UNIVERSITY OF APPLIED SCIENCE

Academic Year 2020/2021

SEMESTER 1	SKS	ECTS
English 1	2	3
Introduction to Information Technology	2	3
Indonesian Language Foundational Courses	2	2
Calculus & Linear Algebra 1	3	4
Physics 1	2	3
Biology	2	3
Biology Lab	1	2
Chem 1	3	4
Chem 1 Lab	1	2
Total Mandatory	18	26
Extracurricular Courses		
German Language and Culture 1	2	0
TOTAL	20	26

SEMESTER 3	SKS	SKS
Internship 1 (Indonesia)	3	10
Study Program Courses		
Food Chemistry	3	6
Food Chemistry Lab	1	2
Food Processing 1	2	3
Food Processing 1 Lab	1	2
Food Microbiology	2	3
Food Microbiology Lab	1	2
Thermodynamic	2	3
Material and Energy Balance in Food Processing	2	3
Total Credit	17	34

Extracurricular Courses

TOTAL	17	34
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SEMESTER 2	SKS	ECTS
English 2	2	3
Ethics and Religious Philosophy	2	3
Pancasila and Civic Foundational Courses	3	4
Physics 2	2	3
Chem 2	3	4
Chem 2 Lab	1	2
General Statistic	3	4
Study Program Courses		
Microbiology	2	3
Microbiology Lab	1	2
Introduction to Food Industry	2	3
Total Credit	21	31
Extracurricular Courses		
German Language and Culture 2	2	0
TOTAL	23	31

SEMESTER 4	SKS	SKS
English 3	2	3
Foundational Courses		
Food Biochemistry	3	4
Study Program Courses		
Food Nutrition	3	4
Food Regulation	3	4
Food Analysis	3	4
Food Analysis Lab	1	2
Food Material Characteristics	2	3
Subject in Elective Courses	4	6
Total Credit	21	30

Elective Courses Available for Semester 4

Animal-Based Food Processing	2	3
Plant-Based Food Processing	2	3
Separation Technology	2	3
Restaurant Operation Management	2	3
Food & Beverage Cost Control	2	3
Consumer Behaviour	2	3
Branding	2	3
Fundamental of Digital Marketing	2	3
Management Accounting	2	3
Entrepreneurs' Digital Playbook	2	3
Digital Marketing for Entrepreneurs	2	3
Entrepreneurs' Digital Playbook	2	2
Digital Marketing for Entrepreneurs	2	2

Extracurricular Courses

German Language and Culture 3	4	0
TOTAL	25	30

SEMESTER 5	SKS	ECTS	SEMESTER 6	SKS	ECTS
English 4	2	3	Internship 2 at Non Europe (SD) / Europe (DD_SWH)	6	28
Study Program Courses			Study Program Courses		
Food Preservation & Packaging	4	5	Independent Food Study and Communication	4	6
Analytical Instrumentation	2	3			
Sensory Evaluation and Consumer Science	3	4			
Sensory Evaluation and Consumer Science Lab	1	1			
Food Development 1	2	3			
Good Practices in Food Industry	3	4			
Food Processing 2	2	3			
Elective Courses (SD) / Credit Transfer (DD_SWH)	4	6			
Total Credit	23	32	Total Credit	10	34

Elective Courses Available for Semester 5 (Single Degree Program at SGU)

Functional Food	2	3
Food Additive	2	3
Herbal & Traditional Industry	2	3
Bioprocess Engineering	2	3
Phytochemistry	2	3
Engineering Economics and Analysis	2	3
Business and Management	2	3
Digital Graphic Design	2	3
Website Development & Design	2	3
Social Media & Content Marketing	2	3
Extracurricular Courses		
German Language and Culture 3	4	0

Extracurricular Courses

SEMESTER 7	SKS	ECTS	SEMESTER 8	SKS	ECTS
English 5	2	3	"Professional and Competence Assesment	3	4
Entrepreneurship	2	3	(PCA, FSSC 22000 Certification)"	3	4
Study Program Courses			CPDP	2	2
Food Development 2	3	3	Study Program Courses		
Research Methodology	2	3	Thesis	6	15
Experimental Design & Data Analysis	3	4			
Food Safety	2	3			
Quality Control and Assurance	4	6			
Elective Courses (SD /DD_SWH)	4	6			
Elective Courses (DD_ASH)	2	3	Total Credit	12	22
Total Credit (SD /DD_SWH)	22	31			
Total Credit (DD_ASH)	20	28			
Elective Courses Available for Semester 7					
All courses that are available in semester 5					
Flavor Science and Technology	2	3			
Hallal Technology	2	3			
Extracurricular Courses			Extracurricular Courses		
Total	22	31	TOTAL	12	22

Total Compulsory
Total ECTS

: 144 SKS : Satuan Kredit Semester
: 240 ECTS : European Credit Transfer System

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