



CURRICULUM

FOOD TECHNOLOGY

(SINGLE DEGREE)

Academic Year 2020/2021

SEMESTER 1	SKS	ECTS
English 1	2	3
Introduction to Information Technology	2	3
Indonesian Language	2	2
Foundational Courses		
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 2	SKS	ECTS
English 2	2	3
Ethics and Religious Philosophy	2	3
Pancasila and Civic	3	4
Foundational Courses		
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 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

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
Basic Food Analysis	3	4
Food Analysis Lab	1	1
Food Material Characteristics	2	3
Subject in Elective Courses	4	2
Total Credit	21	25
Animal-Based Food Processing	2	2
Plant-Based Food Processing	2	2
Separation Technology	2	2
Restaurant Operation Management	2	2
Food & Beverage Cost Control	2	2
Consumer Behaviour	2	2
Branding	2	2
Fundamental of Digital Marketing	2	2
Management Accounting	2	2
Entrepreneurs' Digital Playbook	2	2
Digital Marketing for Entrepreneurs	2	2
Entrepreneurs' Digital Playbook	2	2
Digital Marketing for Entrepreneurs	2	2
Extracurricular Courses		
German Language and Culture 3	4	0
TOTAL	25	25

Extracurricular Courses

TOTAL	17	34
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SEMESTER 5	SKS	ECTS
English 4	2	3
Study Program Courses		
Food Preservation & Packaging	4	6
Analytical Instrumentation	2	3
Sensory Evaluation	3	4
Sensory Evaluation Lab	1	2
Food Development 1	2	3
Good Practices in Food Industry	3	4
Food Processing 2	2	3
Elective Courses (SD)	4	6
Total Credit	23	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
TOTAL	27	31

SEMESTER 6	SKS	ECTS
Internship 2 (Indonesia/Non-German countries)	6	28
Study Program Courses		
Independent Food Study and Communication	4	5
Total Credit	10	33

Extracurricular Courses

Social Media & Content Marketing	2	2
TOTAL	12	35

SEMESTER 7	SKS	ECTS
English 4	2	3
Entrepreneurship	2	3
Study Program Courses		
Food Development 2	3	3
Research Methodology	2	3
Experimental Design & Data Analysis	3	4
Food Safety	2	3
Quality Control and Assurance	4	6
Subject in Elective Courses	4	4
Total Credit	22	29

Elective Courses Available for Semester 7

All courses that are available in semester 5

Flavor Science and Technology	2	2
Hallal Technology	2	2
Extracurricular Courses		
Total	22	29

SEMESTER 8	SKS	ECTS
"Professional and Competence Assesment (PCA, FSSC 22000 Certification)"	3	4
CPDP	3	4
CPDP	2	2
Study Program Courses		
Thesis	6	15
Total Credit	12	22

Extracurricular Courses

TOTAL	12	22
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Total Compulsory
Total ECTS

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

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