



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 Credit	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 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 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
Food Analysis	3	4
Food Analysis Lab	1	2
Food Material Characteristics	2	3
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
Physical Chemistry	2	3
Heat Transfer	2	3
Transport Phenomena	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
Extracurricular Courses		
German Language and Culture 3	4	0
TOTAL	25	30

Extracurricular Courses		
TOTAL	17	34

SEMESTER 5		SKS	ECTS	SEMESTER 6		SKS	ECTS
English 4		2	3	Internship 2 at Europe (Double Degree with South Westphalia University of Applied Science)		6	28
Study Program Courses				Study Program Courses			
Food Preservation & Packaging		4	6	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	2				
Food Product Development 1		2	3				
Good Practices in Food Industry		3	4				
Food Processing 2		2	3				
Block Semester from partner University							
Biomaterial Science		2	2				
Engineering Statistic		2	2				
Total Credit		23	32	Total Credit		10	34
Extracurricular Courses				Extracurricular Courses			
German Language and Culture 3		4	0				
Total		27	32	Total		10	34

SEMESTER 7		SKS	ECTS	SEMESTER 8		SKS	ECTS
English 5		2	3	Professional and Competence Assessment (PCA, FSSC 22000 Certification)		3	4
Entrepreneurship		2	3	CPDP		2	3
Study Program Courses				Study Program Courses			
Food Product Development 2		3	4	Thesis		6	15
Research Methodology		2	3	Seminar		1	2
Experimental Design & Data Analysis		3	4				
Food Safety		2	3				
Quality Control and Assurance		4	6				
Elective Courses		4	6				
Total Credit		22	32	Total Credit		12	24
Elective Courses Available for Semester 7							
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				
Flavor Science and Technology		2	3				
Process Equipment Design		2	3				
Plant Safety Operation		2	3				
Process Control		2	3				
Critical Utility and Waste Treatment		2	3				
Bioprocess Engineering		2	3				
Production Planning Inventory Control		2	3				
Supply Chain Management		2	3				
Extracurricular Courses				Extracurricular Courses			
Total		22	32	Total		12	24

Total Compulsory
Total ECTS

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