



CURRICULUM

FOOD TECHNOLOGY

DOUBLE DEGREE WITH ALBSTADT

SIGMARINGEN UNIVERSITY OF APPLIED SCIENCE

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 3	SKS	SKS
Internship 1 (Indonesia)	3	10
Study Program Courses		
Food Chemistry	3	5
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	33

Extracurricular Courses		
TOTAL	17	33

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 4	SKS	SKS
English 3	2	3
Foundational Courses		
Food Biochemistry	2	3
Study Program Courses		
Food Nutrition	4	5
Food Regulation	3	4
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	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	25

SEMESTER 5	SKS	ECTS
Winter Semester from Partner University Basic in Food Packaging Technology	4	5
Modern Pharmaceutical Analytics	2	3
Course/Project in Applied Sensory and Consumer Science	4	5
Food Development	2	3
Food Technology	2	5
Integrative Hygiene	3	5
Elective Courses	6	8
Total Credit	23	34
Physical Food Analysis	2	3
Sterile Technology	4	5
Comprehensive Biotechnology	4	5
Project Management	2	3
Extracurricular Courses		
German Language and Culture 3	2	0
Total	25	34

SEMESTER 6	SKS	ECTS
Internship 2 at Germany (Double Degree with Albstadt-Sigmaringen University of Applied Science)	6	30
Study Program Courses		
Elective Courses	4	6
Project in Food Hygiene	4	5
Independent Food Study and Communication	4	6
Total Credit	10	36
Extracurricular Courses		
Total	10	36

SEMESTER 7	SKS	ECTS
English 4	2	3
English 5	2	3
Entrepreneurship	2	3
Study Program Courses		
Food Product Development 2	3	4
Research Methodology	2	3
Experimental Design & Data Analysis	3	4
Food Safety	2	3
Quality Control and Assurance	4	6
Subject in Elective Courses	2	6
Total Credit	22	35
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		
Total	22	35

SEMESTER 8	SKS	ECTS
Professional and Competence Assesment (PCA)	3	4
CPDP	2	2
Study Program Courses		
Thesis	6	15
Seminar	1	1
Total Credit	12	22
Extracurricular Courses		
TOTAL	12	22