



Our Partner:

## About Food Technology

At Food Technology (FT) SGU, you will experience the rich cultural blend of Indonesia, German, and Japan influences, enhancing your understanding of global food culture. And Food Technology at Swiss German University (FT SGU) also is designed to provide students with a world-class education in food technology. Our faculty comprises leading experts, and our curriculum is designed to meet international standards.

### What do we study

Food Technology is a branch of food science that addresses Production, preservation, quality control (QC), and research and development (R&D) of Food production.

### Why choose Food Technology

- Integrative and Innovative Learning
- International Double Degree Program
- Professional Competence Certification
- Student Centred Learning

### What kind of career awaits Food Technology SGU Graduates

Common career area: Research & Development, Quality Control, Production in Food and Beverage and Consumer Goods Industries.

### Food Technology SGU Graduates Unique Traits:

- High chance for career in multinational company or abroad
- Also enter career in: Marketing, Business Development, Consultant, Auditor, Management, and even Owner (entrepreneur)
- High rate of pursuing further education in Food and/or Business

### International Academic Experience:

- Dual Degree with University of Applied Science South Westphalia, Germany
- Dual Degree with University of Applied Science Albstadt-Sigmaringen, Germany
- Credit Transfer through Student Mobility to Applied Science Albstadt-Sigmaringen, Germany
- Credit Transfer through Student Mobility to Hokkaido University, Japan
- Credit Transfer through Student Mobility to Woosong University, South Korea
- Training or Research Abroad through Student Mobility to Hokkaido University, Japan
- International Conference and Competition support to students and fresh graduates.

### Food Safety Certification

As part of PCA, students are to receive food safety certification program by Badan Nasional Sertifikasi Profesi (BNSP) and Lembaga Sertifikasi Profesi Jaminan Mutu dan Keamanan Pangan (LSP JMKP)

### Food Scientist Certification

As part of PCA, students are to be received internal certification program in Food Science

### Pilot Plant Processing Facilities & Teaching Factories

Food Technology SGU students have access to various laboratories, enabling them to engage in hands-on, experiential learning. Its food processing facilities is featuring pilot-scale processing machine, such as freeze dryer and spray dryer, as well as hotel-standard kitchen facilities. Food Technology SGU also work together with their industrial partner in providing teaching factories, for student to learn food line production.

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
English 1	English 2	English 3	English 4
Introduction to Information Technology	Ethics and Religious Philosophy	Internship 1	Food Biochemistry
Indonesian Language	Pancasila and Civic	Basic Practice in Food Industry 1	Food Nutrition
Foundational Courses	Foundational Courses	Food Chemistry lab	Basic Practice in Food Industry 2:
Calculus & Linear Algebra 1	Physics 2	Food Processing 1 lab	Food Regulation
Physics 1	Chemistry 2	Food Microbiology lab	Food Analysis
Biology	Chemistry 2 Lab	Thermodynamic	Food Analysis Lab
Biology Lab	General Statistic	Material and Energy Balance in Food Processing	Food Material Characteristics
Chem 1	Study Program Courses	Extracurricular Courses	Extracurricular Courses
Chem 1 Lab	Microbiology	German Language and Culture 3	German Language and Culture 4
Extracurricular Courses	Microbiology Lab		
German Language and Culture 1	Introduction to Food Industry		
	Extracurricular Courses		
	German Language and Culture 2		

## INTERNATIONAL SINGLE DEGREE (SD)

SEMESTER 5	SEMESTER 6
Food Preservation & Shelf life study	Industrial and Internship Food Study : - MBKM/Elective Courses
Analytical Instrumentation	
Sensory Evaluation and Consumer Science	
Sensory Evaluation and Consumer Science Lab	
Food Product Development 1	
Good Practices in Food Industry	
Food Processing 2	
Elective Courses (ODD SEM)	
Extracurricular Courses	
German Language and Culture 5	

## DUAL DEGREE WITH SOUTHWESTPHALIA (DD\_SWF)

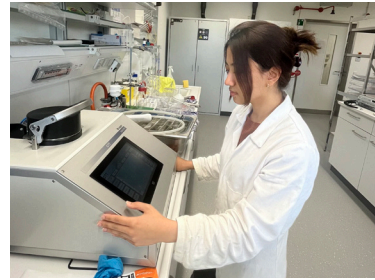
SEMESTER 5	SEMESTER 6
Food Preservation & Shelf life study	Industrial and Internship Food Study : - MBKM/Elective Courses
Analytical Instrumentation	Study Program Courses
Sensory Evaluation and Consumer Science	
Sensory Evaluation and Consumer Science Lab	
Food Product Development 1	
Good Practices in Food Industry	
Food Processing 2	
Elective Courses (ODD SEM)	
Extracurricular Courses	
German Language and Culture 5	
Independent food study and communication	
Elective courses	

## DUAL DEGREE WITH ALBSTADT SIGMARINGEN (DD\_AS)

SEMESTER 5	SEMESTER 6
Food Preservation & Packaging	Industrial and International Food Study :
Analytical Instrumentation	Practical Seminar
Sensory Evaluation and Consumer Science	Soft Skills
Food Product Development	
Food Technology	
Hygiene and Environmental Health	
Project LEH	
Human Nutrition - Basics	
Physical Food Analysis	
Extracurricular Courses	
German Language and Culture 5	

SEMESTER 7	SEMESTER 8
English 5	Professional and Competence Assessment (PCA)
Entrepreneurship	Character and Professional Development Program (CPDP)
Study Program Courses	Study Program Courses
Food Product Development 2	Thesis
Research Methodology	Seminar
Experimental Design & Data Analysis	
Food Safety	
Quality Control and Assurance	

# INTERNSHIP EXPERIENCES



Contact Us:

**SWISS GERMAN UNIVERSITY**

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