

Title of Module:

## Food Service and Management

Coordinator(s) / organiser(s):

Dr. Annis Catur Adi, Ir., M.Si. (Module Leader)

### Teaching Faculty

Title	Name	Qualifications*	Hours contributed
Dr.	Annis Catur Adi	Ir., M.Si., Dr.	12.80
Professor	Ririh Yudhastuti	drh., M.Sc., Dr.	7.47
dr.	M. Farid Dimiyati Lusno	dr., M.KL.	7.47
dr.	Kusuma Scorpia Lestari	dr., M.KM.	7.47
Mr.	Ludi Andang	A.Md., S.KM.	5.33
Mr.	Asrul Bahar	Ir., M.Pd.	9.60
Mr.	Mahmud Aditya Rifqi	S.Gz., M.Si.	8.53
Mrs.	Purwaningsih	S.KM., M.Kes.	8.53
Mrs.	Stefania Widya Setyaningtyas	S.Gz., M.PH.	10.67
Mrs.	Triska Susila Nindya	SKM., M.PH(Nutr).	8.53
Mrs.	Rian Diana	SP., M.Si.	7.47
Mrs.	Qonita Rachmah	S.Gz., M.Sc(Nutr & Diet).	5.33
Ms.	Retno Adriyani	S.T., M.Kes.	7.47

\* PhD, Master, 20 years service(in practice) etc. Only provide details for faculty responsible for 25% or more of course load.

Core /elective or optional:	Elective: Food Safety (NUM211) Food and Nutrition Technology (NUM304) Food Service Management (NUM302) Food Sanitation (LKM311)
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Number of SKS credits allocated	Student's workload in hours	Contact work hours*	Self-study work hours
8 SKS	362.67	106.67	256

\* includes lectures, seminars, face-to-face, assessments

### Learning competences / objectives

On successful completion of this module students will be able to:

1. Understand the principles of food service management
2. Identify the hazards of contamination on food, and how to prevent and control it
3. Explain the principles of food processing (high temperature / heat, low temperature, drying, fermentation, food additives), characteristics, packaging and storage of nutrients so as to increase the value of use and added value of food.
4. Learn about the latest development in food service by a factory visit.

**Food Sanitation:**

1. Explain relation between food and beverage sanitation and other things
2. Understand about food borne disease
3. Understand about Hazard Analysis and Critical Control Point (HACCP)

Syllabus content. Brief overview of syllabus using bullet points.

**Food Safety:**

- Introduction to food safety
- Quality and food safety in terms of: biochemical aspects, physical, microbial, and chemical contaminants, food standards
- Legislation and consumer protection as well as cases of BTM poisoning, prevention and mitigation
- Cases of microbial poisoning, prevention and mitigation
- HACCP: basic requirements, implementation and program planning

**Food and Nutrition Technology:**

- Principles of processing with high temperature / heat
- The principles of processing with low temperature
- The principles of processing with fermentation
- Principles of processing with Food Additives
- Processing and storage of various types of food (cereals, tubers, nuts, meat, fish, eggs, milk, vegetables and fruits) which includes preparation, mannerisms, and its effects on nutrient content
- Storage and irradiation preservation
- Packaging various food products
- Current food issues

**Food Service Management:**

- Planning the menu
- Production management (provision, storage, preparation, cooking and distribution of food)
- Organization and management (HR, physical facilities, layout)
- Sanitation and food safety
- Energy and waste management
- Management, cost control and processing of financial data
- Promotion and marketing
- Trends and issues of food service

**Food Sanitation:**

- Introduction of food sanitation
- Food contamination
- Food sanitation
- Food damage and prevention
- Food handlers
- Principle of food and beverage sanitation
- Instrument and processing room sanitation
- Hazard Analysis and Critical Control Point (HACCP)
- Food related illness

Module level timetable - indicate the timing of the teaching sessions from the upcoming teaching year:

Food Safety: 6<sup>th</sup> semester

Food and Nutrition Technology: 6<sup>th</sup> semester

Food Service Management: 7<sup>th</sup> semester

Food Sanitation: 6<sup>th</sup> semester

Pedagogic/teaching methodology:

The lecturer will provide the classroom lecture and will give the didactic question to the students. The students will make presentation in groups for applying problem solving techniques to solve real life issues which are given by lecturer and then followed by group discussion in which the students should discuss some issues related to the courses provided in the first session. Field study to observe and learn about food safety in community and industry. Group and individual presentation with the determined topics. Lecturer presented the teaching materials with LCD and whiteboard.

Independent learning hours includes assignment preparation and completion and self-directed study.

Assessments used:

There are three types of examination:

1. Middle examination (35%)
2. Final examination (35%)
3. Structured assignment (30%)

Each examination takes 100 minutes includes essays. The examination assesses the students' knowledge and understanding and all learning outcomes of the module. Structured assignment is given by writing a paper then the students present it.

Weeks required and place in academic calendar:	Number of weeks	Week number
Food Safety Weeks beginning 02/2020 -05/2020	16	17-32
Food and Nutrition Technology Weeks beginning 02/2020 -05/2020	16	17-32
Food Service Management Weeks beginning 08/2020 -11/2020	16	01-16
Food Sanitation Weeks beginning 02/2020 -05/2020	16	17-32