
 Universitas Airlangga	SEMESTER LEARNING PLAN		Prepared by	Examined by	Approved by	Document Registration Number
	SLP		(Person in Charge)	(Head of Bachelor Program / Head of Department)	Vice Dean I	01/S1Kesmas/RPS/2019
	Revision - Date	January 1 st , 2019	Farid Dimyati Lusno, dr., M.Kes.	Dr. Diah Indriani, S.Si., M.Si	Dr. Santi Martini, dr., M.Kes	
Valid on Semester (odd/even) / Academic Year	Even Semester	(sign)	(sign)	(sign)		
Faculty of Public Health						

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A. DETAILS OF COURSE

1. Course Name	Food Sanitation
2. Course Code	LKM311
3. Credits (SKS)	2 (two) SKS
4. Semester / Term	VI (sixth)
5. Study Program	Bachelor of Public Health
6. Student Learning Achievement	At the end of the course, students will be able to comprehend the concept and implementation of food sanitation and understand about food hygiene
7. Course Learning Achievement	<ol style="list-style-type: none"> 1. Understand the concept and implementation of food sanitation and food hygiene 2. Understand how to store food, transport and serve 3. Understanding food sanitation based on animal protein 4. Understanding Food Additives (BTP) 5. Understand the good manufacturing practices of ISO 22000 and HACCP 6. Understanding food borne disease
8. Course Description	This course studies the concept and application of food sanitation. Understand the basic concepts of food sanitation and hygiene, including: food contamination (understanding, types, causes, and ways to avoid), Foodborne Disease (including understanding, grouping, symptoms, and ways to avoid it, understanding the scope of personal hygiene and its application), selection and preparation of food ingredients (how to choose food ingredients and food preparation), Foodstuff storage (including: storage temperature, storage equipment, and procedures for storing food, and prepared food (including temperature, time, reheating), food processing (includes: understanding food processing, food processing principles (place, processors, tools, and ways of processing), cooking methods and relative safety, and the relationship between temperature and food sanitation, transport of cooked food, including: temperature, containers (packaging), transport vehicles, food serving, including the principle of containers, moisture content, edible parts, separation, heat, tools, and handling (handling) Understanding food additives / BTP (food additives), including: Understanding of BTP, purpose / function of using BTP, Types of BTP, dangerous BTP, Effects of using BTP on health.
9. Course Prerequisites (if any)	None


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10. Instructor	Farid Dimiyati Lusno, dr., M.Kes
11. Teaching Assistants	Farid Dimiyati Lusno, dr., M.Kes Prof. Ririh Yudhastuti, drh., M.Kes Kusuma Scorpio Lestari, dr., M.Kes


B. TEACHING PROGRAM

Week	Skills expected at the end of each learning phase (Sub-Course Achievement) (C, A, P)	Study Materials	Teaching Methods	Additional Materials for Learning	Meeting Time	Course Objectives	Criteria and Indicator of Evaluation / Measurable Learning Outcome (<i>hard dan soft skills</i>)	Mark / Grade / Percentage (%)	Reference Number Ref. (nomor)
1	2	3	4	5	6	7	8	9	10
1	Explain the scope of food sanitation	1. Understanding food hygiene and sanitation environment 2. Understanding Food Sanitation management	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
2	Explain the understanding of food sanitation management	1. Definition of 4 factors supporting food hygiene and sanitation (places	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15

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		/ buildings, equipment, food handlers and food ingredients). 2. Food Hygiene and sanitation aspects							
3	Explain the scope of Food sanitation management	1. The target of managing Food Sanitation 2. Food Travel (Food chain) 3. Food Lane 4. HACCP	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
4	Explain about Sanitation of Meat, Milk and Sea Products.	1. Meat Sanitation 2. Milk Sanitation	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership		1-15

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1	2	3	4	5	6	7	8	9	10
		3. Sanitation of Marine Products					Teamwork		
5	Explain about the selection of food ingredients	1. The principle of selection of food ingredients. 2. Raw Material 3. Processed food 4. Food is ready to eat	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
6	Explain Labeling and Good Manufacturing Practices (GMP)	1. Understanding GMP 2. GMP Objectives and Benefits 3. Be aware of packaged food 4. How to choose packaged foods	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15

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1	2	3	4	5	6	7	8	9	10
		5. Types and forms of packaging 6. Expired 7. Additives 8. Halal							
7	Explain about additional food ingredients (BTM)	1. Purpose and Objectives of Knowing BTM 2. BTM function 3. REGULATION OF HEAD OF DRUG AND FOOD SUPERVISORY AGENCY INDONESIA No.033 of 2012 concerning Food Additives	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15

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MID TERM EXAMINATION									
8	Explain about HACCP	1. Role of HACCP in Food Sanitation 2. HACCP Procedure	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
9	Explain the Digestive System	1. Digestive system diagram 2. Additional digestive organs (accessories) 3. Function of digestive organs	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
10	Explain about ISO 22000	1. Role of ISO 22000 in Food Sanitation 2. ISO 22000 Procedure	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15

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11	Explain about the HACCP Presentation	1. HACCP Presentation 2. Discussion	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
12	Explain about Food Borne Diseases	1. Definition of Food Borne Disease 2. Food poisoning 3. Food Contamination	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15
13.	Explain about Food Risk Assessment	1. Instruments for storing cooked foods 2. Preparation of storing cooked food	Lectures Discussions	LCD and Whiteboard	2x50 minutes		Discipline Communication Leadership Teamwork		1-15

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		3. Characteristics of bacterial growth in cooked food 4. How to save cooked food 5. Food Transport Instruments and Food presentation 6. Transport of Foodstuffs 7. Transportation of food ingredients ready to eat 8. Container 9. Moisture content 10. Edible Part 11. Containers and separators 12. Thermal							

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1	2	3	4	5	6	7	8	9	10
		13. Handling							
FINAL TERM EXAMINATION									


C. REQUIRED TEXTS / REFERENCES / ESSENTIAL READINGS

A. Required References:

1. Moeller, D.W .2005. Environmental Health, Third Edition, London : Harvard University Press.
2. Jeremy Stranks. 2007. The a-Z of Food Safety .London EC2A3DU.Uk
3. Stanley T Omaye .2006. Food and Nutritional Toxicology. CRC Press London.UK.
4. Sovan Lek, M. Scardi, PFM. Shot. 2004. Modelling Community Structure in Freshwater Ecosystems. CRS. Press.
5. Lora Arduser and D.R. Irown. 2005. HACCP and sanitation in Restorants and Food Service Operation. Atlantic Publish Group Inc.

B. Additional References:

1. Frumkin H. Ed. 2005 Environmental Health, From Global to Local. San Franscisco: Jossey-Bass. A Wiley Imprint.
2. 2.Tri Joko.2010. Unit Produksi dalam Sistem Penyediaan Air Minum. Graha Ilmu, Yogyakarta.
3. Kemenkes RI. 2010. Manajemen Jasa Boga

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4. SNI 3141.1:2011 - Detail SNI - BSN tentang susu
 5. SNI 3932_2008-Mutu Karkas dan Daging Sapi
 6. Peraturan B B P O M RI No. 033 Tahun 2012 tentang *Bahan Tambahan Pangan*