

MODULE HANDBOOK

Module Name	Evaluation of Food Nutrition Value
Module level	Bachelor
Abbreviation, if applicable	3074112067
Sub-heading, if applicable	-
Course included in the module, if applicable	-
Semester/term	7 th /Fourth Year
Module coordinator(s)	Prof. Dr. Lenny Yuanita, M.Kes.
Lecturer(s)	Dr. Prima Retno Wikandari, M.Si.
Language	Indonesian
Classification within the Curriculum	Compulsory Course
Teaching format/class hours per week during the semester:	2 hours lecturers (50 min per hours)
Workload:	2 x 50 minutes lectures, 2 x 60 minutes structured activity, 2 x 60 minutes individual activity, 14 weeks per semester, 79,33 total hours per semester ~ 3.18 ECTS**
Credit points:	2 CU x 1.59 = 3.18 ECTS
Prerequisites course(s):	Biochemistry Structure and Function of Biomolecules
Targeted learning outcomes:	<p>CLO 1. Students capable to demonstrate knowledge related to theoretical concepts about food digestion and absorption, many types and function of dietary fiber, antinutrition compounds, some factor that effect food nutrition value and evaluate the nutrition value of carbohydrate, protein, vitamin and mineral as <i>in vitro</i> and <i>in vivo</i></p> <p>CLO 2. Applying logical, critical, systematic and innovative thinking in the context of development or implementation of evaluation of food nutrition value, that regards and applies humanities in accordance with evaluation of food nutrition in solving problems</p>
Content:	Studies of food digestion and absorption of food nutrition, many types of some functional food compound like dietary fiber, bioactive peptide, some factor that could effect the nutrition value such as processing (Maillard, oxidation) and also study how to evaluate food nutrition value <i>in vivo</i> and <i>in vitro</i> . Student is given case study about some problems in
Study / exam achievements:	Students are considered to complete the course and pass if they obtain at least 40% of maximum final grade. The final grade (NA) is calculated based on the following ratio:

	Assessment Components	Percentage of contribution
	Participation	20%
	Assignment	30%
	Mid-semester test	20%
	Final semester test	30%
Media:	Computer, LCD, White board	
Learning Methods	Individuals assignment, group assignment, discussion, presentation.	
Literature:	<p>AOAC. 1995. <i>Official Methods of Analysis</i> (16 th ed). Virginia: AOAC</p> <p>Astuti M. 1986. <i>Uji Gizi I, II</i>. Universitas Gajah Mada: PAU Pangan dan Gizi.</p> <p>James CS. 1995. <i>Analytical Chemistry of Foods</i>. Glasgow:Blackie Academic & Professional.</p> <p>Muchtadi D. 1989. <i>Evaluasi Nilai Gizi Pangan</i>. Institut Pertanian Bogor: PAU Pangan dan Gizi.</p>	
Notes:	<p>*1 CU in learning process = three periods consist of: (a) scheduled instruction in a classroom or laboratory (50 minutes); (b) structured activity (60 minutes); and (c) individual activity (60 minutes) according to the Regulation of Indonesia Ministry of Research, Technology, and Higher Education No. 44 Year 2015 jo. The Regulation of Indonesia Ministry of Research, Technology, and Higher Education No. 50 Year 2018.</p> <p>**1 CU = 1,59 ECTS according to Rector Decree Of Universitas Negeri Surabaya No. 598/Un38/Hk/Ak/2019</p>	