

**CURRICULUM OF FOOD ENGINEERING STUDY PROGRAM  
DEPARTEMEN OF CHEMICAL ENGINEERING  
2023**

No	Kode	Subject	Credits
<b>Semester I</b>			
1	SF234101	Physics 1	5
2	SM234101	Calculus 1	3
3	SK234102	Chemistry	3
4	TP234101	Introduction to Food Engineering and Industry	2
5	TP234102	Food Chemistry	2
6	TP234103	Analytical Chemistry	3
<b>TOTAL</b>			<b>18</b>

<b>Semester III</b>			
1	TP234301	Food Microbiology	3
2	TP234302	Functional Properties of Food Components	3
3	TP234303	Food Processing Thermodynamics	3
4	TP234304	Mass and Energy Balance	4
5	TP234305	Math for Process Engineering	3
6	TP234306	Transport Phenomena of Food Processing	3
7	TP234307	Food Extraction Engineering	2
<b>TOTAL</b>			<b>21</b>

<b>Semester V</b>			
1	TP234501	Unit Operations in Food Engineering II	4
2	TP234502	Food Process Design	3
3	TP234503	Food Process Control	3
4	TP234504	Food Biochemistry	3
5	TP234505	Equipment Design for Food Industry	3
6	TP234506	Food Factory Design and Economy	4
<b>TOTAL</b>			<b>20</b>

<b>Semester VII</b>			
1	TP234701	Food Industry Management	2
2	TP234702	Research Project	4
3	TP234703	Practical Field Work	2
4	TP23470X	Elective II	3
5	UG234915	Technopreneurship	2
6	UG234913	Civics	2
7	XXXXXX	Enrichment Course II*)	3
8	UG234914	English	2
<b>TOTAL</b>			<b>20</b>

<b>Elective I</b>			
1	TP234603	Chemistry and Food Additive Technology	3
2	TP234604	Food Industry Equipment	3
3	TP234605	Food Business Diversification	3
4	TP234606	Nutrition and Food	3
5	TP234607	Halal Food and Its Analysis	3
6	TP234608	Food Security	3

No	Kode	Subject	SKS
<b>Semester II</b>			
1	SM234201	Calculus 2	3
2	SB234101	Biology	2
3	TP234201	Colloid Chemistry and hydrocolloid	2
4	TP234202	Data Analysis	2
5	TP234203	Food Quality	2
6	TP234204	Food Physics	3
7	TP234205	Food Organic Chemistry	4
<b>TOTAL</b>			<b>18</b>

<b>Semester IV</b>			
1	TP234401	Unit Operations in Food Engineering I	4
2	TP234402	Safety and Environment	3
3	TP234403	Food Safety	3
4	TP234404	Food Processing Computation	3
5	TP234405	Food Packaging	2
6	TP234406	Reaction Kinetics for Food Processing	4
7	TP234407	Food Factory Utility System	2
<b>TOTAL</b>			<b>21</b>

<b>Semester VI</b>			
1	TP234601	Research Method	2
2	TP234602	Food Product Development	3
3	TP23460X	Elective I	3
4	UG234916	Applied Technology and Digital Transformation	3
5	UG234912	Indonesian	2
6	UG23490X	Religion Studies	2
7	UG234911	Pancasila	2
8	XXXXXXX	Enrichment Course I*)	3
<b>TOTAL</b>			<b>20</b>

<b>Semester VIII</b>			
1	TP234801	Food Factory Design Project	6
<b>TOTAL</b>			<b>6</b>

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<b>Elective II</b>			
1	TP234704	Lipid Technology	3
2	TP234705	Supercritical and Advanced Separation Technology	3
3	TP234706	Enzyme Technology	3
4	TP234707	Essential Oil Technology	3
5	TP234708	Flavor Technology	3
6	TP234709	Industrial Application of Vegetable Protein	3