



UNIVERSITAS NEGERI YOGYAKARTA
 FACULTY OF MATHEMATICS AND NATURAL SCIENCES
 DEPARTMENT OF CHEMISTRY EDUCATION
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Bachelor of Education in Chemistry

MODULE HANDBOK

Module name:	Products of Chemical Technology
Module level, if applicable:	Undergraduate
Code:	MPK 6217
Sub-heading, if applicable:	-
Classes, if applicable:	-
Semester:	6 th
Module coordinator:	Dr. Das Salirawati
Lecturer(s):	Dewi Yuanita Lestari, M.Sc and Marfuatun, MSi
Language:	Bahasa Indonesia and English
Classification within the curriculum:	Elective Course
Teaching format / class hours per week during the semester:	Lectures: 100 minutes lectures, 120 minutes structured activities and 120 minutes individual study per week.
Workload:	Total workload of the activity is 136 hours per semester which consist of 100 minutes lectures, 120 minutes structured activities, 120 minutes individual study per week.
Credit points:	2SKS (3 ECTS)
Prerequisites course(s):	-
Course Outcomes	<p>After taking this course the students have ability to:</p> <p>CO1 Able to show independence in completing college assignments</p> <p>CO2 Able to apply chemical concept in the manufacture of food products in the form of black garlic</p> <p>CO3 Able to apply chemical concept in the manufacture of nonfood products in the form of soap</p> <p>CO4 Able to adapt skills in making food products in the form of black garlic, nata and vco</p> <p>CO5 Have skills in the technology of making non-food products in the form of essential oils and soaps</p> <p>CO6 Have critical thinking skills to process food in the form of nata and vco into other products</p> <p>CO7 Able to adapt critical thinking skills in the application of the use of essential oils into other product</p>
content:	This course discusses knowledge and skills about simple chemical technology that can be developed into everyday products.
Study / exam achievements:	Attitude assessment is carried out at each meeting by observation and / or self-assessment techniques using the assumption that basically every student has a good attitude.

	<p>The student is given a value of very good or not good attitude if they show it significantly compared to other students in general. The result of attitude assessment is not a component of the final grades, but as one of the requirements to pass the course. Students will pass from this course if at least have a good attitude. The final mark will be weight as follow:</p> <table border="1"> <thead> <tr> <th>No</th> <th>CO</th> <th>Assessment Object</th> <th>Assessment Technique</th> <th>Weight</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>CO1, CO2, CO3, CO4, CO5, CO6, CO7</td> <td> 1. Activities and Assignments 2. Mid-term exam 3. Final Exam </td> <td> Practice and Presentation Written test written test </td> <td> 60% 20% 20% </td> </tr> <tr> <td colspan="4" style="text-align: right;">Total</td> <td>100%</td> </tr> </tbody> </table>					No	CO	Assessment Object	Assessment Technique	Weight	1	CO1, CO2, CO3, CO4, CO5, CO6, CO7	1. Activities and Assignments 2. Mid-term exam 3. Final Exam	Practice and Presentation Written test written test	60% 20% 20%	Total				100%
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Forms of media:	Board, LCD Projector, Laptop/Computer																			
Literature:	<ol style="list-style-type: none"> Shunsuke Kimura , Yen-Chen Tung, Min-Hsiung Pan , Nan-Wei Su , Ying-Jang Lai, Kuan-Chen Cheng,2016, Black garlic: A critical review of its production, bioactivity, and application . <i>journal of food and drug analysis</i>. 1-9 Agarwal RK, Bosco SJD (2017) Extraction Processes of Virgin Coconut Oil. <i>MOJ Food process Technol</i> 4(2): 00087 DOI: 10.15406/mojfpt.2017.04.00087 Miguel Gama, Fernando Dourado and Stanislaw Bielecki, 2017, <i>Bacterial nanocellulose</i>, Science direct Monica Butnariu, Ioan Sarac, 2018. Essential Oils from Plants, <i>Journal Biotechnology and Biomedical Science</i> Vol 1 No 4 Luis Spitz, 2016, <i>Soap Manufacturing Technology</i>, 2nd Edition, Academic Press and AOCS Press 																			

PLO and CO mapping

	PLO					
	Attitude		Knowledge	Specific Skill	General Skill	
	PLO1	PLO2	PLO3	PLO4	PLO5	PLO6
CO1		√				
CO2			√			
CO3			√			
CO4				√		
CO5				√		
CO6					√	
CO7					√	