

CURRICULUM MAP

Bachelor of Food Technology (BFT)



UNIVERSITAS PADJADJARAN
FAKULTAS TEKNOLOGI INDUSTRI PERTANIAN
2025

BACHELOR OF FOOD TECHNOLOGY STUDY PROGRAM

Vision

BFT Vision:

In 2024, the food technology study program becomes a center for studying eco-friendly food science and technology which is competent and able to participate in the international level policy issue and has the pivotal impact on the global food issue.

Mission

BFT Mission:

1. Organizing effective and professional teaching and learning activities to produce graduates who master industrial-minded food science and technology and can apply it responsibly based on faith and applicable law;
2. Organizing integrated research and service for the development of science and technology in the food sector, accompanied by concern for community and environmental problems;
3. Creating a conducive academic environment for the creation of a quality educational process;
4. Cooperate with the government and other institutions in supporting regional and national development.

Profile education

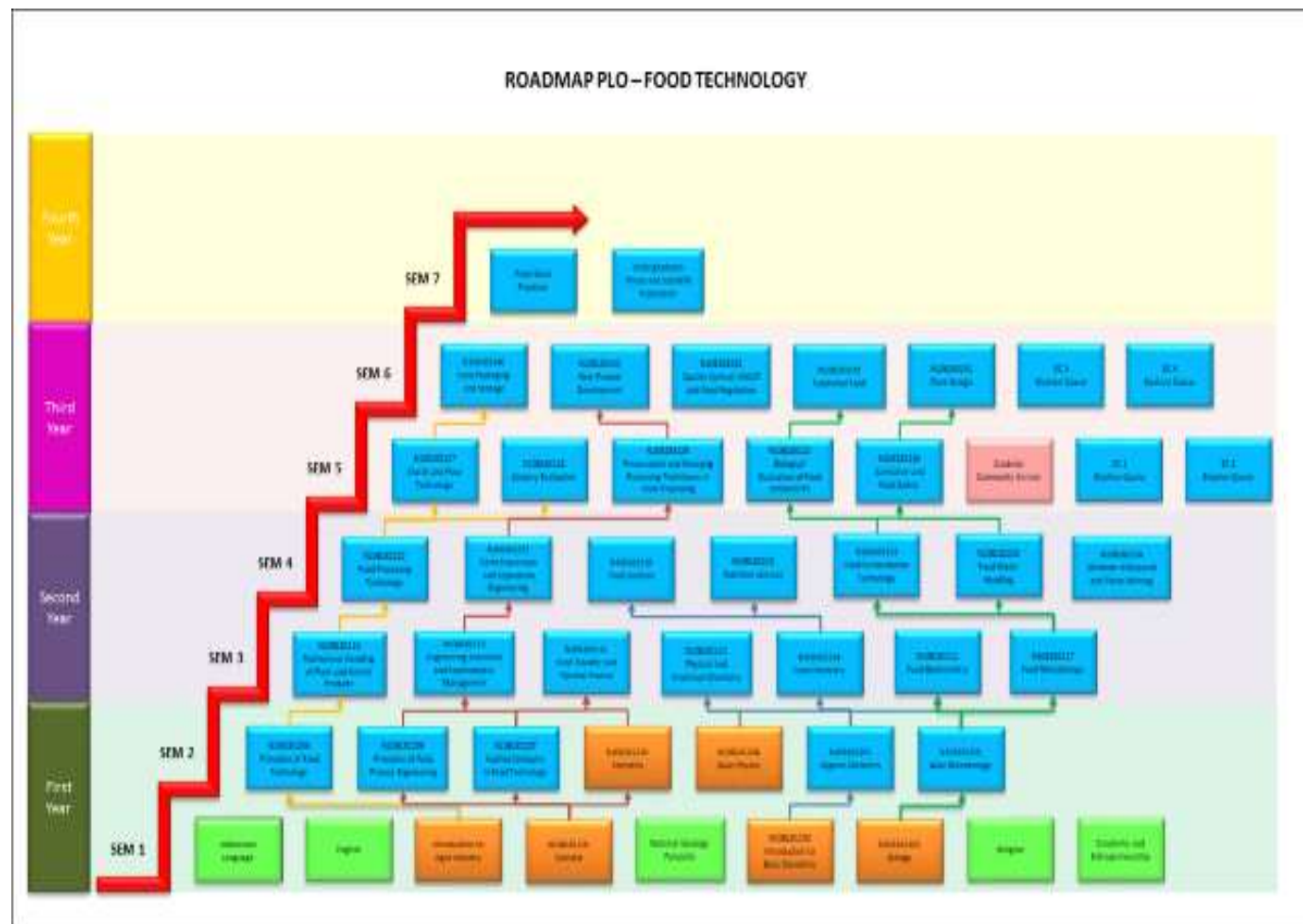
The objective of the Food Technology Study program (BFT) is to create graduates capable of working excellently as **food technologists, researchers, technopreneurs, and academia** who:

1. Have the capability to use their knowledge and skills in food area related-practices,
2. Display strong leadership, having characteristics of creative, innovative, and critical thinking,
3. Demonstrate a high level of professionalism, ethical and social responsibility, and desire for independent life-long learning .

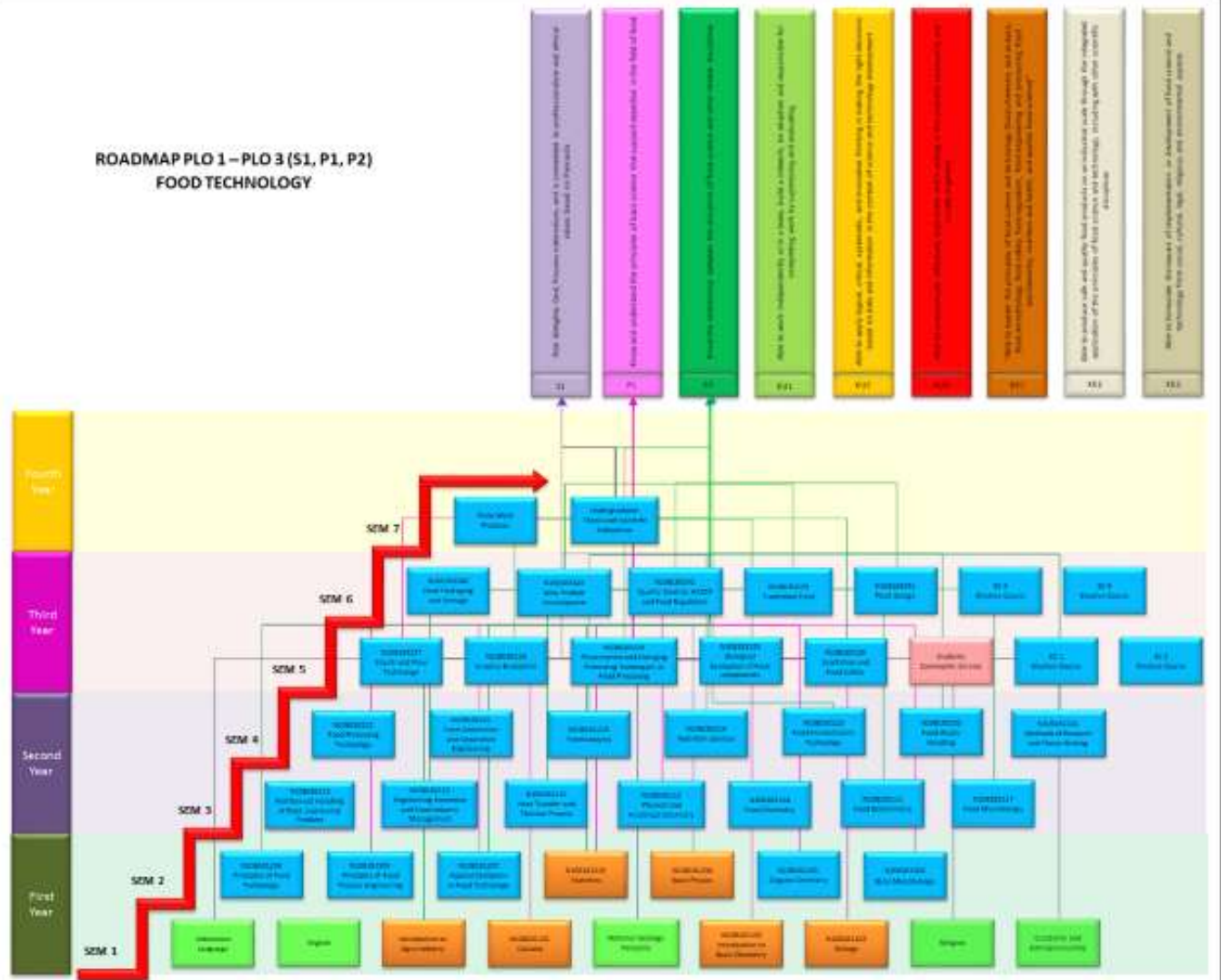
Learning Outcome of Bachelor of Food Technology

Fear Almighty God, Possess nationalism, and is committed to professionalism and ethical values based on Pancasila	LO1
Know and understand the principles of basic science that support expertise in the field of food	LO2
Know the relationship between the discipline of food science and other related disciplines	LO3
Able to work independently or in a team, build a network, be adaptive and responsible for completing work by supervising and evaluating	LO4
Able to apply logical, critical, systematic, and innovative thinking in making the right decisions based on data and information in the context of science and technology development	LO5
Able to communicate effectively both orally and in writing in the scientific community and society in general	LO6
Able to master the principles of food science and technology (food chemistry and analysis, food microbiology, food safety, food regulation, food engineering and processing, food biochemistry, nutrition and health, and applied food science)	LO7
Able to produce safe and quality food products on an industrial scale through the integrated application of the principles of food science and technology, including with other scientific disciplines	LO8
Able to formulate the impact of implementation or development of food science and technology from social, cultural, legal, religious and environmental aspects	LO9

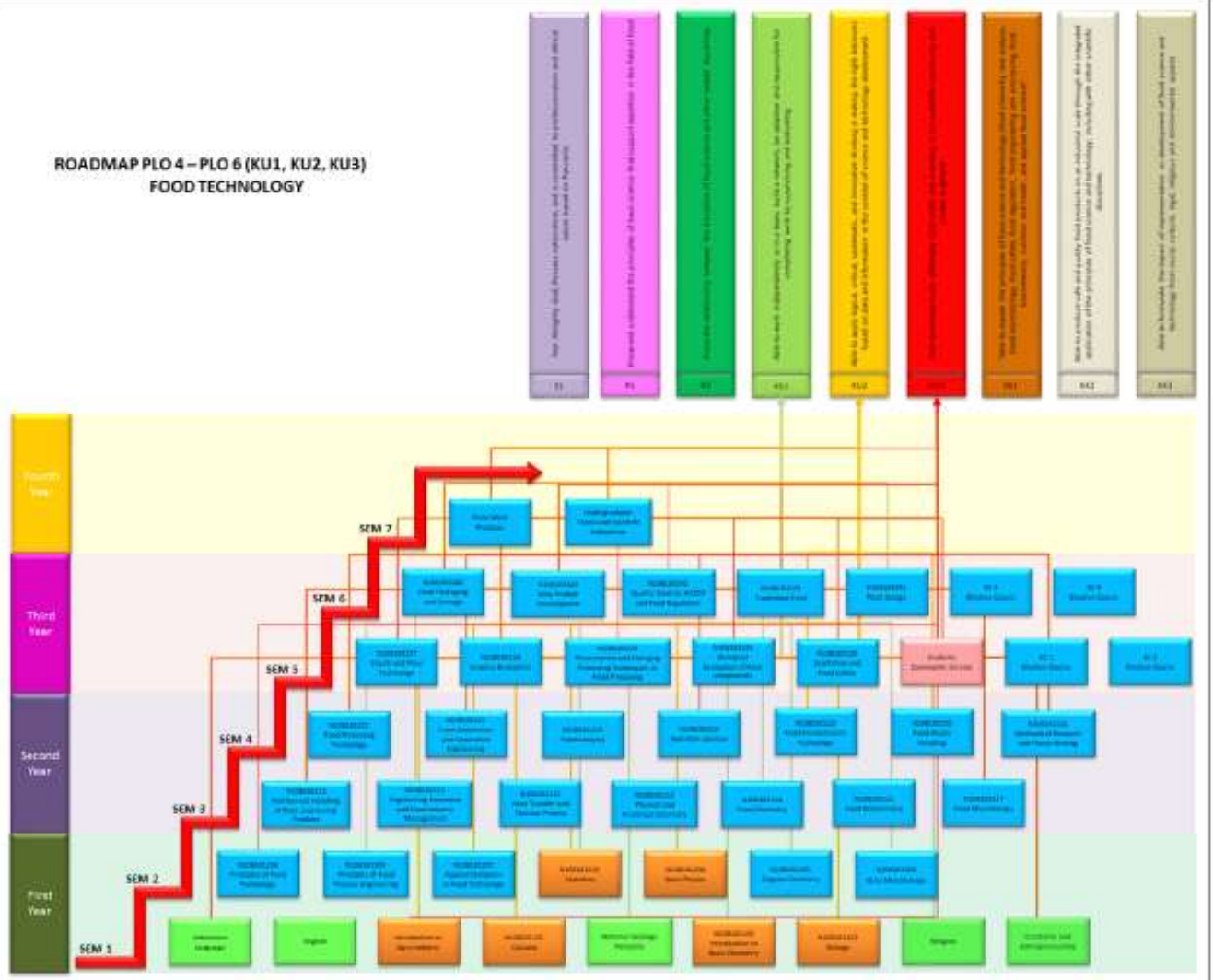
Curriculum Map of Bachelor of Food Technology



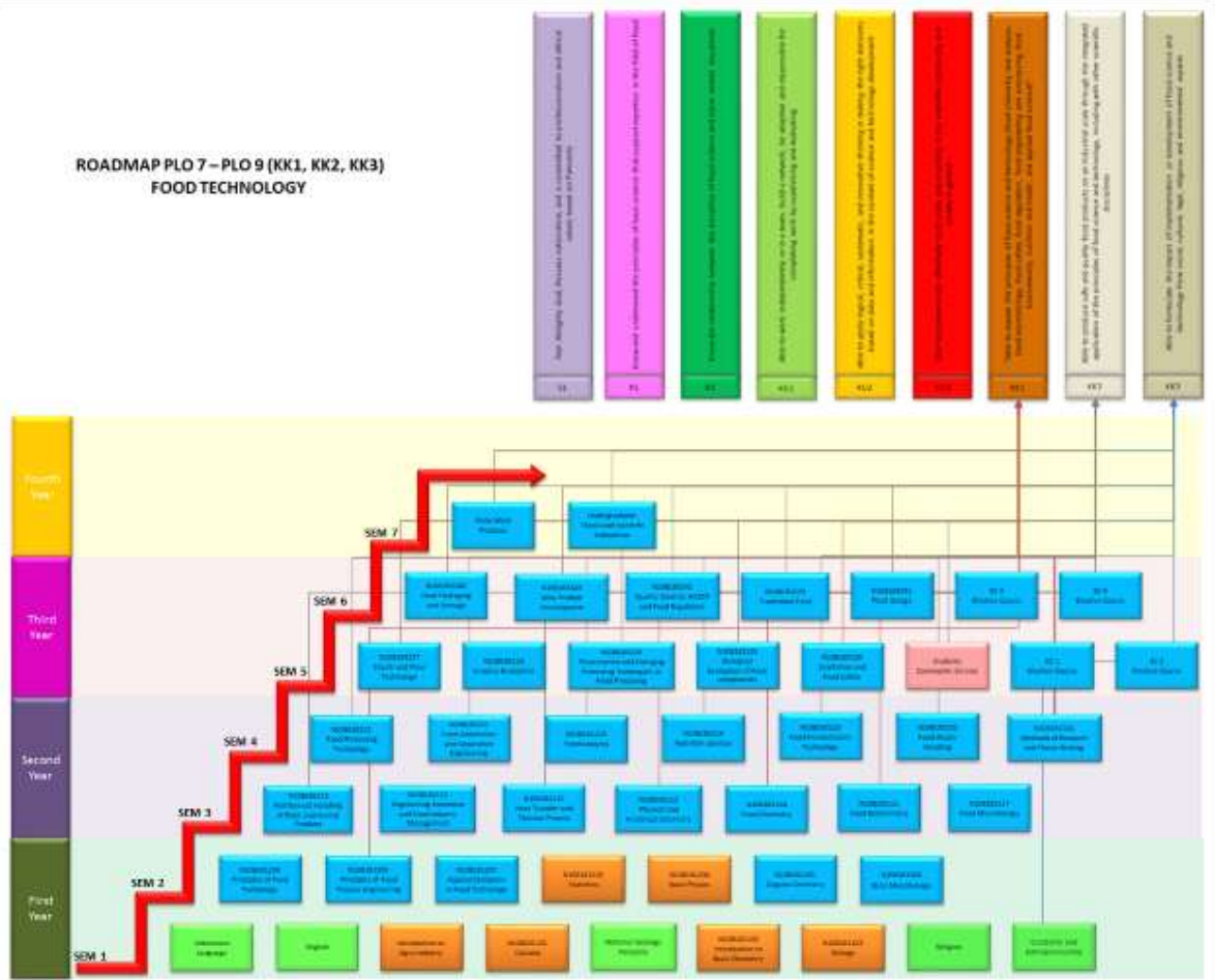
ROADMAP PLO 1 – PLO 3 (S1, P1, P2)
FOOD TECHNOLOGY



ROADMAP PLO 4–PLO 6 (KU1, KU2, KU3)
FOOD TECHNOLOGY



ROADMAP PLO 7 – PLO 9 (KK1, KK2, KK3)
FOOD TECHNOLOGY



CURRICULUM OF UNDERGRADUATE IN FOOD TECHNOLOGY STUDY PROGRAM
FACULTY OF AGRO-INDUSTRIAL TECHNOLOGY
UNIVERSITAS PADJADJARAN

SEMESTER	No	Subject Code	Subjects	Credits (SKS)	ECTS
I	1	UNX01-007	National Ideology Pancasila	2 (2-0)	3.2
	2	UNX01-004	Indonesian Language	2 (2-0)	3.2
	3	UNX01-008	Civic Education	2 (2-0)	3.2
	4	UNX01-001	Religion	2 (2-0)	3.2
	5	UNX01-006	Creativity and Entrepreneurship	3 (0-3)	4.8
	6	N10N1110	Introduction to Agro-Industry	3 (3-0)	4.8
	7	N10B181101	Calculus	3 (2-1)	4.8
	8	N10B181102	Biology	3 (3-0)	4.8
	9	N10B181103	Introduction to Basic Chemistry	3 (2-1)	4.8
			Total Credits	23	36.8
SEMESTER	No	Subject Code		Credits	
II	1	N10B181204	Basic Physics	3 (2-1)	4.8
	2	N10B181205	Organic Chemistry	3 (2-1)	4.8
	3	N10B181206	Basic Microbiology	3 (2-1)	4.8
	4	N10B181207	Applied Computer in Food Technology	3 (2-1)	4.8
	5	N10B181208	Principles of Food Technology	3 (3-0)	4.8
	6	N10B181209	Principles of Food Process Engineering	3 (2-1)	4.8
	7	N10B181210	Statistics	3 (2-1)	4.8
			Total Credits	21	33.6
SEMESTER	No	Subject Code		Credits	
III	1	N10B182111	Food Biochemistry	3 (2-1)	4.8
	2	N10B182112	Physical and Analytical Chemistry	3 (2-1)	4.8
	3	N10B182113	Engineering Economics and Food Industry Management	3 (3-0)	4.8
	4	N10B182114	Food Chemistry	4(3-1)	6.4
	5	N10B182115	Postharvest Handling of Plant and Animal Products	4 (3-1)	6.4
	6	N10B182116	Heat Transfer and Thermal Process	3 (2-1)	4.8
	7	N10B182117	Food Microbiology	3 (2-1)	4.8
			Total Credits	23	36.8
SEMESTER	No	Subject Code		Credits	
IV	1	N10B182218	Food analysis	4 (3-1)	6.4
	2	N10B182219	Nutrition sciences	3 (3-0)	4.8
	3	N10B182220	Food Waste Handling	3 (2-1)	4.8
	4	N10B182221	Form Conversion and Separation Engineering	3 (2-1)	4.8

	5	N10B182222	Food Processing Technology	4 (3-1)	6.4
	6	N10B182223	Food Fermentation Technology	3 (2-1)	4.8
	7	N10B182224	Methods of Research and Thesis Writing	3 (2-1)	4.8
			Total Credits	23	36.8
SEMESTER	No	Subject Code		Credits	
V	1	N10B183125	Biological Evaluation of Food components	3 (2-1)	4.8
	2	N10B183126	Sensory Evaluation	3 (2-1)	4.8
	3	N10B183127	Starch and Flour Technology	3 (2-1)	4.8
	4	N10N3111	Students Community Service	3 (0-3)	4.8
	5	N10B183128	Sanitation and Food Safety	3 (2-1)	4.8
	6	N10B183129	Preservation and Emerging Processing Techniques in Food Processing	3 (2-1)	4.8
	7		Elective Courses*	6	9.6
			Total Credits	24	38.4
SEMESTER	No	Subject Code		Credits	
VI	1	N10B183239	Functional Food	3 (2-1)	4.8
	2	N10B183240	Food Packaging and Storage	3 (2-1)	4.8
	3	N10B183241	Plant Design	3 (2-1)	4.8
	4	N10B183242	Quality Control, HACCP and Food Regulation	4 (3-1)	6.4
	5	N10B183243	New Product Development	3 (2-1)	4.8
	6		Elective Courses*	6	9.6
			Total Credits	22	35.2
SEMESTER	No	Subject Code		Credits	
VII	1	N10N4213	Field Work Practices	3 (0-3)	4.8
			Total Credits	3	4.8
SEMESTSER	No	Subject Code		Credites	
VIII	2	N10N4111	Undergraduate Thesis and Scientific Publication	6 (0-6)	9.6
			Total Credits	6	9.6
			Total Credits for Graduation	145	232

Elective Courses (Semester V)

NO	Subject Code	Subjects	Credits	
1	N10B183130	Fermentation Technology of Foods and Beverages	3 (3-0)	4.8
2	N10B183131	Food Biotechnology	3 (3-0)	4.8
3	N10B183132	Nanotechnology in Food Processing	3 (2-1)	4.8
4	N10B183133	Food Hydrocolloids	3 (2-1)	4.8
5	N10B183134	Processing Technology of Breads and Cakes	3 (2-1)	4.8
6	N10B183135	Processing Technology of Coffee, Tea and Cocoa	3 (2-1)	4.8

7	N10B183136	Processing Technology of Chocolate and Confectionary	3 (2-1)	4.8
8	N10B183137	Halal Food Products	3 (3-0)	4.8
9	N10B183139	Microbial and Enzyme Technology	3 (3-0)	4.8
10	N10B183138	Processing Technology of Fruits and Vegetables	3 (2-1)	4.8
		Total Credits	30	48
Elective Courses (Semester VI)				
NO	Subject Code	Subjects	Credits	
1	N10B183244	Technopreneurship in Food Industry	3 (3-0)	4.8
2	N10B183245	Food Additives	3 (3-0)	4.8
3	N10B183246	Canning Technology	3 (2-1)	4.8
4	N10B183247	Bioprocess Engineering	3 (2-1)	4.8
5	N10B183248	Environmental Biotechnology	3 (3-0)	4.8
6	N10B183249	Processing Technology of Meat and Fish	3 (2-1)	4.8
7	N10B183250	Processing Technology of Fat and Oil	3 (2-1)	4.8
8	N10B183251	Processing Technology of Spices	3 (2-1)	4.8
9	N10B183252	Processing Technology of Eggs and Milk	3 (2-1)	4.8
10	N10B183253	Processing Technology of Cereal Legumes and Tubers	3 (2-1)	4.8
		Total Credits	30	48

* Students have to take 6 credits of elective courses in Semester V and Semester VI

* Students have to take 144 credits for graduation