

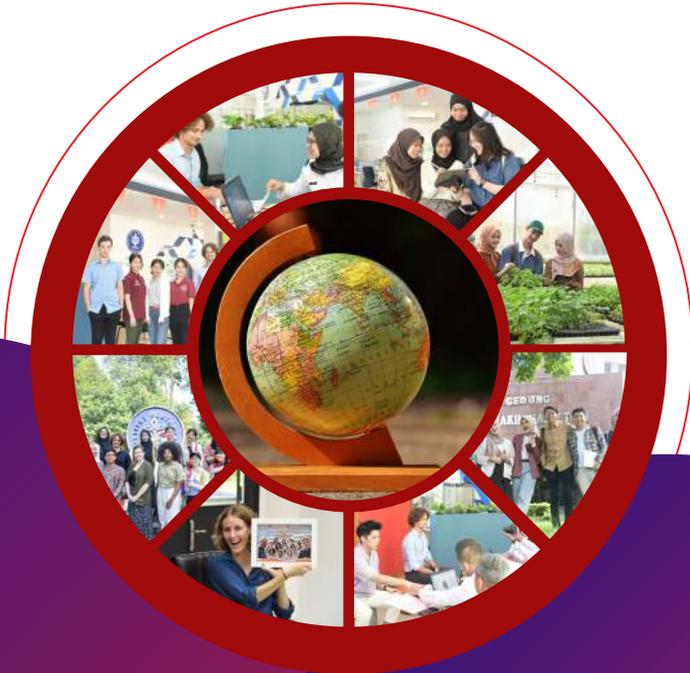


IPB University
Bogor Indonesia

Department of
Food Science and Technology
Faculty of Agricultural Engineering &
Technology

ACADEMIC PROGRAM BOOK

Food Technology
Undergraduate Program



@ico_ipb



global.ipb.ac.id



Bogor, Indonesia

LEARNING OUTCOMES

1

Have knowledge of food science principles (chemistry and food analysis, food microbiology, food safety, food engineering and processing, food biochemistry and nutrition and applied food science including sensory science, quality assurance, and food laws and regulations).

2

Be able to apply the principles of food science and technology holistically to produce safe and quality foods.

3

Be able to communicate orally and in writing related to technical and nontechnical aspects of food production.

4

Be able to think critically, solve problems, be responsible for his/her work independently, and make appropriate decisions based on the available information.

5

Be able to work in a team with different backgrounds, adaptive, and responsive to various situations.

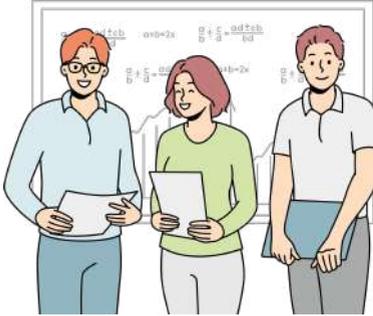
6

Committed to professionalism and ethical values.



PROFILE

SNAPSHOTS



657
students

40



*per February 2024

93%

of faculty
members have
doctoral degree

47.5%

of faculty
members are
professors

ACCREDITATION



Accredited by BAN-PT

Approved by the Institute of
Food Technologists (IFT)
since 2010



Accredited by ISEKI-
FOOD Association
(2023 - 2029)

Approved by the
International Union of Food
Science and Technology
(IUFoST) since 2013



Accredited by ASIIN
(2023 - 2029)

PROFILE

A Brief History

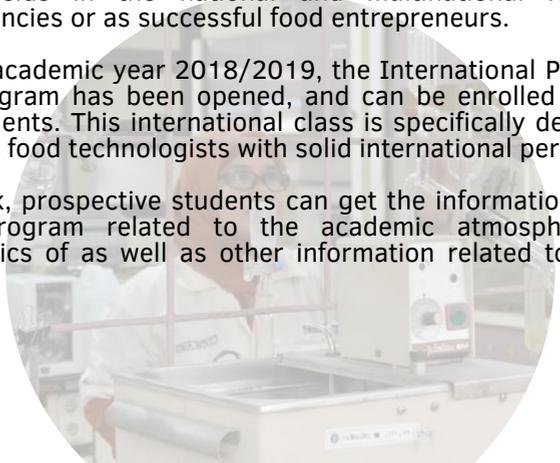
The Food Technology Program (FTP) at the Department of Food Science and Technology is designed to prepare graduates with competencies in applying the principles of food science and technology for processing food materials into safe, quality, and healthy food products and beverages at an industrial scale.

As one of the oldest food technology programs in Indonesia, FTP-IPB has been internationally approved/accredited by national and international accreditation bodies, including the Institute of Food Technologists (IFT) since 2010 and the International Union of Food Science and Technology (IUFoST) since 2013, ASIIN and ISEKI Food Association since 2023. FTP-IPB has the distinction of being the first food technology program outside North America that is recognized by IFT with the status of “developed” in managing the education.

FTP-IPB adopts international standard curricula with learning outcomes that meet IFT Education Standards. The curriculum is composed to introduce students with common and foundational scientific knowledge needed. The second and third years are focused on building students’ core competencies as food technologists, enabling them to valorize raw materials, design and produce new food products as well as assess their safety, quality, and health properties. The final year is aimed at enriching students with industrial exposures through student exchange, internship program, and/or final year project. Our graduates are expected to be capable of working in various positions or fields in the national and multinational food industries, government agencies or as successful food entrepreneurs.

Starting in the academic year 2018/2019, the International Program of Food Technology Program has been opened, and can be enrolled by foreign and Indonesian students. This international class is specifically designed to cater strong needs on food technologists with solid international perspectives.

Within this book, prospective students can get the information regarding the international program related to the academic atmosphere/curriculum, regulations, ethics of as well as other information related to the university itself.



CURRICULUM

Program Structure

Program Scheme

3.5 + 0.5

3.5 years at IPB University
0.5 year at partner University

3.0 + 1.0

3 years at IPB University
1 year at partner University

*Student mobility is recommended to be done in semester 7 and/or 8



CURRICULUM

Course Mapping

Semester 1

Courses	Credit	Semester
Religion	3(2-1)	1
Innovative Agriculture	2(2-0)	1
Economy	2(2-0)	1
English	2(1-1)	1
Chemistry	3(2-1)	1
Sociology	2(2-0)	1
Mathematics and Logical Thinking	3(2-1)	1
Statistics and Data Analysis	3(2-0)	1

Semester 2

Courses	Credit	Semester
Biology	3(2-1)	2
Physics	3(2-1)	2
Indonesian Language	2(1-1)	2
Pancasila	1(1-0)	2
Civics	1(1-0)	2
Sports and Arts	1(0-1)	2
Computational Thinking	2(2-0)	2
Calculus	3(2-1)	2
Elective/Enrichment Course (Learning Hours)	3	2

Semester 3

Courses	Credit	Semester
Organic Chemistry 2	3(3-0)	3
Global Perspective in Food Science & Technology	2(2-0)	3
Basic Food Chemistry & Biochemistry	3(1-2)	3
Food Chemistry	3(3-0)	3
Food Microbiology	3(3-0)	3
Food Biochemistry	3(3-0)	3
Elective/Enrichment Course (Learning Hours)	3	3

CURRICULUM

Course Mapping

Semester 4

Courses	Credit	Semester
Food Microbiology Laboratory	2(0-2)	4
Food Fermentation Technology	2(2-0)	4
Fundamental of Process Engineering in Food Industry	3(2-1)	4
Food Process Engineering	3(2-1)	4
Metabolism of Food Components	3(3-0)	4
Sensory Evaluation of Foods	3(2-1)	4
Food Regulation	2(2-0)	4
Elective/Enrichment Course (Learning Hours)	3	4

Semester 5

Courses	Credit	Semester
Food Analysis	3(3-0)	5
Food Analysis Laboratory	2(0-2)	5
Food Safety and Sanitation	2(2-0)	5
Food Engineering	3(2-1)	5
Food Manufacturing Technology	4(3-1)	5
Research Design in Food Science	2(1-1)	5
Basic Functional Foods	3(3-0)	5

Semester 6

Courses	Credit	Semester
Food Packaging and Storage Technology	2(2-0)	6
Food Additives	2(2-0)	6
Food Manufacturing Technology	3(2-1)	6
Food Quality Assurance	3(2-1)	6
Biological Evaluation of Food Component	3(2-1)	6
Scientific Writing and Oral Presentation	2(1-1)	6
Halal Assurance System	2(2-0)	6
HACCP for Food Safety Control	2(2-0)	6
Elective/Enrichment Course (Learning Hours)	3	6

CURRICULUM

Course Mapping

Semester 7

Courses	Credit	Semester
Food Innovation*	3(1-2)	7
Thematic Student Community Services*	4	7
Professional Development (internship)	3(0-3)	7
Elective/Enrichment Course	3	7
Elective/Enrichment Course	3	7

*held during semester break between semester 6 and 7

Semester 8

Courses	Credit	Semester
Undergraduate Seminar	1(0-1)	8
Final Year Project (Research/Internship)	6(6-0)	8



FACILITIES



Food Sensory Laboratory



Animal Assay Laboratory



Food Microbiology Laboratory



Food Biochemistry Laboratory



Food Biotechnology Laboratory



Pilot Plant



Pilot Plant



Fats and Oils Laboratory



Instrument Laboratory

INTERNATIONAL COLLABORATION

List of International Collaboration

Country/Region		Affiliated Partners
Universities	Malaysia	Universiti Teknologi MARA Universiti Sains Malaysia Universiti Putra Malaysia Universiti Malaysia Terengganu
	Thailand	Mae Fah Luang University Kasetsart University King Mongkut's Institute of Technology Ladkrabang
	Japan	Hiroshima University Hokkaido University Ibaraki University Tsukuba University Tokyo University of Agriculture and Technology Sophia University
	Austria	BOKU University
	Poland	Warsaw University of Life Sciences



CONTACT

The Faculty Campus

The Dramaga Campus of the Department of Food Science and Technology is located in Bogor City. The closest train station is Bogor Station. Various mode of transportation is available, making it easy to access the neighboring cities. The rich natural surroundings provide students with an ideal environment to study.

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