

Module Name	POST HARVEST MANAGEMENT
Module Level, if applicable	Advance
Code if Applicable	0210204271
Subtitle, if applicable	-
Courses, if applicable	0210204271
Semester(s) in which the module is taught	5
Person responsible for the module	Dr. Ir Henik Sukorini PhD
Lecturer	Dr. Ir Henik Sukorini PhD
Language	Indonesian
Relation to curriculum	Compulsory Courses for undergraduate program in Department of Agrotechnology, Faculty of Agriculture and Animal Science.
Type of teaching, contact hours	Lecture, Tutorial, Independent Learning, Lab Work
Workload	<ul style="list-style-type: none"> • Lecture : 2 sks × 50 minutes × 16 weeks • Tutorial : 2 sks × 60 minutes × 16 weeks • Independent Learning 2 sks × 60 minutes × 16 weeks • Lab Work: 1 sks × 170 minutes × 16 weeks
Credit points	SKS 3 SCH x (1.5) = 4.5 ECTS
Requirements according to the examination regulations	<ol style="list-style-type: none"> 1. Registered in this course 2. Minimum 80% attendance in this course
Recommended prerequisites	No prerequisites
Module Objectives (Intended learning outcomes)	<p>On successful completion in this course, student should be able to:</p> <ul style="list-style-type: none"> - Explain the relationship between post-harvest handling and commercial, scientific, and social values - Analyze, and design quality management and post-harvest product safety of fruits, vegetables, and seeds. - Create the concept of entrepreneurship and prevention of post-harvest product loss of fruit, vegetable, and seed products - Explain the physical, chemical, and biological factors that cause damage after the product is harvested and post-harvest physiology.
Module Content	In this course, students learn about analyzing, understanding concepts and explaining the relationship between postharvest handling and commercial, scientific, and social values. Then, designing quality and safety management of post-harvest products for fruits, vegetables, and seeds, quality management, and post-harvest product safety of harvesting fruits, vegetables, and seeds. Giving a concept about creating entrepreneurial concepts and preventing post-harvest product loss of fruit, vegetable, and seed products explaining physical, chemical, and biological factors that cause damage after the product is harvested, post-harvest physiology, product preparation seeds, and horticulture.
Study and examination requirements and forms of examination	<p>Cognitive: Midterm exam, Final exam, Quizzes, Assignments</p> <p>Psychomotor: Practice</p> <p>Affective: Assessed from the element /variables achievement, namely (a) Contributions</p>

	(attendance, active, role, initiative, and language), (b) Being on time, (c) Effort.
Media employed	Classical teaching tools with white board and power point presentation
Recommended Literature	<p>For Class</p> <p>A. Compulsory</p> <ul style="list-style-type: none"> - Sharon Pastor Simson and Martha C. Straus, 2010. Post- Harvest-Technology, Oxford book company - Narayanasa my, 2006.Postharvest Pathogens And Disease Managemen t, JOHN WILEY & SONS, INC.,PUBLICATION - Graham Farrell and John Orchard, 2012, Crop Post- Harvest: Science and Technolog y, JOHN WILEY & SONS, INC., PUBLICATION <p>B. Option</p> <ul style="list-style-type: none"> - Maria Cecilia do Nascimento Nunes, 2008. Color Atlas Of Postharvest Quality Of Fruits And Vegetables Blackwell Publishing - Antonio L. Acedo, Jr, Postharvest Technology for Leafy Vegetables 2010 AVRDC - The World Vegetable Center - Alev Bayındırlı, 2010 , Enzymes in Fruit and Vegetable Processing Chemistry and Engineering Applications Taylor
Date of Last Amendment	23 rd August 2022