

# STRUKTUR KURIKULUM

Total  
144 SKS

**S 01** Religions • Entrepreneurship Essentials • Food Technology at a Glance • Fundamental Chemistry for Food Science • Introduction to Food Engineering • Fundamental Biology and Microbiology for Food Science

Pancasila • Becoming Indonesia • Food Entrepreneurship • Physical Chemistry in Food Science • Food Chemistry • Biochemistry and Metabolism of Nutrition

**S 03** Civics • Food Ethics • Food Processing and Preservation • Food Material Science and Handling • Food Ingredients and Additives • Food Microbiology • Nutrition Science for Food Industry

Indonesian • Food Quality, Safety and Sanitation • Basic Food Engineering • Food Biochemistry • Statistics in Food Science • Food Analysis • Interdisciplinary Course

**S 05** Food Product Development • Advanced Food Engineering • Food Packaging and Storages • Research Methodology • Interdisciplinary Course • Elective Courses

Preliminary Research • Specialty Food Panel • Cooking with Science • Molecular Gastronomy • Cafe Engineering • Interdisciplinary Course • Elective Courses

**S 07** Internship • Pastry Technology • Elective Courses

**S 08** Final Project • Credential Program (Certification)

\*Subject to change

## TENTANG CULINARY TECHNOLOGY & ART

Chef Hugo



Memberikan kesempatan pada lulusan untuk memperoleh tidak hanya dasar keilmuan Teknologi Pangan melainkan juga skill tambahan di bidang Culinary dan Art. Mahasiswa akan diajak untuk mendalami peran Ilmu dan Teknologi Pangan dalam penerapan di bidang bisnis kuliner. Mahasiswa diajak berpikir sebagai Chef sekaligus Scientist. Bidang peminatan ini memberikan wawasan lebih mendalam untuk yang dapat diaplikasikan langsung di berbagai bisnis kuliner termasuk bisnis Pangan Spesialti (coffee master, wine taster), bisnis Bakery & Pastry, serta Molecular Gastronomy.



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my Dream  
about...

# CULINARY TECHNOLOGY & ART



## LEMBAGA KERJASAMA

- Ciputra Group
- PT. Mahaghora
- PT. Bogasari (Indofood)
- PT. Wilmar Nabati Indonesia
- PT. Rimbaria Rekawira Sejahtera
- PT. Atlantik Biruraya
- Universitas Padjajaran
- Universitas Negeri Jember
- Curtin University
- Liverpool John Moores University
- Kasetsart University
- University Kuala Lumpur
- University Sains Malaysia
- Tunku Abdul Rahman University Management and Technology (TAR UMT)



**GELAR** Sarjana Teknologi Pangan (S.TP.)

## KEUNGGULAN JURUSAN

- ▲ Teori dan praktik terintegrasi
- ▲ Kurikulum berbasis internasional
- ▲ Pengangkatan sumber daya pangan lokal ke market internasional
- ▲ Pengajaran dengan mindset entrepreneurial untuk menjadi seorang foodtechnopreneur, intrapreneur, dan sciencepreneur
- ▲ Pengajaran dengan melihat masalah yang terjadi baik di masyarakat maupun industri dengan improvisasi pengetahuan Teknologi Pangan yang berkelanjutan
- ▲ Kesempatan kuliah 1 SEMESTER di WOOSONG University Korea

## FASILITAS

- Laboratorium Kimia dan Biokimia Pangan
- Laboratorium Mikrobiologi Pangan
- Laboratorium Sensori Pangan
- Laboratorium Pengolahan Pangan

## PROSPEK LULUSAN

- *Food Intrapreneur (Supply Chain and PPIC; Research and Development, Quality Control, Quality Assurance, Marketing and Storage Manager in food industry, Researcher in government organization-BRIN, BPOM)*
- *Food Entrepreneur (Food Consultant, Sensory Technician, Business Owner, Food Industry, Upstream Agroindustry, Culinary Industry, Food Speciality Business)*
- *Food Scientist (Lecturer, researcher, trainers)*
- *Food Innovator (RnD, Food Flavorist)*
- *Food Counsellor (Food Regulation, Food Safety Inspector)*

Mempelajari lima peminatan khusus mengenai:

- *Speciality Food Panel*
- *Pastry Technology*
- *Café Engineering*
- *Molecular Gastronomy*
- *Cooking with Science*



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## PRESTASI MAHASISWA

- Presenter termuda dalam Konferensi Internasional "Sustainable Animal Agriculture for Developing Countries" (SAADC 2019) di Pokhara, Nepal
- Finalis Duta Pangan 2019
- Meraih insentif PKM-GFK 2020
- Meraih insentif PKM-PM 2021
- Meraih Nutrifood Research Center Fellowship tahun 2021

