# CURRICULUM
## Structure

Total
## 144 SKS

**FTP**

**S.01** Entrepreneurship Essentials • Food Technology at Glance • Fundamental Biotechnology for Food Science • Introduction to Food Engineering • Fundamental Biology and Microbiology for Food

**S.02** Food Entrepreneurship • Physical Chemistry in Food Science • Food Chemistry • Biochemistry and Metabolism of Nutrition

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

**S.04** 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 Course

**S.06** Preliminary Research • Interdisciplinary Subjects • Elective Course

**S.07** Internship • Elective Course

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

## PARTNERSHIP

CIPUTRA | MAHACHOBA | bogasari | wilmar
PT ATLANTIC BIRURAYA | | HSCM |
KU KASETSART UNIVERSITY | UniKL UNIVERSITI KUALA LUMPUR | USM UNIVERSITI SAINS MALAYSIA | TAR UMT

### Double DEGREE
Curtin University of Technology

www.ciputra.ac.id/ftp

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## What They Say About
## FOOD TECHNOLOGY PROGRAM

**Christianus Jodi Yonathan, S.TP**
*RnD PT Showa Sangyo Co., ltd (Jepang)*

### FTP Class of 2018

Pembelajaran di FTP sangat balance dari segi teori dan praktek, semua teori yang diajarkan bisa langsung diaplikasikan ke banyak bidang yang ingin ditekuni. Dosen dan pembimbing membukakan banyak peluang bukan hanya untuk berbisnis, tetapi juga menjalin koneksi dari berbagai perusahaan dan lembaga internasional. Selain teori tentang food technology, dasar untuk pengembangan soft skill seperti kemampuan berkomunikasi dan management juga diajarkan, bahkan bisa langsung diamati dari aktivitas yg dilakukan selama perkuliahan.

### Let's explore with
**UC360°**

Pusatentrepreneur | Plaza A | Plaza B | Corepreneur A | Corepreneur B | Student S
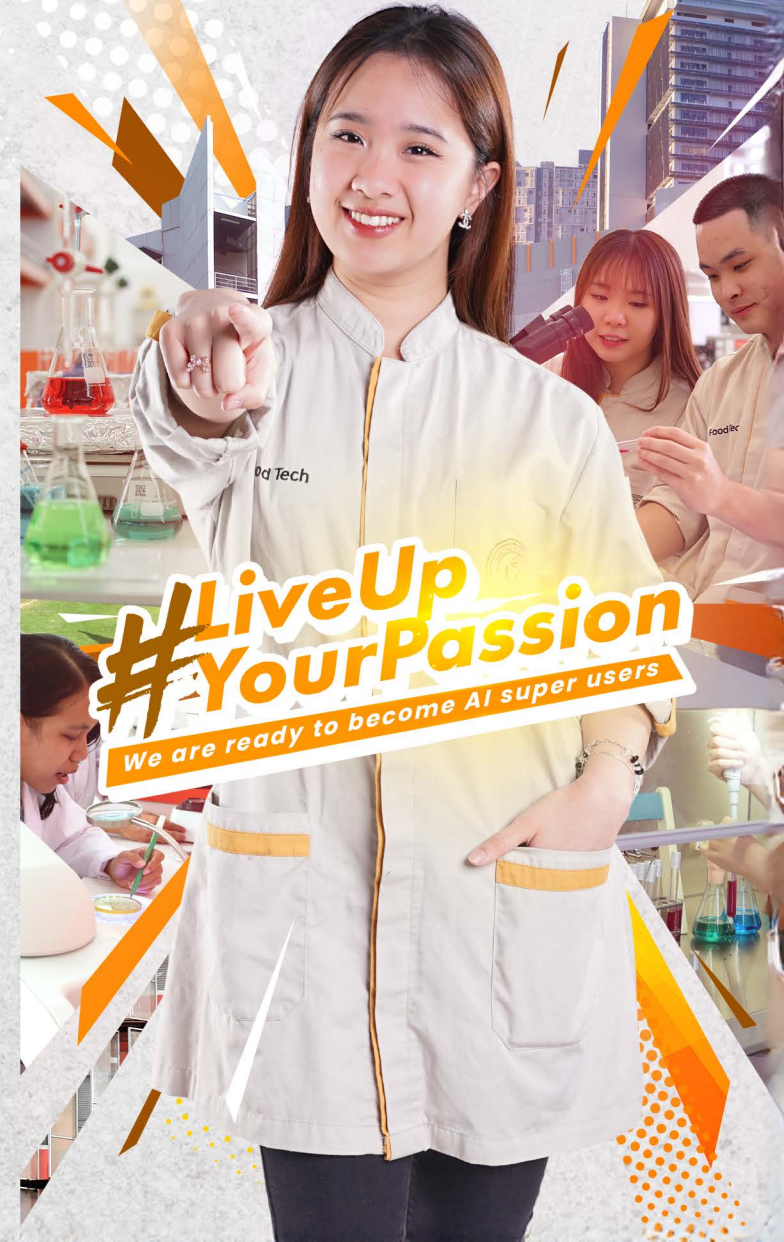
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**www.ciputra.ac.id**
CitraLand CBD Boulevard
Ph. (031) **745 1699**
Fax. (031) **745 1698**
**pmb@ciputra.ac.id**

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**ISO** 21001 : 2018

## FOOD TECHNOLOGY PROGRAM

UC UNIVERSITAS CIPUTRA
CREATING WORLD CLASS ENTREPRENEURS

### #LiveUp YourPassion
*We are ready to become AI super users*

## Elective **COURSE**

**Elective course I**
- Food for Health
- Fundamental Biotechnology for Food Science
- Sustainable Food System

**Elective course II**
- Processing Technology of Animal-Based Food Products
- Processing Technology of Plant-Based Food Products
- Processing Technology of Spices and Herbs
- Processing Technology of Stimulant Food Products

**Elective course III**
- Molecular Gastronomy
- Cooking with Technology
- Specialty Foods Panel
- Cafe Engineering
- Pastry Art &amp; Technology
- Artisan Food Industry Layout

**Elective course IV**
- Foreign Language: American English
- Foreign Language: Zhōngwén
- Food Plant Design
- The Science of Edible Fats and Oils
- Food Fermentation Technology
- Beverage Processing Technology
- Bakery Technology
- Sugar and Confectionery Technology
- Snack Technology

## **DEGREE**   Sarjana Teknologi Pangan **(S.TP)**

## Student **ACHIEVEMENT**

- Best Presenter at Food Science Student Conference (FOSTER) 2023
- Juara 1 International Research and Innovation Technology Competition 2023
- Program Kreativitas Mahasiswa (PKM) Penelitian 2023
- Meraih Nutrifood Research Grant tahun 2022
- Meraih Nutrifood Research Grant tahun 2020
- Presenter termuda dalam Konferensi Internasional "Sustainable Animal Agriculture for Developing Countries" (SAADC 2019) di Pokhara, Nepal
- IISMA - National Taiwan University dan Kyungpook University
- POMNAS Basketball Champion
- Honda Dance Competition
- Organize Student International Conference (COFFEE)

## Graduate **PROSPECT**

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

## **ABOUT FTP**

Menghasilkan lulusan yang mampu mengaplikasikan ilmu dan teknologi pangan serta pemanfaatan *Artificial Intelligence* memberikan jalan untuk menjadi entrepreneur dan profesional unggul dalam industrinya. Berfokus pada Pangan Lokal Fungsional dengan sistem pembelajaran yang terintegrasi, FoodTech UC menghasilkan lulusan entrepreneur dan profesional unggul dalam industri pangan, menginovasikan produk pangan lokal untuk kemudian dikembangkan menjadi *sustainable product*.

## Major **EXCELLENCE**

- Teori dan praktik terintegrasi
- Problem Based and Project Based Learning dengan kurikulum berbasis internasional
- Pengajaran dengan mindset entrepreneurial untuk menjadi seorang foodtechnopreneur, intrapreneur, dan sciencepreneur
- Inovasi dan pengembangan sumber daya pangan lokal ke market internasional

## **FACILITIES**

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