



<b>Short Course Description</b>	In this course, we study the philosophy of halal food and the halal guarantee system in the food industry. Topics discussed include the meaning and objectives of halal certification, halal food regulations or laws and management and implementation of halal guarantee systems, bureaucratic systems and food certification institutions, critical point analysis of halal food, assistance with the process of halal products, livestock slaughter, alcohol products to students make visits or observations to the local food industry. This MK uses various forms of learning, namely lectures, case studies and problem-based learning.						
<b>References</b>	<b>Main :</b>		<ol style="list-style-type: none"> <li>1. Dr. Ir. Anton Apriyantono, MS., 2004, Teknologi &amp; Manajemen Pangan Halal, Fakultas Teknologi Pertanian, IPB.</li> <li>2. Dr. Yusuf Qardhawi, 1995, Halal &amp; Haram dalam Islam</li> <li>3. Tien R. Muchtadi, 1997, Teknologi Proses Pengolahan Pangan, Pusat Antar Universitas Pangan &amp; Gizi, IPB.</li> <li>4. Lembaga Pengkajian Pangan, Obat-obatan &amp; Kosmetika, Pedoman untuk memperoleh Sertifikat Halal, Majelis Ulama Indonesia, 1999.</li> <li>5. Dirjen LPPOM Depkes RI, Peraturan Pemerintah No. 69 tahun 1999 tentang Pangan.</li> <li>6. Aditya R, Syah D, Arintawati. 2015. Fermentation Profiles of Nabidh (Fruit Juice). Journal of Halal Research. 1(1):25-29.</li> <li>7. Fatwa MUI terbaru tentang No. 10 tahun 2018 tentang Produk Makanan dan Minuman yang Mengandung Alkohol/Etanol</li> <li>8. Gunduz S, Yilmaz H, Goren AC. 2013. Halal Food and Metrology: Ethyl Alcohol Contents of Beverages. J. Chem. Metrol. 7(1):7-9.</li> <li>9. Najiha AA, Tajul AY, Norziah MH, WanNadiyah WA. 2010. A Preliminary Study on Halal Limits for Ethanol Content in Food Products. Meadle-East Journal of Scientific Research. 6(1):45-50.</li> <li>10. Rizqiyah R. 2007. Pengaruh Variasi Waktu Pemeraman terhadap Kadar Etanol Jus Buah Kurma (Analisis Hadits Nabi Secara Saintifik). UIN Sunan Kalijaga. Yogyakarta.</li> <li>11. Dr. Ir. Anton Apriyantono, MS., 2004, Teknologi &amp; Manajemen Pangan Halal, Fakultas Teknologi Pertanian, IPB.</li> <li>12. Modul International Auditor Halal Training, 2018, IIUM, Malaysia</li> <li>13. Modul Serol</li> </ol>				
	<b>Supporters:</b>		<ol style="list-style-type: none"> <li>1. Regenstein, J. M., Chaudry, M. M., &amp; Regenstein, C. E. (2003). The kosher and halal food laws. Comprehensive reviews in food science and food safety, 2(3), 111-127.</li> <li>2. Armanios, F., &amp; Ergene, B. A. (2018). Halal food: A history. Oxford University Press.</li> <li>3. Ismoyowati, D. (2015). Halal food marketing: a case study on consumer behavior of chicken-based processed food consumption in central part of Java, Indonesia. Agriculture and Agricultural Science Procedia, 3, 169-172.</li> <li>4. Salam, D. A. (2022). Implementasi Jaminan Produk Halal Melalui Sertifikasi Halal Pada Produk Makanan dan Minuman UMKM di Kabupaten Sampang. Qawwam: The Leader's Writing, 3(1), 10-20.</li> <li>5. Astuti, M. (2020). Pengembangan Produk Halal Dalam Memenuhi Gaya Hidup Halal (Halal Lifestyle). IURIS STUDIA: Jurnal Kajian Hukum, 1(1), 14-20.</li> <li>6. Djakfar, I., &amp; Isnaliana, I. (2021). Model Pendampingan Pengurusan Sertifikasi Produk Makanan Halal bagi UMKM dalam Mendukung Banda Aceh Menjadi Kota Wisata Halal. Wikrama Parahita: Jurnal Pengabdian Masyarakat, 5(1), 80-88.</li> </ol>				
<b>Supporting lecturer</b>	Nugrahani Astuti, S.Pd., M.Pd. Ita Fatkhur Romadhoni, S.Pd., M.Pd. Ratna Palupi Nurfatimah, S.TP., M.T.P.						
Week-	Final abilities of each learning stage (Sub-PO)	Evaluation		Help Learning, Learning methods, Student Assignments, [ Estimated time]		Learning materials [ References ]	Assessment Weight (%)
		Indicator	Criteria & Form	Offline ( offline )	Online ( online )		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1	Able to master the philosophy of Halal Food and its Legal Basis	Able to explain scientific philosophy related to halal food through class discussion methods.	<b>Criteria:</b> Answering discussion questions understanding the material on the concept of halal food and its legal basis  <b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment		Explanation of Lecture Contracts and lectures understanding the material on the concept of halal food and its legal basis 2 X 50	<b>Material:</b> Lectures: Explanation of Contracts Lectures and lectures understanding the material on the concept of halal food and its legal basis. <b>Reference:</b> Dr. Ir. Anton Apriyantono, MS., 2004, Halal Food Technology & Management, Faculty of Agricultural Technology, IPB.	5%
2	Able to understand halal food regulations or laws and management and implementation of a halal guarantee system	<ol style="list-style-type: none"> <li>1. Able to understand halal food laws and Halal Guarantee System (SJH) management</li> <li>2. Able to explain the principles of HAS</li> <li>3. Able to identify HAS components</li> </ol>	<b>Criteria:</b> Sharpness and completeness of analysis, smooth communication  <b>Form of Assessment :</b> Participatory Activities, Portfolio Assessment		Lectures, discussions, questions and answers at zoom meetings. 2 X 50	<b>Material:</b> Criteria for the Halal Guarantee System (SJH) <b>References:</b> Gunduz S, Yilmaz H, Goren AC. 2013. Halal Food and Metrology: Ethyl Alcohol Contents of Beverages. J. Chem. Metrol. 7(1):7-9.	5%

3	Able to understand halal food regulations/laws and management and implementation of the halal guarantee system (SJH).	<ol style="list-style-type: none"> <li>1. Able to understand the stages of implementing the Halal guarantee system.</li> <li>2. Able to understand the assessment of the implementation of the Halal guarantee system.</li> <li>3. Able to understand the benefits of implementing a Halal guarantee system.</li> </ol>	<p><b>Criteria:</b> Sharpness and completeness of analysis and smooth communication.</p> <p><b>Forms of Assessment :</b> Participatory Activities, Portfolio Assessment, Practical Assessment</p>	Lectures, discussions, questions and answers offline. 2 X 50		<p><b>Material:</b> Criteria for the Halal Guarantee System (SJH) <b>References:</b> <i>Gunduz S, Yilmaz H, Goren AC. 2013. Halal Food and Metrology: Ethyl Alcohol Contents of Beverages. J. Chem. Metrol. 7(1):7-9.</i></p> <hr/> <p><b>Material:</b> Halal food regulations/laws and management and implementation of the halal guarantee system (SJH) <b>References:</b> <i>Gunduz S, Yilmaz H, Goren AC. 2013. Halal Food and Metrology: Ethyl Alcohol Contents of Beverages. J. Chem. Metrol. 7(1):7-9.</i></p> <hr/> <p><b>Material:</b> Halal food regulations/laws and management and implementation of the halal guarantee system (SJH). <b>References:</b> <i>Director General of LPPOM, Ministry of Health of the Republic of Indonesia, Government Regulation no. 69 of 1999 concerning Food.</i></p>	5%
4	Able to understand bureaucratic systems and food certification institutions.	<ol style="list-style-type: none"> <li>1. Able to explain the bureaucratic system of food management of food certification institutions (LPPOM MUI DEPKE BPJPH LPH).</li> <li>2. Able to understand the authority and responsibilities of halal food certification institutions.</li> </ol>	<p><b>Criteria:</b> Ability to evaluate the implications of various bureaucratic decisions on the effectiveness of food certification.</p> <p><b>Form of Assessment :</b> Participatory Activities, Portfolio Assessment</p>	Lectures, discussions, questions and answers offline. 2 X 50		<p><b>Material:</b> Bureaucratic systems and food certification institutions <b>Reference:</b> <i>Dr. Ir. Anton Apriyantono, MS., 2004, Halal Food Technology &amp; Management, Faculty of Agricultural Technology, IPB.</i></p>	5%

5	Able to analyze critical points for halal food.	<ol style="list-style-type: none"> <li>1. Able to explain the definition of HACCP.</li> <li>2. Able to identify and describe critical points in the animal and vegetable halal food supply chain, including production, storage, distribution and handling.</li> <li>3. Able to analyze the potential impact of the existence of halal food critical points on consumers, producers and the market in general.</li> </ol>	<p><b>Criteria:</b> Students are able to participate in discussions or presentations related to critical points for halal animal and vegetable food with good communication skills.</p> <p><b>Form of Assessment :</b> Participatory Activities, Portfolio Assessment</p>	Lectures, discussions, questions and answers at zoom meetings. 2 X 50	<p><b>Material:</b> Critical point for halal food <b>Reference:</b> <i>Tien R. Muchtadi, 1997, Food Processing Technology, Inter-University Center for Food &amp; Nutrition, IPB.</i></p>	5%
6	Able to understand the Halal Product Process (PPH).	<ol style="list-style-type: none"> <li>1. Able to explain the meaning of the halal product process.</li> <li>2. Able to understand the Halal Certification application process.</li> <li>3. Able to understand the Halal Certification process for micro and small businesses.</li> </ol>	<p><b>Criteria:</b> Sharpness and completeness of analysis, smooth communication.</p> <p><b>Forms of Assessment :</b> Participatory Activities, Portfolio Assessment, Practice / Performance</p>	Lectures, discussions, questions and answers offline. 2 X 50	<p><b>Material:</b> Halal Product Process (PPH) <b>Reference:</b> <i>Dr. Ir. Anton Apriyantono, MS., 2004, Halal Food Technology &amp; Management, Faculty of Agricultural Technology, IPB.</i></p>	5%
7	Able to understand the Halal Product Process (PPH).	Able to identify halal certification application documents.	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Sharpness and completeness of analysis, smooth communication.</li> <li>2. Able to identify and explain the stages involved in PPH, from providing ingredients to product presentation.</li> <li>3. Able to understand Self Declair for MSMEs and Micro.</li> </ol> <p><b>Forms of Assessment :</b> Participatory Activities, Portfolio Assessment, Practice / Performance</p>	Lectures, discussions, questions and answers offline. 2 X 50	<p><b>Material:</b> Halal Product Process (PPH) <b>Reference:</b> <i>Dr. Ir. Anton Apriyantono, MS., 2004, Halal Food Technology &amp; Management, Faculty of Agricultural Technology, IPB.</i></p>	5%
8	FINAL EXAMS	All material for weeks 1-7	<p><b>Criteria:</b> Written test (UTS)</p> <p><b>Form of Assessment :</b> Test</p>	UTS 2 X 50	<p><b>Material:</b> All material from weeks 1-7 <b>References:</b> <i>Astuti, M. (2020). Development of Halal Products to Fulfill a Halal Lifestyle. IURIS STUDIA: Journal of Legal Studies, 1(1), 14-20.</i></p>	15%

9	Able to understand about livestock slaughter.	<ol style="list-style-type: none"> <li>1. Able to understand halal and ethical standards relating to livestock slaughter in the context of religion, animal welfare and food safety.</li> <li>2. Able to explain the process of slaughtering livestock to fulfill the principles of guaranteeing halal products in food.</li> </ol>	<p><b>Criteria:</b> Students understand the principles of halal slaughter, slaughter procedures, halal standards, and animal welfare aspects.</p> <p><b>Form of Assessment :</b> Participatory Activities</p>		Lectures, discussions, questions and answers at the 2 X 50 zoom meeting	<p><b>Material:</b> Livestock slaughter <b>Reference:</b> Dr. Yusuf Qardhawi, 1995, <i>Halal &amp; Haram in Islam</i></p>	5%
10	Able to understand about alcohol or yeast products.	<ol style="list-style-type: none"> <li>1. Able to understand the types of products produced from yeast fermentation, including alcohol, alcoholic beverages, and non-alcoholic fermentation products</li> <li>2. Be able to explain the fermentation process that produces alcohol and yeast products as well as the factors that influence production.</li> </ol>	<p><b>Criteria:</b> Able to know the types of alcohol/yeast products, fermentation processes, alcohol content, health effects, and halal criteria</p> <p><b>Form of Assessment :</b> Participatory Activities</p>	Lectures, discussions, questions and answers offline. 2 X 50		<p><b>Material:</b> Alcohol or yeast products. <b>References:</b> Gunduz S, Yilmaz H, Goren AC. 2013. <i>Halal Food and Metrology: Ethyl Alcohol Contents of Beverages</i>. <i>J. Chem. Metrol.</i> 7(1):7-9.</p>	5%
11	Able to understand the halal industry in bakery products.	<ol style="list-style-type: none"> <li>1. Able to explain basic halal concepts in the context of the food industry, especially bakery products (ingredients, tools, processes, packaging and distribution).</li> <li>2. Able to explain the process of making a bakery related to the application of halal product rules.</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Good understanding of halal principles and their application in the bakery industry.</li> <li>2. Ability to evaluate non-halal contamination risks and identify appropriate solutions.</li> </ol> <p><b>Form of Assessment :</b> Participatory Activities</p>		Lectures, discussions, questions and answers at zoom meetings. 2 X 50	<p><b>Material:</b> Halal industry in bakery products <b>Reference:</b> Tien R. Muchtadi, 1997, <i>Food Processing Technology, Inter-University Center for Food &amp; Nutrition, IPB.</i></p>	5%

12	Conduct visits/observations to local food industries.	<ol style="list-style-type: none"> <li>1. Able to understand various types of halal products produced by the local food industry.</li> <li>2. Able to identify the local food industry's compliance with halal principles in their production practices.</li> <li>3. Able to apply knowledge of halal principles in observing and evaluating products and production processes in the local food industry.</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Quality visit reports that include detailed descriptions of the local food industry visited, production processes, and observations regarding product halalness.</li> <li>2. Ability to analyze data obtained during visits to local food industries.</li> <li>3. Ability to explain in detail concepts related to halal food observed during the visit.</li> <li>4. Ability to identify problems and challenges related to halal in the local food industry.</li> </ol> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct visit to the local food industry. 2 X 50		<p><b>Material:</b> Observations on the local food industry <b>Reference:</b> <i>Tien R. Muchtadi, 1997, Food Processing Technology, Inter-University Center for Food &amp; Nutrition, IPB.</i></p>	5%
13	Presentation of Observation Results to the Local Food Industry.	<ol style="list-style-type: none"> <li>1. Able to explain the halal food production process in the local food industry observed during the visit.</li> <li>2. Deep understanding of the factors that influence the halalness of food products in the local food industry.</li> <li>3. Able to prepare observation reports and present them in class seminars.</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Quality seminar material that includes a summary of visits to the local food industry, main findings, analysis and evaluation.</li> <li>2. Ability to analyze data and information obtained during visits to local food industries.</li> <li>3. Ability to interact well with seminar participants and seek input or responses from them.</li> </ol> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct visit to the local food industry. 2 X 50		<p><b>Material:</b> Observations on the Local Food Industry <b>Reference:</b> <i>Tien R. Muchtadi, 1997, Food Processing Technology, Inter-University Center for Food &amp; Nutrition, IPB.</i></p>	5%

14	Presentation of Observation Results to the Local Food Industry.	<ol style="list-style-type: none"> <li>1. Able to explain the halal food production process in the local food industry observed during the visit.</li> <li>2. Deep understanding of the factors that influence the halalness of food products in the local food industry.</li> <li>3. Able to prepare observation reports and present them in class seminars.</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. Quality seminar material that includes a summary of visits to the local food industry, main findings, analysis and evaluation.</li> <li>2. Ability to analyze data and information obtained during visits to local food industries.</li> <li>3. Ability to interact well with seminar participants and seek input or responses from them.</li> </ol> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct visit to the local food industry. 2 X 50		<p><b>Material:</b> Observations on the Local Food Industry <b>Reference:</b> Tien R. Muchtadi, 1997, <i>Food Processing Technology</i>, Inter-University Center for Food &amp; Nutrition, IPB.</p>	5%
15	Able to disseminate halal food to the community.	<ol style="list-style-type: none"> <li>1. Able to explain the concept and principles of halal food to the public.</li> <li>2. Able to create creative strategies and materials for disseminating halal food to the community.</li> <li>3. Able to prepare reports on dissemination results.</li> </ol>	<p><b>Criteria:</b></p> <ol style="list-style-type: none"> <li>1. The quality of materials prepared for dissemination, including completeness of information, clarity, and relevance.</li> <li>2. Creativity in presenting material to make it attractive to the public.</li> </ol> <p><b>Forms of Assessment :</b> Participatory Activities, Project Results Assessment / Product Assessment</p>	Direct exposure to the community. 2 X 50		<p><b>Material:</b> Dissemination of halal food in society <b>Reference:</b> Dr. Ir. Anton Apriyantono, MS., 2004, <i>Halal Food Technology &amp; Management</i>, Faculty of Agricultural Technology, IPB.</p>	5%
16	FINAL EXAMS	All material for weeks 9-15	<p><b>Criteria:</b> Written test (UAS)</p> <p><b>Form of Assessment :</b> Test</p>	UAS 2 X 50		<p><b>Material:</b> All material for weeks 9-15 <b>References:</b> Armanios, F., &amp; Ergene, BA (2018). <i>Halal food: A history</i>. Oxford University Press.</p>	15%

#### Evaluation Percentage Recap: Case Study

No	Evaluation	Percentage
1.	Participatory Activities	40.01%
2.	Project Results Assessment / Product Assessment	12.5%
3.	Portfolio Assessment	12.51%
4.	Practical Assessment	1.67%
5.	Practice / Performance	3.34%
6.	Test	30%
		100%

#### Notes

1. **Learning Outcomes of Study Program Graduates (PLO - Study Program)** are the abilities possessed by each Study Program graduate which are the internalization of attitudes, mastery of knowledge and skills according to the level of their study program obtained through the learning process.
2. **The PLO imposed on courses** are several learning outcomes of study program graduates (CPL-Study Program) which are used for the formation/development of a course consisting of aspects of attitude, general skills, special skills and knowledge.
3. **Program Objectives (PO)** are abilities that are specifically described from the PLO assigned to a course, and are specific to the study material or learning materials for that course.

4. **Subject Sub-PO (Sub-PO)** is a capability that is specifically described from the PO that can be measured or observed and is the final ability that is planned at each learning stage, and is specific to the learning material of the course.
5. **Indicators for assessing** ability in the process and student learning outcomes are specific and measurable statements that identify the ability or performance of student learning outcomes accompanied by evidence.
6. **Assessment Criteria** are benchmarks used as a measure or measure of learning achievement in assessments based on predetermined indicators. Assessment criteria are guidelines for assessors so that assessments are consistent and unbiased. Criteria can be quantitative or qualitative.
7. **Forms of assessment:** test and non-test.
8. **Forms of learning:** Lecture, Response, Tutorial, Seminar or equivalent, Practicum, Studio Practice, Workshop Practice, Field Practice, Research, Community Service and/or other equivalent forms of learning.
9. **Learning Methods:** Small Group Discussion, Role-Play & Simulation, Discovery Learning, Self-Directed Learning, Cooperative Learning, Collaborative Learning, Contextual Learning, Project Based Learning, and other equivalent methods.
10. **Learning materials** are details or descriptions of study materials which can be presented in the form of several main points and sub-topics.
11. **The assessment weight** is the percentage of assessment of each sub-PO achievement whose size is proportional to the level of difficulty of achieving that sub-PO, and the total is 100%.
12. TM=Face to face, PT=Structured assignments, BM=Independent study.