

FOOD FERMENTATION



<http://www.bbc.com/news/health-35780468>

Food Fermentation (Waktu: Rabu; Pukul 17.00-20.00, Ruang: 7)

No.	Materi	Pustaka	Dosen
1	Tatib	Bamforth, C.W. 2005. Food, Fermentation and Micro-organisms. Blackwell Publishing . Chapter: 2, 3, 9	Lin (13/9)
2	Beverages fermentations: Beer		Lin (20/9)
3	Wine		Lin (27/9)
4	Vinegar		Lin (4/10)
5	Presentation		Lin (11/10)
6	Milk fermentations: Cheese	Bamforth, C.W. 2005. Food, Fermentation and Micro-organisms. Blackwell Publishing . Chapter: 10, 11	Dan (18/10)
7	Yoghurt		Dan (25/10)
8	Kefir		Dan (1/11)
9	Presentation		Dan (8/11)
10	Bread fermentation	Bamforth, C.W. 2005. Food, Fermentation and Micro-organisms. Blackwell Publishing . Chapter: 12, 15 Paramithiotis, S. 2017. Lactic Acid Fermentation of Fruits and Vegetables. CRC Press. Chapter: 5, 7	Lak (15/11)
11	Vegetables fermentation: Sauerkraut		Lak (22/11)
12	Cucumber		Lak (29/11)
13	Presentation		Lak (6/12)
14	Group Presentation	-	Lin,Lak , Dan (13/12)

Sistem penilaian untuk tugas

No.	Komponen yang dinilai	Bobot (%)
I	Oral Presentation (penyajian oral)	15
II	Written Presentation (penyajian tertulis)	25
III	Novelty (kebaruan), Inovation (inovasi)	20
IV	Analysis (kedalaman materi)	40

Rentang nilai untuk masing-masing komponen: 40-90

A (≥ 80); AB (75-79.99); B (70-74.99); BC (65-69.99), C (60-64.99); D (50-59.99); E (≤ 49.99)

Format tugas:

1. Introduction (background and theory)
2. Discussion
3. Conclusion
4. References

References:

- Minimal 5 journal (tahun terbit 2012 dstnya)

Group presentation:

Theme based on future food fermentation