



TESTIMONIAL

CHRISTINA KURNIAWAN
Class of 2010, Graduated in 2014
Position: Head of Research and Development (R&D) Further Process
PT. Ciomas Adisatwa (Japfa Group)



The smart person will lose from the hardworking person, however both will never win from the person who really passionate with their work", the quote is the most precise description to express my gratitude to Food Technology Study Program, Widya Mandala Surabaya Catholic University (FTSP-WMSCU) that driven me to love the food technology field. The FTSP-WMSCU have the highest standard of food technology education, established and up to date curriculum design, and also experienced professors and lecturers. This factors playing a key role in preparing student to compete locally and internationally. I am one of the alumnae which were benefited from the well-structured FTSP curriculum. I gained opportunity to be enrolled in double degree program with The Hague University, Netherland (THU) and successfully awarded the outstanding graduating student both from THU and WMSCU. Moreover, the constructively designed student activities provided me with beneficial soft-skills that are useful in the development of my career in food industry. My passion in food technology has been growing becoming the core of my spirit in working on the research and development of chicken based product division in one of the biggest company in Indonesia. I feel that the hardworking mentality and high creativity grown since my university days in FTSP is really advantageous for me to encounter rapid development in food product technology.

INDUSTRIAL COOPERATION



CAREER PROSPECTS

- In Food Industry:
 - Research & Development (R&D)
 - Quality Control (QC)
 - Quality Assurance (QA)
 - Production and Marketing
- Food entrepreneur, Consultant, Export-Import



COURSE OFFERED

COMPULSORY COURSES

- Organic Chemistry, Inorganic Chemistry, Biology, Mathematics, Physics
- State Philosophy, Religion, Philosophical Anthropology, Social Ethics
- Statistics, Computer Application, Indonesian Language, English Language
- Food Biochemistry, Analytical Chemistry, Physical Chemistry, Food Chemistry, Food Analysis
- Materials Science in Food, Food Engineering I and II, Plant Design
- General Microbiology, Food Microbiology, Food Industrial Microbiology
- Ecology, Food Nutrition, Food Safety, Food Industrial Sanitation, Food Additives
- Economics and General Management, Engineering Economic, Food Industrial Management, Food Marketing Management, Entrepreneurship, Food Legislation
- Postharvest Technology, Plant and Animal Product Processing Technology, Storage Packaging and Warehouse Technology
- Food Quality Control and Sensory Evaluation
- Research Design
- Scientific Writing and Seminar, Field Work on Food Processing Industries, Plant Design Assignment

ELECTIVE COURSES

- Processing technology for various processed food product
- Traditional Fermented Food Technology, Food Biotechnology
- Functional Food Processing Technology, Fortification and Formulation of Nutrients, Nutrition Evaluation
- Production Planning and Inventory Control
- Thesis/ Critical Review
- Cross-Study Subjects

INTERNATIONAL COOPERATION



THE HAGUE
UNIVERSITY OF
APPLIED SCIENCES



Study Program
Food Technology

Faculty of Agricultural Technology
Widya Mandala Surabaya Catholic University
Surabaya



a life improving university
Food Technology Study Program
Faculty of Agricultural Technology
Dinoyo Campus:
Dinoyo Street 42-44, Surabaya 60265
Dominicus Building (D Building) 2nd Floor
Telp. (031) 5678478, Psw. 110
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WIDYA MANDALA SURABAYA CATHOLIC UNIVERSITY
member of:



Asosiasi
Perguruan Tinggi Katolik
Indonesia



Association of South east and East Asian
Catholic Colleges and Universities

GENERAL INFORMATION

Name of the Programme	: Food Technology
Name of the Faculty	: Faculty of Agricultural Technology
Name of the institution	: Widya Mandala Surabaya Catholic University
Address	: Dinoyo Street 42-44 Surabaya 60265, Indonesia Dominicus Building, 2nd floor
Telephone and Fax	: +62315678478 ext. 110 +62315678478 ext. 267
Email	: foodtech@ukwms.ac.id
Degree awarded	: S. TP, (Bachelor of Science in Food Technology)
Year the program was introduced	: 1986
Mode of study	: Full time
The normal duration of the study to award the degrees	: 4 (four) years (8 regular semesters)
Accreditation Agency	: BAN-PT, 2018
Accreditation Score	: Grade A with score 374 out of 400
Validity Period	: 20 March 2018-2023
Year of last review of courses by External Examiner	: 2017
Year of last review of curricula and courses	: 2017
Medium of instructions and reference materials	: Indonesian/English Language



VISION & MISSION

Vision

To become a trusted Food Technology Bachelor Program, reflective, and creative in developing food science and technology for the well-being of others.

Mission

To organize Food Technology Higher Education for:

- Producing professional graduates, mastering science and technology in the field of food technology, having high moral standards and solidarity, and with the consideration for the poor.
- Producing ideas, discoveries, and information, especially for local food commodities, and applied to the community by considering environmental sustainability.

INDEPENDENT PROFESSIONAL PROFILE

- 1 Master the basics of food science and technology, which leads to the requirement for industrial revolution 4.0 reflectively and creatively.
- 2 Handle the process and control in food industries, especially for local commodities, to create innovative value-added products while considering environmental sustainability.
- 3 Implement food technopreneurship, which is creating a tough entrepreneur that possesses excellent critical thinking, leadership character, continuously improving skills and responsibility.
- 4 Perform the duties as a food technologist professionally based on Pancasila, Catholic principles, and corporate value of Care, Commitment, and Enthusiasm.



EXPECTED LEARNING OUTCOMES (ELO)

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| ELO 1 | Able to describe the fundamental theoretical concept in the field of food science and technology. |
| ELO 2 | Able to demonstrate the practical skills in the field of food science and technology. |
| ELO 3 | Able to control the chemical reaction for proper food handling and processing |
| ELO 4 | Able to control the microbiological aspects for proper food handling and processing |
| ELO 5 | Able to apply the food process engineering efficiently and effectively, considering environmental sustainability and following the current trends of food science and technology |
| ELO 6 | Able to design the food processing unit |
| ELO 7 | Able to develop food products that are safe, nutritious, accepted by the consumer, fulfill the quality standard and regulation. |
| ELO 8 | Able to communicate orally and in writing, identify, analyze, and solve problems as well as make the right decision by the implementation of critical thinking. |
| ELO 9 | Able to work professionally in a team, independent and committed, and also able to create a collaboration network. |