

SYLLABUS:

Date / Revision 23 May 2015 / 02 May 2017 / PP
Faculty Life Sciences (LS)
Study Program Food Technology (FTE), Chemical Engineering (CHE), Biomedical Engineering (BME)

SUBJECT: Standardization and Legislation: Halal, Labelling and SNI

1 Basic Information

1.01	Subject Name	Standardization and Legislation: Halal, Labelling and SNI
1.02	Semester	6
1.03	Level	1
1.04	SKS	2
1.05	Mandatory / Curriculum	D-02
1.06	Subject Code	SLHA
1.07	Subject Code	FTE-CHE-BME-D-LS-117
1.08	Year	2017 (7)
1.09	Quality Control	Final Test, OFSE, see evaluation
1.10	Limitations	Min 12 and Max 32 students in one class
1.11	Combined with	None
1.12	Pre-requisite	-
1.13	Responsible	Dr. Tutun Nugraha
1.14	Revision	15-05-2017/pp

2 Description of Subject

This course introduces students to the standardization process of rindustrial process and products. Students will learn the process of implementing and developing technical standards based on the consensus of different parties that include firms, users, interest groups, standards organizations and governments (regulations). Standardization can help to maximize compatibility, interoperability, safety, repeatability, or quality. In additions students will also be introduced to the concepts of halal regulations as well as the labeling regulations and SNI (Indonesian National Standardization).

3 Objectives

The course will not only introduce students to the process of standarization, but they will also understand the benefit of following such procedure, be it in a microcopic scale as well as macroscopic scale. Thus this course will provide new perspectives to students to understand the concept of standardization from the point of view of process (implementation of science and technology), as well as the legal aspects and cost/benefit consideration of the standarization when it is being planned and executed properly.

4 Competency

After taking this course students will gain understanding of the following:

- The concept of standardization, its historical development and impact at microscopic and macroscopic scale
- How standardization is being planned, implemented, supervised and inspected as well as enforced
- Benefit and cost impact of standardization
- The concept of standard and regulation in halal certification of products
- The concept/regulations of Indonesian National Standard (SNI) and labelling of products

5 Learning Approach / Methodology

- Lectures/ Class contact (time-tabled) supplemented with interactive questions and answers to build the projects;
- Tutorial/Laboratory/Practice Classes: preview of materials, revision and/or reports writing;
- Student Study Effort: homework/assignment; preparation for test/quizzes/ examination.
- Writing assignments/presentations

6 Evaluation

5.1	Absence maximum	25%
5.2	Participation in Discussion	-
5.3	Homework / Classwork	20 Points
5.4	Presentation /Simulation	-
5.5	Daily Quiz	20
5.6	Final Examination	60 Points
	Total	100 Points

7 Text Book and Reference

1	Main Text Book: <ul style="list-style-type: none"> Standardization: Fundamentals, Impact and Business Strategy, APEC sbu-committee on standards and conformance, Education guidlines 3, Text book for higher education, APEC, 2008
2	Supplement Textbooks: <ul style="list-style-type: none"> Economic benefits of standardization, Summary of results, Final report and practical examples, Published by DIN German Institute for Standardization e. V. Beuth Verlag

8 Content / Topics of Lecture

Week	Content/ Topics of Lecturing	Text Book	Remark
1, 2	Fundamentals <ul style="list-style-type: none"> Introduction History and definitions Functions: objectives and values, basic functions, extended values Clasifications: de facto, de jure, forum standards International, regional, nasional, industrial standards Basic, testings, Products, process standard 	Chapter 1 (ref 1)	2 x 3 x 50 minutes, lecture & discussion
3	Life cycle, organization & Development procedures <ul style="list-style-type: none"> Life cycle of standard Standard-related organizations Example of development of standards (eg. ISO, SNI, Halal) 	Chapter 2 (ref 1)	1 x 3 x 50 minutes, lecture & discussion
4	Conformity Assessment <ul style="list-style-type: none"> Overview System certifications Product certification system Conformity assessment 	Chapter 3 (ref 1)	1 x 3 x 50 minutes
5	Impact: macro peerpectives <ul style="list-style-type: none"> Definitions Analysis framework of economic effects of national standards & conformance infra structure Standards and sustainable trades 	Chapter 4 (ref 1)	1 x 3 x 50 minutes
6	Impact: micro peerpectives <ul style="list-style-type: none"> Definitions Analysis framework of economic effects of national standards Benefits of standards Cost 	Chapter 5 (ref 1)	1 x 2 x 50 minutes
7	Legal impacts <ul style="list-style-type: none"> Statute Law Conformity assessment and inspection Implementation and enfrocement 	Chapter 6 (ref 1)	1 x 3 x 50 minutes

8	MIDTERM SEMESTER BREAK		
9, 10, 11	<p>Halal Industrial Production Standards</p> <ul style="list-style-type: none"> • Introduction • Halal regulation, • Supervision and inspection • Business Process/Legal: <ol style="list-style-type: none"> 1. Certification Process 2. Inspection and Approval of Plant and Production Processes 3. Preparing for Production 4. Documentation Required to Prove Halal Status of Ingredients 5. Segregation, Shipping, Storage of Ingredients and Packaging 6. Additional Requirements for Plants Using Pork, Lard, Pork-Derived Ingredients for Non-Halal Products 7. Halal Supervisor's Control Required Over Packaging • Food Products • Medicines 	Ref 2	3 x 3 x 50 Minutes
12, 13	<p>Indonesian National Standards (SNI) & Labelling</p> <ul style="list-style-type: none"> • Definitions and scope • Historical perspectives • Current regulatory • Import regulations • Labelling of food, medicines, health products • Supervision/enforcement 	Ref 3, 4, 5	
14, 15	Evaluations/Students projects		
16, 17	Final Examination		