

COURSE LIST FOR INBOUND AIMS STUDENTS 2019-2020**AGRICULTURE FACULTY OF SRIWIJAYA UNIVERSITY**

CODE	COURSE NAME	CREDIT	DESCRIPTION
PTH 410317	South Sumatera traditional food processing technology** - Prof. Dr. Ir. Rindit Pambayun, M.P.(0812227048804) - Dr. Ir. Anny Yanuriati, M.Appl.Sc. Friday, 8-9.40 VIP dean building 3 rd floor	3(2-1)	The course covers characteristics, the physical and chemical changes during some South Sumatera traditional food processing, including the fermentation using indigenous microbia with local substrate source, such as rusif, tempoyak, terasi, bekasam and tapai; the gelling properties of some restructured products like laksan, empek-empek, tekwan, kerupuk dan kemplang; and the browning in some cakes, such as maksuba, bolu 8 jam and dodol. This course also learns about the condiment, packaging, hygiene and sanitation and the innovation in some South Sumatera traditional foods.