**Guidelines for Implementation of Final Project**

**Industrial Internship II**

Curriculum Team

Department of Food and Agricultural Product Technology

Faculty of Agricultural Technology

UGM

1. **Introduction**

Industrial Internship II is one of the final projects for students of the TPHP undergraduate study program to complete graduation requirements. Students who choose the Industrial Internship II final project are expected to gain work experience and be able to solve real problems that exist in the industry. Industrial Internship II final project lasts for one semester. Because the internship time is quite long, it is hoped that the company where the student interns will benefit from this activity, especially to solve existing problems. The final assignment for Industrial Internship II is given a weight of 8 credits.

1. **Objectives**

For Students:

1. The industrial internship final project for one semester provides sufficient experience for students to get direct learning (experiential learning) from the internship site
2. To sharpen problem-solving skills and analytical thinking
3. To sharpen skills to solve problems
4. To sharpen the ability to communicate and cooperate with various parties
5. To sharpen the ability of professional work ethics

For Industry:

1. To get suitable job candidates who can be directly recruited later, thus reducing the cost of employee selection and initial training
2. To help the industry in solving problems or developing their products
3. **Requirements**

Students who will take the Industrial Internship II final project are:

1. Students from the Department of Food and Agricultural Product Technology
2. Have taken at least 110 credits and have completed the Industrial Internship I course
3. **Steps**
4. Preparation of a letter of agreement in the form of a cooperation document (MoU/SPK) between the university/faculty and industrial partners
5. Preparation of the Industrial Internship II topic program with industrial partners which can be in the form of problem-solving or product development
6. Registration and selection of students who will carry out Industrial Internship II by the department
7. Determination of supervisor lecturers
8. Preparation of Industrial Internship II proposals in the form of steps that must be carried out for problem-solving and product development in industrial partners by students
9. Presentation of the Industrial Internship II proposal by students with supervisor lecturers and partners
10. Briefing in the form of directions and assignments for students by supervisor lecturers during the internship process
11. Guidance and joint monitoring by supervisor lecturers and supervisors from industrial partners once a month
12. Preparation of progress reports by students containing the progress of problem-solving and product development
13. Preparation of the final report of Industrial Internship II
14. The process of evaluating and assessing the results of student internships
15. **Proportion of assessment by supervisors and industrial partners**

Problem solving proposal (presentation and written) 20%

Implementation (including presentation of progress reports) 30%

Report writing 20%

Exam 30%

1. **Assessed Skills**

KU1.1 Able to analyze data statistically

KU1.2 Able to use appropriate data collection and analysis techniques

KU1.3 Able to assemble visual presentations of data

KU2.1 Able to trace credible and accountable sources of scientific information

KU2.2 Able to apply critical thinking skills in problem-solving

KU2.3 Able to apply food science knowledge in real situations and problems

KU2.4 Able to choose the exact analysis technique when faced with technical difficulties

KU2.5 Able to evaluate scientific information

KU3.1 Able to make relevant technical documents

KU3.2 Able to present something orally

KU3.3 Able to provide food science information to various groups

KK1.1 Able to demonstrate the ability to work independently or in a team

KK1.2 Able to identify tasks to achieve graduates

KK1.3 Able to explain the ability to interact socially and culturally in a diverse community environment

KK1.4 Able to explain examples of ethical issues in food science

1. **Learning outcomes and assessments can be expressed in the following competencies:**

***Hard skill***

* Formulate engineering problems
* Solving technical problems in the field
* Synthesis capability in design form

***Soft skill***

* Communication skills
* Cooperation skills
* Hard work
* Leadership
* Creativity
1. **Equivalence Courses**

**(E.g. : Secundina Frida, bottled water company)**

|  |  |  |
| --- | --- | --- |
| **No** | **Equivalence Courses Name** | **Credit** |
| 1 | Research Methodology and Experimental Design | 2 |
| 2 | Seminar | 2 |
| 3 | Preservation Technology | 2 |
| 4 | Packaging Technology | 2 |
| 5 | Quality Control | 2 |
| 6 | Special Topics V | 2 |
| 7 | Industrial Internship II | 8 |
|  | Total | 20 |

**Equivalence Courses (Felicia Irawan, Santos Jaya Abadi coffee company)**

|  |  |  |
| --- | --- | --- |
| **No** | **Equivalence Courses Name** | **Credit** |
| 1 | Research Methodology and Experimental Design | 2 |
| 2 | Seminar | 2 |
| 3 | Coffee, Tea and Cocoa Processing Technology | 3 |
| 4 | Food Microbiology | 3 |
| 5 | Food Regulation | 2 |
| 7 | Industrial Internship II | 8 |
|  | Total | 20 |

**Equivalence Courses (Aiman Arkan, M. Wildan A.S, Mazaraat Artisan cheese)**

|  |  |  |
| --- | --- | --- |
| **No** | **Equivalence Courses Name** | **Credit** |
| 1 | Research Methodology and Experimental Design | 2 |
| 2 | Seminar | 2 |
| 3 | Dairy Products Technology | 2 |
| 4 | Industrial Microbiology | 2 |
| 5 | Sensory Evaluation | 2 |
| 6 | Special Topics V | 2 |
| 7 | Industrial Internship II | 8 |
|  | Total | 20 |