The correlation between the program learning outcome of Undergraduate in Food Technology Program with the most relevant Subject-Specific Criteria (SSC)

	Program Learning Outcome							
	1 Mastering the concepts and theories of science underlying food technology.	**2 Mastering the principles of food biotechnology and its application in the food sector.**	**3 Mastering the principles of integrated food processing based on indigenous Indonesian food and marine resources.**	**4 Being able to apply food technology in an integrated manner in the food processing process to produce safe, quality, desirable, and sustainable food.**	**5 Being able to apply aspects of biotechnology to solve food problems.**	**6 Being able to communicate effectively orally and in writing.**	**7 Being able to think critically and analytically, to evaluate and solve problems.**	**8 Being committed to ethical values and internalizing the core values of Atma Jaya Catholic University of Indonesia, namely Christian Faith, Excellence, Professionalism, and Care.**
Subject Specific Competences								
1. Knowledge and Understanding								
1.1 know and understand the principles of natural sciences, social science, mathematics, medical science, economics and engineering their discipline is based on;	✓	✓						
1.2 have a coherent knowledge in their discipline including knowledge of the latest findings in their discipline;	✓	✓	✓					
1.3 know concepts of identification and safeguarding of quality in their respective fields of work;		✓	✓					
1.4 know the essential legal regulations relating to their discipline;			✓	✓				
1.5 are aware of the further multidisciplinary context of agriculture, forestry or food science and neighbouring fields.				✓	✓			
2. Engineering Analysis								
2.1 have the required knowledge and understanding to identify and formulate problems arising in agriculture, forestry or food science (which may contain aspects stemming from areas other than their field of specialisation);	✓	✓	✓					
2.2 are able to apply different methods orientated on fundamentals – such as				✓			✓	

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mathematical, statistical, and experimental (laboratory) analysis;								
2.3 are qualified to plan and conduct respectively suitable experiments, interpret the data, and draw conclusions.	✓	✓	✓				✓	
3. Investigations								
3.1 are qualified to apply suitable methods to pursue investigations or detailed research as to technical-scientific issues in accordance with the status of their knowledge and understanding;				✓	✓		✓	
3.2 are able to identify, locate, and procure required information;						✓		
3.3 can define and conduct investigations using the means of analysing, modelling, and experimenting;				✓	✓		✓	
3.4 are qualified to assess data critically and to draw conclusions,							✓	
3.5 are able to investigate the application of new emerging technologies in their scientific discipline.				✓	✓			
4. Engineering Design								
4.1 are qualified to solve problems which are incompletely defined or unusual and show conflicting targets or competing specifications;							✓	
4.2 are able to analyse and assess system performance;							✓	
4.3 are able to use their knowledge and understanding to develop solutions for unusual problems together with the integration of other disciplines;					✓		✓	

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4.4 can apply their scientific ability to judge when working with complex, technically impure, and incomplete information;				v	✓			
4.5 are qualified to apply innovative methods to problem solving processes.								
5. Engineering Practice								
5.1 can combine theory and practice to achieve quality of structures, processes, and results;				✓	✓			
5.2 can deal with complex facts and combine knowledge from different fields;				✓	✓			
5.3 can develop and implement deductive and inductive methods;							✓	
5.4 have developed a comprehensive understanding of applicable theories, models, techniques, and methods and their limitations;				✓	✓			
5.5 recognise the social, economic, and ecological implications of practical engineering and can assess them.							✓	
6. Social Competences								
6.1 fulfil the requirements on graduates of Bachelor's degree programmes with a view to key qualifications on the higher level of Master's degree programmes;								✓
6.2 can work effectively as leaders of teams comprising different disciplines and levels;						✓		✓
6.3 can work and communicate in national and international contexts.						✓		✓