



**KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET, DAN TEKNOLOGI**  
**UNIVERSITAS PEMBANGUNAN NASIONAL "VETERAN" JAWA TIMUR**  
 UNIVERSITY of PEMBANGUNAN NASIONAL "VETERAN" JAWA TIMUR

**SURAT KETERANGAN PENDAMPING IJAZAH**  
**DIPLOMA SUPPLEMENT**  
 NOMOR / NUMBER : **0403/SKPI/FT/2022**

Surat Keterangan Pendamping Ijazah menerangkan Capaian Pembelajaran dan Prestasi dari Pemegang Ijazah selama masa studi di Universitas Pembangunan Nasional "Veteran" Jawa Timur  
*The Diploma Supplement explains Learning Outcomes and Achievements of its Bearer during his/her study in the University of Pembangunan Nasional "Veteran" Jawa Timur.*

**1. IDENTITAS DIRI**  
 PERSONAL INFORMATION

1.1	<b>Nama Lengkap</b> <i>Full Name</i>	MEDITYA DWI RIZKYATI
1.2	<b>Tempat &amp; Tanggal Lahir</b> <i>Place and Date of Birth</i>	Surabaya & 27-03-2000
1.3	<b>Nomor Induk Mahasiswa</b> <i>Student Identification Number</i>	18033010064
1.4	<b>Tanggal Masuk</b> <i>Date of Admission</i>	01-09-2018
1.5	<b>Tanggal Kelulusan</b> <i>Date of Graduation</i>	21-11-2022
1.6	<b>Nomor Ijazah Nasional</b> <i>National Diploma Number</i>	<b>412212023000020</b>
1.7	<b>Nomor Seri Nasional</b> <i>Certificate Serial Number</i>	18-226/S.TP/IP
1.8	<b>Gelar</b> <i>Title</i>	Sarjana Teknologi Pangan ( S.T.P. ) <i>Bachelor of Food Technology</i>
1.9	<b>Lama Studi</b> <i>Length of Study</i>	4 tahun 2 bulan <i>4 years 2 months</i>
1.10	<b>Sistem Kredit Semester</b> <i>Credits</i>	SKS <i>Credits</i>
1.11	<b>Indeks Prestasi Kumulatif</b> <i>Grade Point Average</i>	3.78

**2. IDENTITAS PROGRAM STUDI**  
 IDENTITY STUDY PROGRAM

2.1	<b>Program Studi</b> <i>Study Program</i>	Teknologi Pangan <i>Food Technology</i>
2.2	<b>Akreditasi Program Studi</b> <i>Accreditation of Study Programs</i>	B
2.3	<b>Jenis/Jenjang Pendidikan</b> <i>Education Degree</i>	S1 <i>Bachelor Degree</i>
2.4	<b>Jenjang Kualifikasi KKNI</b> <i>Scheme Level in the Indonesian Qualification Framework</i>	Level 6
2.5	<b>Persyaratan Penerimaan</b>	Lulus SLTA dan Lulus Seleksi Mahasiswa Baru



	<i>Admission Requirementst</i>	<i>Graduate from High School and Passed the Student Admission Selection</i>
2.6	<b>Bahasa Pengantar Kuliah</b> <i>Spoken Language</i>	Bahasa Indonesia <i>Indonesian Language</i>
2.7	<b>Sistem Penilaian Grading System</b>	Skala/Scale : 1-4;A=4;B=3;C=2;D=1
2.8	<b>Pendidikan Lanjut</b> <i>Futher Study</i>	Program Magister & Doktor <i>Master &amp; Doctoral Program</i>
2.9	<b>Status Profesi (Bila Ada)</b> Professional Status (If Applicable)	

### 3. KUALIFIKASI DAN HASIL YANG DICAPAI THE QUALIFICATION AND OUTCOMES OBTAINED

#### A. CAPAIAN PEMBELAJARAN LEARNING OUTCOMES

##### TEKNOLOGI PANGAN (KKNI LEVEL 6) TEKNOLOGI PANGAN (KKNI LEVEL 6)

3.A.1.	1. SIKAP	<i>Devoted to God Almighty and able to show attitude, societal Tolerance;</i>
3.A.2.	1. SIKAP	<i>Upholding human values in carrying out duties based on religion, morals and ethics;</i>
3.A.3.	SIKAP	<i>Contributing to improving the quality of life in society, nation, state and civilization based on Pancasila and the 1945</i>
3.A.4.	SIKAP	<i>Acting as citizens who are proud and love the country, have nationalism and a sense of responsibility to the state and</i>
3.A.5.	SIKAP	<i>Respect for the diversity of cultures, ideologies, religions, ethnicities and beliefs, as well as the opinions or original works of others;</i>
3.A.6.	SIKAP	<i>Cooperate and have social sensitivity and concern for the community and the environment;</i>
3.A.7.	SIKAP	<i>Have professional integrity and are committed to values, norms and ethical values.</i>
3.A.8.	SIKAP	<i>Developing a spirit of independence, integrity and entrepreneurship.</i>
3.A.9.	SIKAP	<i>Develop a leadership spirit and have a global perspective.</i>
3.A.10.	BIDANG PENGETAHUAN	<i>Describe the chemical events, control measures, and chemical reactions that underlie the properties of various foodstuffs</i>
3.A.11.	BIDANG PENGETAHUAN	<i>Explain the basic concepts of biology, microbial growth and how to control it in the food processing process.</i>
3.A.12.	BIDANG PENGETAHUAN	<i>Describe the principles of operating units and process units in the food industry based on the characteristics of raw</i>



		<i>materials, ingredients, food additives and their effects on the characteristics of food products.</i>
3.A.13.	BIDANG PENGETAHUAN	<i>Explain the biochemical principles of food related to metabolism in the body.</i>
3.A.14.	BIDANG PENGETAHUAN	<i>Explain the basic concepts of nutrition, the relationship between food consumption and nutritional status and health, as well as differences in nutrients and functional food for health.</i>
3.A.15.	BIDANG PENGETAHUAN	<i>Explains various principles of applied food science, including sensory testing, packaging techniques, quality assurance and food safety, as well as current issues in the food sector.</i>
3.A.16.	BIDANG PENGETAHUAN	<i>Explain the principles of management science and industrial engineering in order to maintain food quality.</i>
3.A.17.	KETRAMPILAN UMUM	<i>Able to apply logical, critical, systematic, and innovative thinking in the context of developing or implementing science and / or technology in accordance with their field of expertise;</i>
3.A.18.	KETRAMPILAN UMUM	<i>Able to perform independent, quality, and measurable performance;</i>
3.A.19.	KETRAMPILAN UMUM	<i>Able to think critically, identify the root of the problem and solve it comprehensively, and make the right decisions based on information and data analysis according to their area of expertise;</i>
3.A.20.	KETRAMPILAN UMUM	<i>Able to study the implications of developing or implementing science and technology according to their expertise based on scientific principles, procedures and ethics in order to produce solutions, ideas, designs, compile scientific descriptions of the results of their studies in scientific paper reports.</i>
3.A.21.	KETRAMPILAN UMUM	<i>Able to maintain and develop networks with lecturers, colleagues, peers both inside and outside the institution;</i>
3.A.22.	KETRAMPILAN UMUM	<i>Able to maintain and develop networks with lecturers, colleagues, peers both inside and outside the institution;</i>
3.A.23.	KETRAMPILAN UMUM	<i>Able to convey scientific ideas in an academic environment or scientific forum.</i>
3.A.24.	KETRAMPILAN UMUM	<i>Able to communicate Indonesian and international languages in writing and in good and correct writing</i>
3.A.25.	KETRAMPILAN KHUSUS	<i>Have skills in selecting, characterizing, and performing various chemical analysis techniques on foodstuffs based on needs.</i>
3.A.26.	KETRAMPILAN KHUSUS	<i>Having skills in identifying and analyzing biological and microbiological processes in food and processing materials to maintain food quality and safety.</i>
3.A.27.	KETRAMPILAN KHUSUS	<i>Have skills in food processing engineering based on material characteristics, use of tools, and working principles in each process.</i>



3.A.28.	KETRAMPILAN KHUSUS	<i>Have laboratory technical skills and food evaluation which are generally applied according to the principles of food biology, microbiology, chemistry and biochemistry</i>
3.A.29.	KETRAMPILAN KHUSUS	<i>Have the skills to analyze the components of foodstuffs, nutritional value, active compounds, and their changes due to processing and storage and their function as functional food for</i>
3.A.30.	KETRAMPILAN KHUSUS	<i>Have the skills to apply the principles of food science in practice and real conditions in the food industry and develop them into innovative products.</i>
3.A.31.	KETRAMPILAN KHUSUS	<i>Able to apply food safety principles and analyze critical points of raw materials and food product processing.</i>
3.A.32.	KETRAMPILAN KHUSUS	<i>Capable of capturing and taking advantage of business / business opportunities and applying the agricultural product processing industry process engineering, utilizing information sources, as well as being professional and committed to ethical values.</i>
3.A.33.	KETRAMPILAN KHUSUS	<i>Able to apply management principles and business planning and management as well as environmental management in the food industry</i>
3.A.34.	KETRAMPILAN KHUSUS	<i>Able to apply statistical and computer principles in the food industry</i>

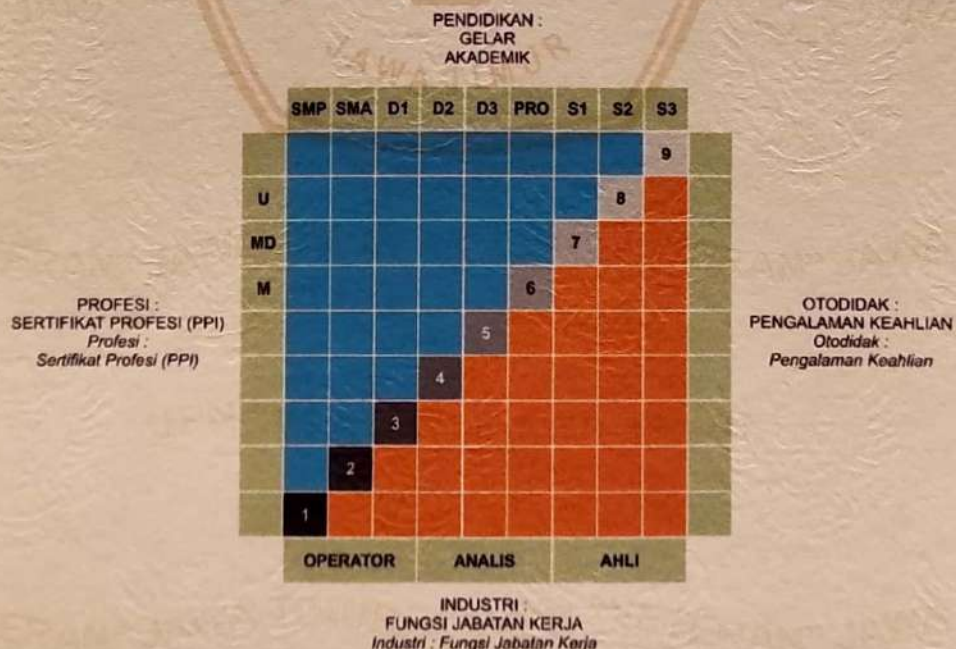
#### **B. PRESTASI DAN PENGHARGAAN ACHIVEMENTS AND AWARDS**

3.B.1.	<i>Participant in Entrepreneurship Webinar</i>	Webinar Kewirausahaan
3.B.2.	<i>Food Safety System Certification (FSSC 22000 Version 5.1)</i>	FSSC 22000 VERSION 5.1
3.B.3.	<i>Scientific Writing Workshop on Food Technology</i>	Workshop Penulisan Artikel Ilmiah Teknologi Pangan
3.B.4.	<i>Training Certificate for Hazard Analysis Critical Control Point Awareness (HACCP)</i>	HACCP (HAZARD ANALYSIS AND CRITICAL CONTROL POINT)
3.B.5.	<i>Certificate of State Defense Outbound</i>	Pendidikan Bela Negara
3.B.6.	<i>Certificate for the Best Student during Community Service Program</i>	Penghargaan Mahasiswa Terbaik KKN Tematik
3.B.7.	<i>Training Certificate of Halal Food Certification for Technology-Based Startup Companies</i>	Pelatihan Sertifikasi Pangan Halal Bagi Perusahaan Pemula Berbasis Teknologi
3.B.8.	<i>Certificate for Committee in Entrepreneurship Webinar</i>	Webinar Kewirausahaan Genbi UPN Jatim
3.B.9.	<i>English Proficiency Certificate</i>	EPT Prediction Test
3.B.10.	<i>Vice Coordinator of Entrepreneurship Division, Genbi UPN Veteran Jawa Timur</i>	Wakil Koordinator Divisi Kewirausahaan Genbi UPN Veteran Jawa Timur
3.B.11.	<i>National Seminar Certificate of Food Technology 2022</i>	Seminar Nasional Teknologi Pangan 2022
3.B.12.	<i>Training Certificate on Entrepreneurship</i>	Kewirausahaan



3.B.13.	Training Certificate for Awareness Quality Management System (ISO 9001:2015)	Awareness Quality Management System (ISO 9001:2015)
3.B.14.	Entrepreneurship Workshop 2019	Entrepreneurship Workshop 2019
3.B.15.	Training Certificate on Good Manufacturing Practices (GMP)	GMP (Good Manufacturing Practices)
3.B.16.	Training Certificate for ISO 22000:2018 (Food Safety Management System)	ISO 22000:2018 (Food Safety Management System)
3.B.17.	English Proficiency Certificate	TOEFL PREDICTION TEST
3.B.18.	Training Certificate for Quality Assurance (QA)	QUALITY ASSURANCE (QA)
3.B.19.	Training Certificate for Quality Control (QC) in Food Industry	QUALITY CONTROL (QC)
3.B.20.	Assistant Laboratory of Praktikum Uji Inderawi	Asisten Laboratorium Uji Inderawi
3.B.21.	Head of Division in Sahabat Beasiswa Chapter Surabaya 2022	Sahabat Beasiswa Chapter Surabaya
3.B.22.	Assistant of Food Processing Technology Laboratory	Asisten Laboratorium TEKNOLOGI PENGOLAHAN PANGAN
3.B.23.	Certificate as Vice Head Event in Sahabat Beasiswa Chapter Surabaya	Sahabat Beasiswa Chapter Surabaya
3.B.24.	Event Committee of Peringatan Hari Pangan Sedunia	Peringatan Hari Pangan Sedunia
3.B.25.	National Seminar on Local Food Innovation Competition 2018	Seminar Nasional Local Food Innovation Competition 2018
3.B.26.	"Gelar Teknologi Pangan" National Seminar	Seminar Nasional Gelar Teknologi Pangan
3.B.27.	National Seminar Certificate of Food Technology	Seminar Nasional Teknologi Pangan

#### 4. SKEMA TENTANG SISTEM PENDIDIKAN TINGGI DI INDONESIA SCHEME OF THE INDONESIAN HIGHER EDUCATION SYSTEM



Kerangka Kualifikasi Nasional Indonesia, yang selanjutnya disingkat KKNi adalah kerangka penjenjang kualifikasi kompetensi yang dapat menyandingkan, menyetarakan, dan mengintegrasikan antara bidang pendidikan dan bidang pelatihan kerja serta

KKNi as know as Indonesian National Qualification Framework is a competence grading system which integrates the aspects of education, training, and working expesience in purpose of acknowledging the capacity based on work qualification in various sectors.



pengalaman kerja dalam rangka pemberian pengakuan kompetensi kerja sesuai dengan struktur pekerjaan di berbagai bidang.

KKNI merupakan perwujudan mutu dan jati diri bangsa Indonesia terkait dengan sistem pendidikan dan pelatihan nasional yang dimiliki Indonesia

Jenjang kualifikasi adalah tingkat capaian pembelajaran yang disepakati secara nasional, disusun berdasarkan ukuran hasil pendidikan dan/atau pelatihan yang diperoleh melalui pendidikan formal, nonformal atau pengalaman kerja.

*KKNI is the resemblance of Indonesian quality and identify concerning its national training and education system.*

*Qualification level, nationally legalized learning outcomes, is composed by the result of education and training activities (formal, nonformal) or working experiences.*

Surabaya, 21 November 2022

Dekan

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