



AN TOÀN LAO ĐỘNG

Work Safety



EXPECTED LEARNING OUTCOMES OF PROGRAMME (PLOs)

General knowledge

PLO 1	Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food products.
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Professional knowledge

PLO 2	Formulate production procedures based on the analysis of technical factors to ensure and enhance product quality.
PLO 3	Design quality management systems for processing plants to ensure food hygiene and safety.

Soft-skills

PLO 4	Perform work planning, demonstrate creatively critical thinking, work independently and effectively as a team leader or member.
PLO 5	Demonstrate communication skills and use specialized English in food technology.

Professional skills

PLO 6	Operate production equipment in food manufacture factories.
PLO 7	Analyse product quality criteria in food preservation and processing procedures.
PLO 8	Design research to address technological and regulatory problems in the food industry through the evaluation of information, scientific data and information technology applications.

Attitude

PLO 9	Work professionally, maintain professional ethics, social responsibility, and demonstrate personal physical development.
PLO 10	Demonstrate the spirit of entrepreneurship and life-long learning.



LEARNING METHODS AND TASKS OF STUDENTS

- Students read reference materials before coming to class
- The teacher gives presentations using Powerpoint, combined with a video describing the process.
- Students working in groups in class
- Do homework on the E-learning system.
- Practice and report results

Course description:

- The course equips students with the harms at work and the dangers of using machinery and equipment in production. How to avoid harmful effects, prevent occupational accidents in production, know how to take care of your health, and bring happiness to yourself to serve production and work in the future.
- Help students master the harmful effects related to occupational safety such as: light, noise, climate, toxic substances, industrial hygiene, operating machinery, and equipment, and using electricity.
- The course also helps to form students to practice the right attitude and awareness about the sense of work and self-study.

Content	CELOs
Chapter 1. The concept of occupational safety and labor protection	CELO 2; 4
Chapter 2. Occupational hygiene techniques	CELO 2; 4
Chapter 3. Occupational safety techniques	CELO 1; 2; 4; 7; 9; 10
Chapter 4. Law on occupational safety	CELO 1; 3; 6; 8; 9; 10

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Analysis of issues affecting occupational hygiene and safety	PLO 4; 5
CELO 2	Explain the principles of machine operation and occupational safety techniques	PLO 1
Professional skills		
CELO 3	Analysis of situations that cause unsafety in production	PLO 4; 5
CELO 4	Solve safety problems in practical work.	PLO 8
Attitude		
CELO 5	Build discipline, industrial style	PLO 9
CELO 6	Promote teamwork ability, confidently cooperate with colleagues	PLO 10

Course assessment	Methods	Ratio %
On-going assessment	Attitude	10%
	Seminar	20%
	Practice	20%
Final exam	Written exam	50%

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