



ORIENTATION FOR FOOD INDUSTRY INTERNSHIP

Credit: 1 (1 practice)



EXPECTED LEARNING OUTCOMES OF PROGRAMME (PLOs)

For 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.

For 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.

For 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.

For 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.

For 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 CONTENT

- Chapter 1. Introduction to company
- Chapter 2. Determine the production process at the factory
- Chapter 3. Identify equipment used in the production process
- Chapter 4. Identify quality management systems in factories



EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

For Knowledge

CELO 1 Identify stages in the production process at the factory 1

CELO 2 Identify food hygiene and safety issues at the factory 1

For Skills

CELO 3 Collect information, write and present reports on internship results at food factories 8

CELO 4 Demonstrate communication skills, presentation skills, work independently skills, teamwork skills and applying informatics to work 4, 5

For Attitude

CELO 6 Demonstrate a serious, positive attitude to study and strictly comply with the rules at the internship place 9

CELO 7 Demonstrate a sense of responsibility for the profession, awareness of environmental protection 10

LEARNING METHODS AND TASKS OF STUDENTS

- Attend at 100% of practice hours, Comply with the regulations of the internship
- Students must read the materials, refer to specialized related learning resources
- Implement experiential learning: observe, analyze and implement learning activities to improve professional knowledge

Course assessment

- Score scale: 10
- Evaluation at the enterprise: 50%
 - On-school assessment: 50%

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