

CO'LU'U CHÂT Fluid Mechanics



EXPECTED LEARNING OUTCOMES OF PROGRAMME (PLOs)

General knowledge

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

Professional knowledge



Formulate production procedures based on the analysis of technical factors to ensure and enhance product quality.

Course description:

- ✓ The course equips students with knowledge related to the properties of fluids, the laws of balance and motion of fluids, devices for transporting fluids, calculation and selection of equipment, and product management export.
- ✓ At the same time, practice the skills of collecting experimental data to calculate, design, and select equipment.

PLO 3

Design quality management systems for processing plants to ensure food hygiene and safety.

PLO 4	Perform work planning, demonstrate creatively critical thinking, windependently and effectively as a team leader or member.				
PLO 5	Demonstrate communication skills and use specialized English in technology.				
Professional skills					
PLO 6	PLO 6 Operate production equipment in food manufacture factories.				
PLO 7	Analyse product quality criteria in food preservation and proces procedures.				
PLO 8	Design research to address technological and regulatory problems in food industry through the evaluation of information, scientific data information technology applications.				
Attitude					

✓ Helps to form the right attitude and awareness about self-study.

Soft-skills			CONTENT		CELOs	
PLO 4	Perform work planning, demonstrate creatively critical thinking, work independently and effectively as a team leader or member.			CELO 1; 5; 9; 10		
PLO 5	Demonstrate communication skills and use specialized English in food technology.	Chapter 2: Mass and Energy balance for the Flow in the Pipe		CELO 1; 2; 6; 9; 10		
	Professional skills	Chapter 3: Separation Processes and Equipment		CELO 2; 3; 4; 6; 8; 10		
PLO 6	Operate production equipment in food manufacture factories.	Chapter 4: Fluid Transport Equipment		CELO 3. 2. 9		
PLO 7	Analyse product quality criteria in food preservation and processing procedures.					
PLO 8	Image: Contract of the second process and regulatory problems in the food industry through the evaluation of information, scientific data and information technology applications. EXPECTED LEARNING OUTCOME OF COURSE (CELOS) Image: Contract of the second process and regulatory problems in the information technology applications. Image: Contract of the second process and regulatory problems in the information technology applications. Image: Contract of the second process and regulatory problems in the information technology applications.					
	Attitude		Describe the properties of fluids in food	S	PLO 1	
PLO 9	Work professionally, maintain professional ethics, social responsibility, and demonstrate personal physical development.	CELO 2	Use matter and energy balance mer process of fluid transport	thods in the	PLO 1	
PLO 10	PLO 10 Demonstrate the spirit of entrepreneurship and life-long learning.		Analyze the structure and operating equipment related to fluid transport	ting principles of t		
			Differentiate between processes and separators		PLO 4; 5	
		Professional skills				
Ideal solid			Measure the viscosity of food		PLO 8	
	h h t v v p v v v v v v v v v v v v v v v v	CELO 6	Calculation of matter and energy bal	ance in fluid		
			transport of food.		PLUð	
		CELO 7	Choose the right production equipmediate process	nent for the	PLO 4; 5	
$ A_l $		CELO 8	Calculation of separation processes and	d equipment	PLO 8	
	Image: Provide state of the		Attitude			
		CELO 9	Follow the rules well during the learning	g process	PLO 9	
			Solve problems well during team work.		PLO 10	



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
- \succ Do homework on the E-learning system.
- Practice and report results

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

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