

## 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

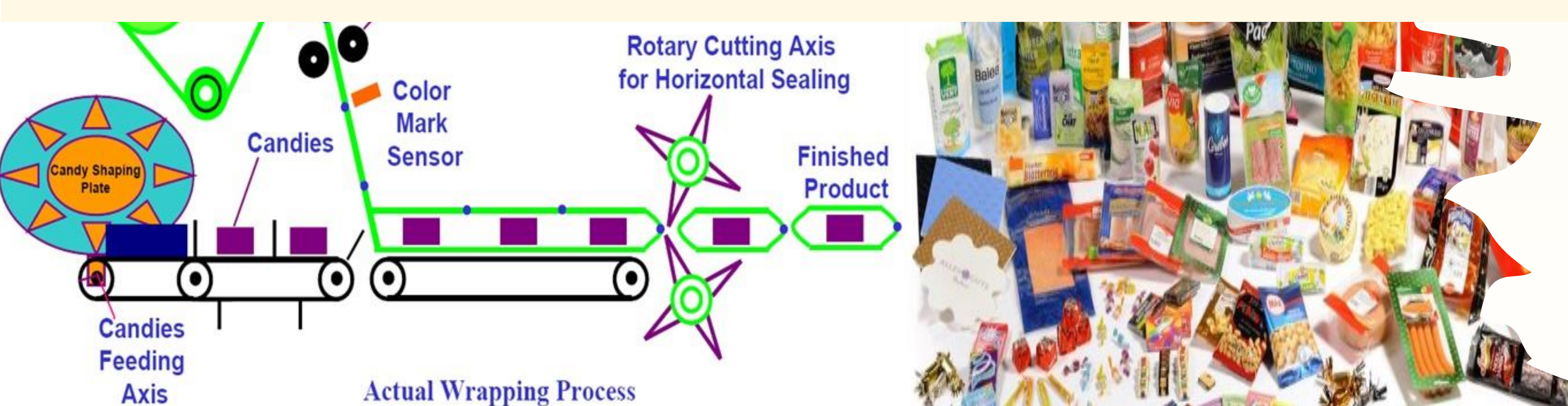
**PLO 7** Analyse product quality criteria in food preservation and processing procedures

**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 Food technology
- Chapter 2. Physico - mechanical processes
- Chapter 3. Thermal processes
- Chapter 4. Physicochemical processes
- Chapter 5. Chemical processes
- Chapter 6. Forming and packaging processes

## EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

### PLOs

### Knowledge

**CELO 1** Identify the combination between factors affecting food products 1

**CELO 2** Determine the properties, transformation and requirements of physico-mechanical, thermal, physicochemical, chemical, packaging forming processes 1

**CELO 3** Evaluating changes in the processing process to nutrition, organoleptic ... through mechanical, physical, physicochemical, chemical, packaging forming processes 1

### For Skills

**CELO 4** Demonstrate teamwork skills, document search skills, communication skills and use specialized English in food technology 4, 5

### Attitude

**CELO 5** Carry out serious professional work 9

**CELO 6** Give students flexibility in product processing, self-research ability, self-study ability 10



## LEARNING METHODS AND TASKS OF STUDENTS

- Lecturer teach by lectures, group exercises
- Students need to read the lecture material before going to class
- Attend at least 80% of theory hours
- Listen and answer questions;
- Do assignments in class;
- Group discussion

### Course assessment

Score scale: 10

- On-going assessment: 02 times (40%), Diligent attitude (10%)
- Final exam: 50%