



FOOD ADDITIVES
Credit: 2 (2 theory)



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 additives
Chapter 2: Food Preservative Additives
Chapter 3: Nutritional additives
Chapter 4: Additives to enhance organoleptic properties of the foods

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Determine of the properties and role of food additives	1
CELO 2	Analyse the use of safe additives for food	1
For Skills		
CELO 3	Demonstrate teamwork skills, document search skills, communication skills and use specialized English in food technology	4, 5
For Attitude		
CELO 4	Carry out serious professional work	9
CELO 5	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%