

FOOD ADDITIVES Credit: 2 (2 theory)



PLOs







]	EXPECTED	LEARNING	OU'	TCOMES	OF	PROGRAMME (PLOs)

For General knowledge

Apply natural, social, technical and economic knowledge to solve **PLO 1** 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

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

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

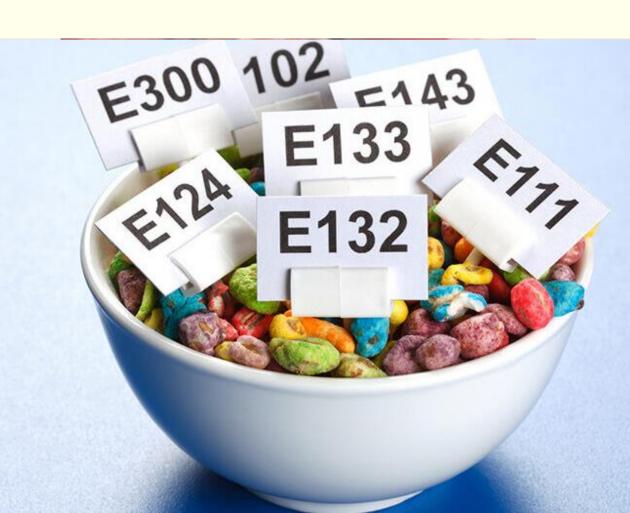
Design research to address technological and regulatory problems in **PLO 8** the food industry through the evaluation of information, scientific data and information technology applications

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

	COURSE (CELOs)				
	Knowledge				
CELO 1 Determine of the properties and role of food additives					
CELO 2	Analyse the use of safe additives for food	1			
	For Skills				
Demonstrate teamwork skills, document CELO 3 search skills, communication skills and use specialized English in food technology					
	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			

EXPECTED LEARNING OUTCOME OF



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%