PRINCIPLES OF FOOD PRESERVING AND PROCESSING

Credit: 3 (2 theory, 1 practice)

ISO 9001:2015

PROGRAMME LEARNING OUTCOMES (PLOs)

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.
Professional skills	
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.
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.
Specialized 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
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. Defining the concept of food

Chapter 2. Identification of ingredients and their variability in food technology

Chapter 3. Determining the influence of technological processes on food quality

Chapter 4. Defining the principles of food preserving and processing

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

		PLOs
Knowledge		
CELO 1	Explain the causes of food spoilage.	PLO 1
CELO 2	Explain the process for preserving and processing food.	PLO 1
CELO 3	Explain the principles for food preserving and processing.	PLO 1
Specialized skills		
CELO 4	Apply principles in food preserving and processing to prevent/inhibit/remove the cause of food spoilage.	PLO 8
CELO 5	Planning work, working independently, working in groups, giving presentations, reading and understanding specialized English	4, 5
Attitude		
CELO 5	Confident, professional, serious, responsible at work.	PLO 9
CELO 6	Show eagerness to learn and listen	PLO 10

LEARNING METHODS AND TASKS OF STUDENTS

- Lecturer teach by lectures, group exercises, field practice
- Students need to read the lecture material before going to class
- Attend at least 70% of theory hours and 100% of practice 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%

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LECTURERS

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