

# **FOOD MICROBIOLOGY Credit: 3 (2 theory, 1 practice)**





## **PROGRAME LEARNING OUTCOMES (PLOs)**

#### **General knowledge**

## EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

PLOs

Knowledge

	Apply natural, social, technical and economic knowledge to solve			
PLO 1	problems in preservation, processing, testing, and research and development of food products.		development.	PLO I
	Professional skills	CELO 2	Explain beneficial microorganisms in food technology.	PLO 1,
PLO 2	Formulate production procedures based on the analysis of technical		Evoluin the relationship between	
PLO 3	Design quality management systems for processing plants to ensure food		Specialized skills	
	hygiene and safety. Soft-skills		Applicationofsomebeneficialmicroorganismsinfoodtechnology.Evaluation of the harmful effects of harmful	PLO 7
PLO 4	Perform work planning, demonstrate creatively critical thinking, work independently and effectively as a team leader or member		Evaluation of the harmful effects of harmful microorganisms in food.	FLO /
PLO 5	Demonstrate communication skills and use specialized English in food		Planning work, working independently, working in groups, giving presentations, reading and understanding specialized	PLO 4,
	Specialized skills		English	
PLO 6	Operate production equipment in food manufacture factories.		Attitude	
PLO 7	Analyse product quality criteria in food preservation and processing	CELO 6	Confident, professional, serious, responsible	PLO 9

PLO 7 Analyse product quality criteria in food preservation and processing CELO 6 procedures

Design research to address technological and regulatory problems in the CELO 7 Show eagerness to learn and listen

**PLO 8** 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**

at work.





## 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;

- Chapter 1. Food microbiome
- Chapter 2. The process of microbial growth and development Chapter 3. Application of microorganisms in food technology
- Chapter 4. Microorganisms causing food spoilage and its harmful effects
- Group discussion

#### **Course assessment**

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

## **TRA VINH UNIVERSITY**

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#### LECTURERS

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