

FOOD MICROLOGICAL ANALYSIS

Credit: 3 (2 theory, 1 practice)



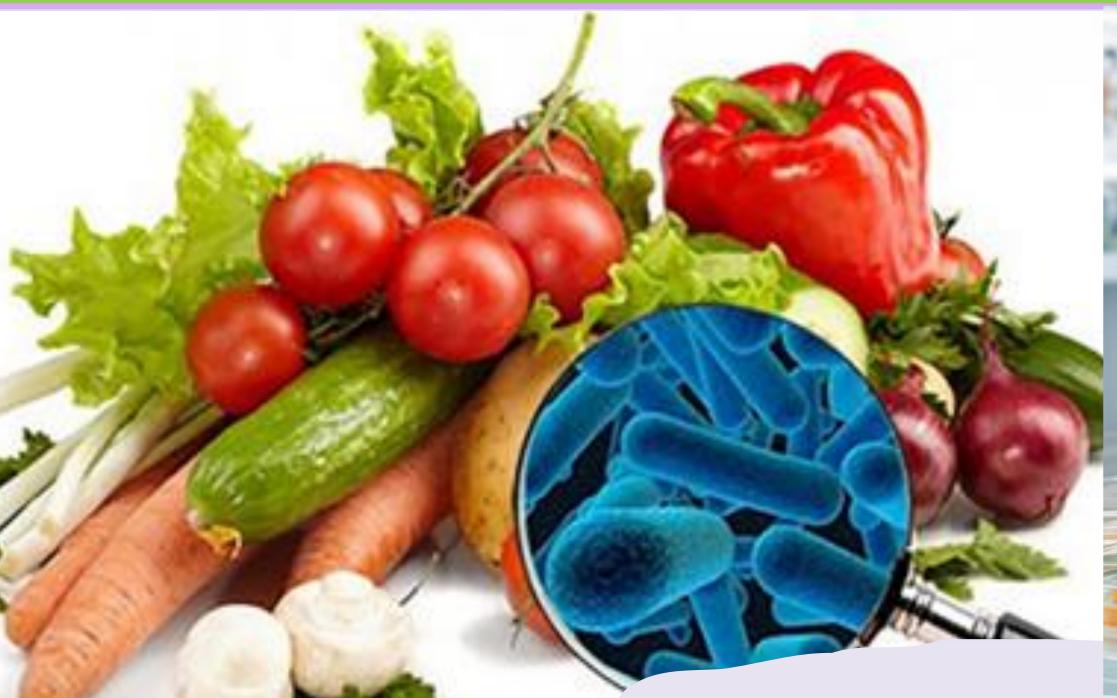
PLOs

PLO 1

PLO 1

PLO 7

PLO 7







EXPECTED LEARNING OUTCOMES OF PROGRAME (PLOs)

General knowledge

Apply natural, social, technical and economic knowledge to solve

PLO 1 problems in preservation, processing, testing, and research and CELO 1

development of food products.

Professional skills

- 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.

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
- Design research to address technological and regulatory problems in the **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

- Chapter 1. Determine how to organize, manage and use the equipment in the microbiology laboratory
- Chapter 2. Determine how to prepare microbiological culture media
- Chapter 3. Determine sample collection and preparation
- Chapter 4. Determination of microbiological testing procedures in food

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

Knowledge

- CELO 1 Determine how to organize, manage and use equipment in the microbiology laboratory
- CELO 2 Identify the testing process for some microbiological criteria in food.

Specialized skills

- CELO 3 Applying the steps to prepare sample and microbial culture media.
- CELO 4 Testing some microbial indicators in food.

understanding specialized English

Planning work, working independently, CELO 5 working in groups, reading and PLO 4, 5

Attitude

- Confidence in teamwork, public speaking
 CELO 6 and basic techniques in microbiological PLO 10
- testing of food.

 Serious and responsible at work
- ELO 7 Serious and responsible at work.

 PLO 9



LEARNING METHODS AND TASKS OF STUDENTS

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

TRA VINH UNIVERSITY

No. 126 Nguyen Thien Thanh Street, Ward 5, Tra Vinh City, Viet Nam Tel: (+84).294.3855246 Fax: (+84).294.3855217

LECTURERS

Lecturer in charge: Pham Bao Nguyen (cell phone: 0906800461; Email: pbnguyen@tvu.edu.vn)
Other lecturer: Nguyen Thi Hien (cell phone: 0976864979; Email: hiennguyen@tvu.edu.vn)