



EXPECTED LEARNING OUTCOMES OF PROGRAME (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.

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Determine how to organize, manage and use equipment in the microbiology laboratory	PLO 1
CELO 2	Identify the testing process for some microbiological criteria in food.	PLO 1
Specialized skills		
CELO 3	Applying the steps to prepare sample and microbial culture media.	PLO 7
CELO 4	Testing some microbial indicators in food.	PLO 7
CELO 5	Planning work, working independently, working in groups, reading and understanding specialized English	PLO 4, 5
Attitude		
CELO 6	Confidence in teamwork, public speaking and basic techniques in microbiological testing of food.	PLO 10
CELO 7	Serious and responsible at work.	PLO 9



LEARNING METHODS AND TASKS OF STUDENTS	
<ul style="list-style-type: none"> - 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	
<ul style="list-style-type: none"> - Score scale: 10 - On-going assessment: 02 times(40%), Diligent attitude(10%) - Final exam: 50% 	

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	

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