

The Juran Trilogy Diagram



PROGRAMME LEARNING OUTCOMES (PLOs)

KNOWLEDGE

PLO 1	Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food products.
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.

SKILL

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.
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.

COURSE CONTENT

- Part I:** Overview of quality management (Lesson 1: Quality; Lesson 2: Quality management; Lesson 3: Quality management system)
- Part II:** Application of HACCP to a food facility
 - Lesson 1: Introduction to HACCP
 - Lesson 2: Dangers
 - Lesson 3: Prerequisites
 - Lesson 4: GMP
 - Lesson 5: SSOP
 - Lesson 6: 7 principles of HACCP

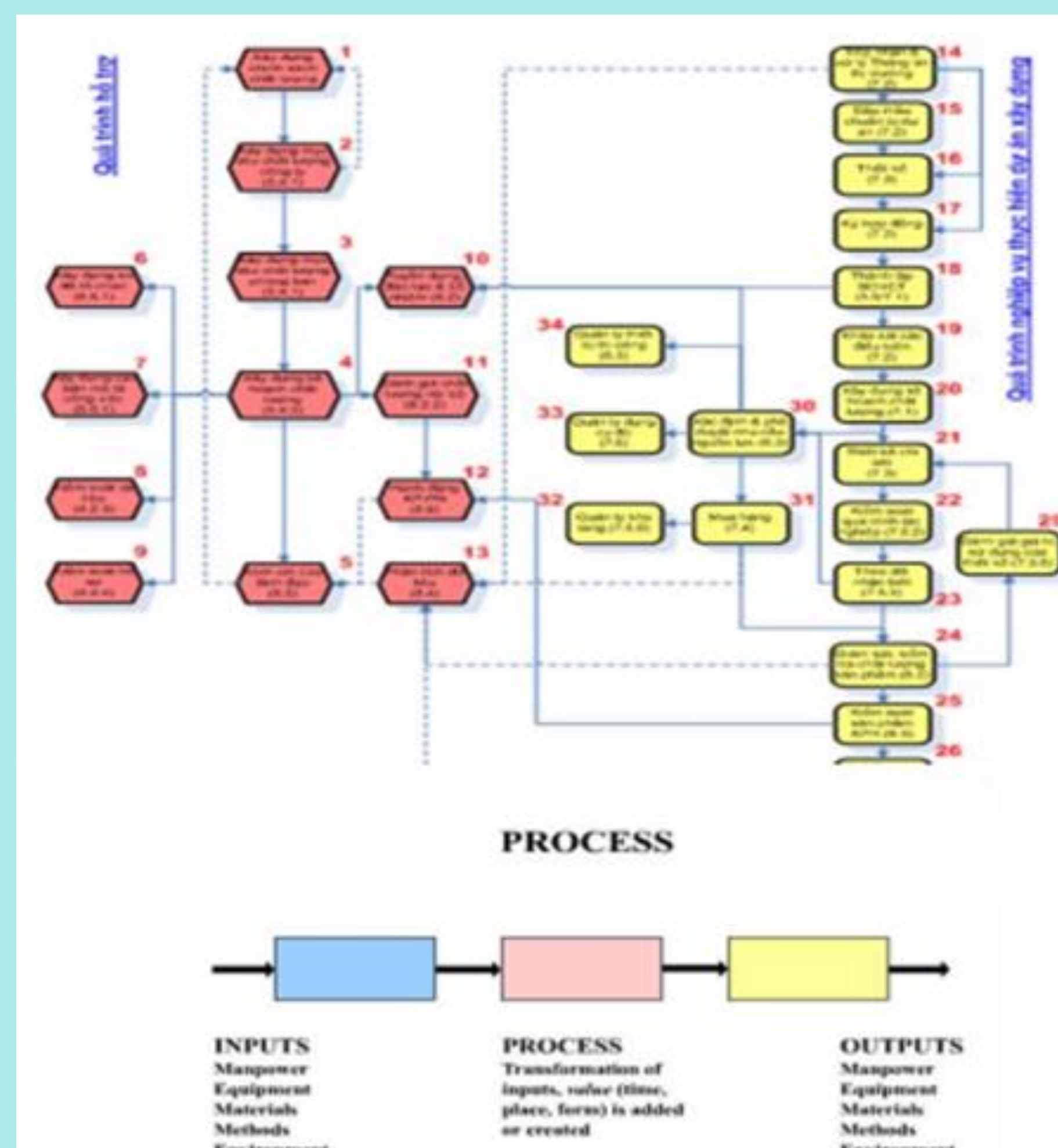
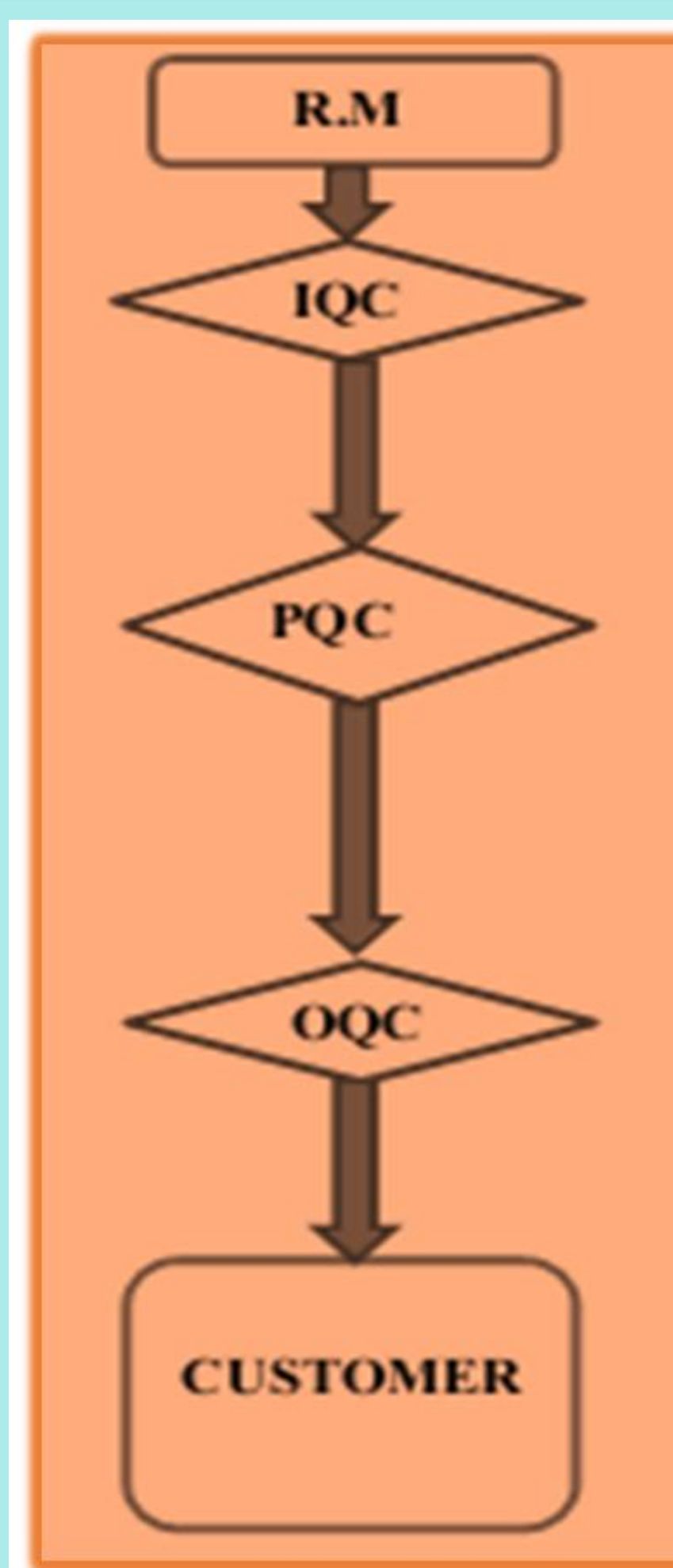


LEARNING METHODS AND TASKS

- Students listen to lectures, group discussions, group exercises
- Student on one's own read talent whether, play develop fake theory and sentence ask contact mandarin

EVALUATION

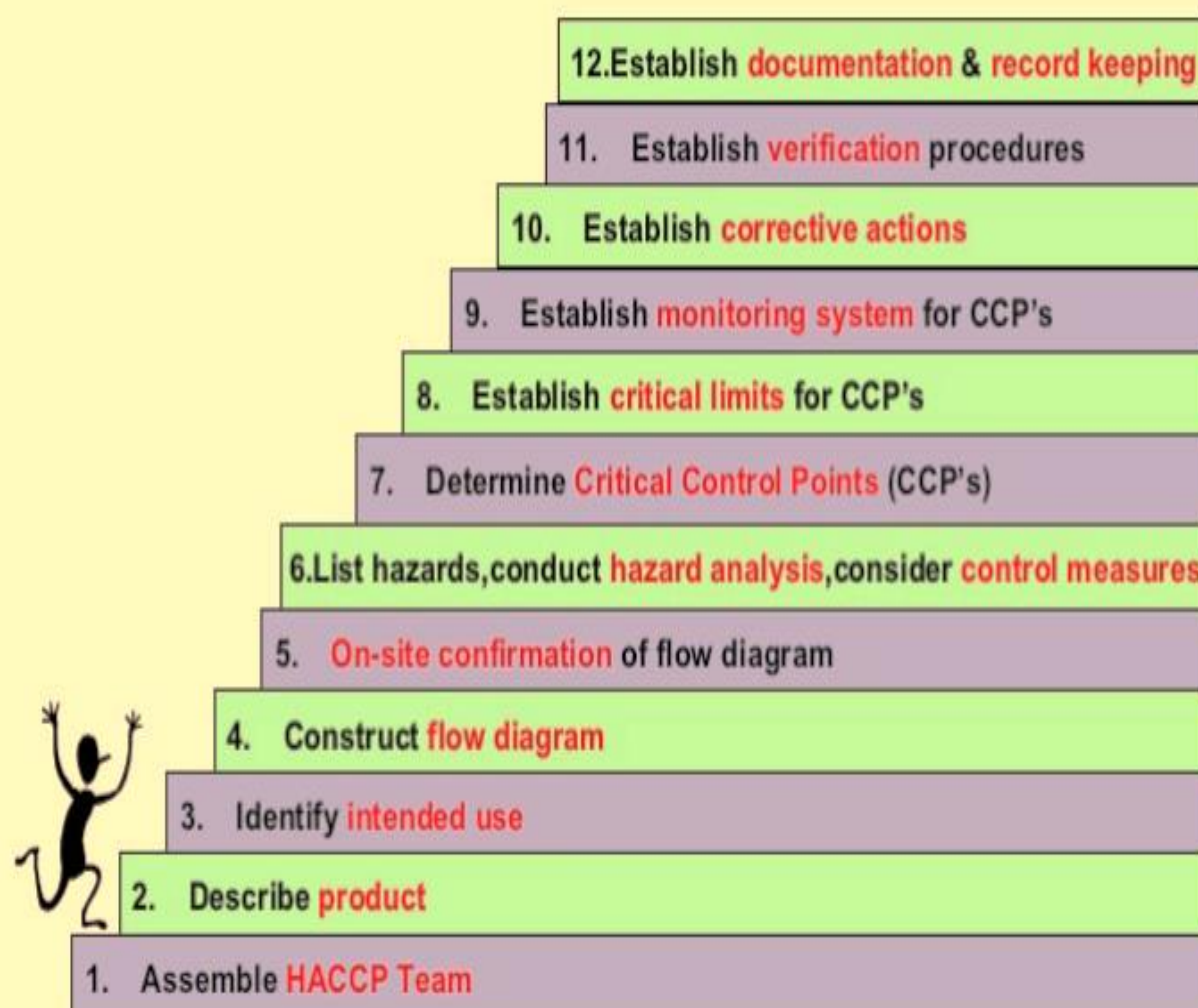
- Score scale: 10
- Diligently, attend class
- Evaluation of the process: 50%
- Final evaluation: 50%



EXPECTED LEARNING OUTCOMES OF COURSE (CELOs)

Symbol	Expected learning outcomes of the course	PLOs of program
Knowledge		
CELO1	Apply knowledge of food microbiology, food chemistry, processing technology, food safety and hygiene to assess food quality.	PLO 1
CELO2	Analyse prerequisites, GMP, SSOP in food factories to improve food quality and safety.	PLO 3
Skill		
CELO3	Work planning, group discussion, independent work and group work.	PLO 4
CELO4	Use statistical tools in quality control, use foreign languages to read professional documents in the field of quality management systems.	PLO 5
CELO5	Control the stages in the technological process to ensure food safety.	PLO 6
CELO6	Analyse food safety hazards and take preventive measures.	PLO 7
Attitude		
CELO7	Work professionally, responsible for work, have professional ethics.	PLO 9
CELO8	Demonstrate the spirit of entrepreneurship and life-long learning.	PLO 10

How HACCP works - the 12 Codex steps



LECTURES IN CHARGE OF COURSE

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