



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

- **Lesson 1:** Introduction to food safety
- **Lesson 2:** Factors causing loss of food safety and consequences
- **Lesson 3:** Sources of environmental pollution in factories
- **Lesson 4:** Pollution due to chemical, biological, physical
- **Lesson 5:** Principles of hygiene for slaughterhouses
- **Lesson 6:** Food poisoning and prevention measures

LEARNING METHODS AND TASKS

- Students listen to lectures, discuss in groups, answer questions, report seminar topics
- Students read documents by themselves, do case studies, discuss on E-learning.

Signs of food poisoning



EXPECTED LEARNING OUTCOMES OF COURSE

Symbol	Expected learning outcomes of the course	PLOs of program
Knowledge		
CELO1	Apply knowledge of food microbiology, food chemistry, processing technology, etc. to explain quality changes in food preservation and processing	PLO 1
CELO2	Explain the importance of food insecurity to human health. Update new regulations related to food safety and hygiene	PLO 1
Skill		
CELO3	Work planning, group discussion, independent work and group work	PLO 4
CELO4	Use foreign languages to read specialized documents in the field of food safety and hygiene	PLO 5
CELO5	Analyse food safety hazards	PLO 7
CELO6	Operate analytical instruments and take precautions	PLO 6
Attitude		
CELO7	Work professionally, responsible for work, have professional ethics in food processing	PLO 9
CELO8	Demonstrate the spirit of entrepreneurship and life-long learning.	PLO 10



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

LECTURES IN CHARGE OF COURSE

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