

PROGRAMME LEARNING OUTCOMES (PLOs)

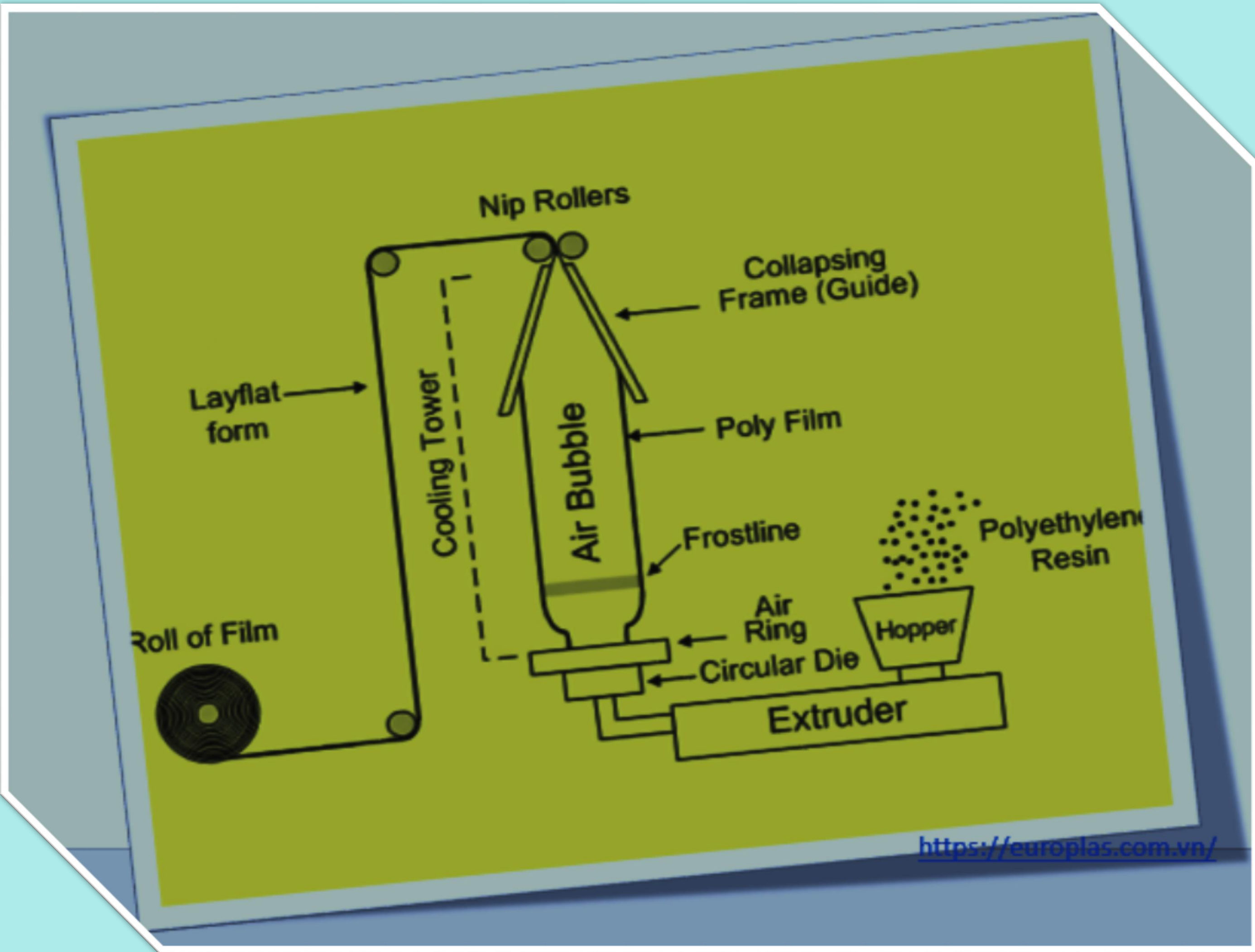
KNOWLEDGE	
PLO 1	Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food products.
PLO 2	Formulate production procedures based on the analysis of technical factors to ensure and enhance product quality.
PLO 3	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:** An overview of food packaging
- **Lesson 2:** Metal packaging
- **Lesson 3:** Glass packaging
- **Lesson 4:** Hard paper packaging
- **Lesson 5:** Plastic packaging
- **Lesson 6:** Multi-layer packaging
- **Lesson 7:** Food brands
- **Lesson 8:** Codes - barcodes

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



EXPECTED LEARNING OUTCOMES OF THE COURSE (CELOs)

No.	Expected learning outcomes of the course	PLOs of program
Knowledge		
CELO1	Distinguish the characteristic properties of each type of packaging materials used in the food industry.	PLO 1
CELO2	Analyse environmental factors affecting food quality and determine suitable packaging properties to preserve products.	PLO 2
Skills		
CELO3	Operate food packaging equipment, follow the correct process, and manipulate product packaging to ensure food safety and hygiene	PLO 6
CELO4	Perform work planning, work independently and teamwork, using foreign languages to read specialized documents.	PLO 4, 5
CELO5	Design new packaging, high aesthetics, convenience and reasonable price.	PLO 8
Attitude		
CELO6	Comply with the law, awareness of environmental protection, responsibility at work.	PLO 10
CELO7	Demonstrate the spirit of entrepreneurship and life-long learning.	PLO 11



Student intern at company

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

LECTURES IN CHARGE OF COURSE

Center for Post-Harvest Technology, Faculty of Agriculture and Aquaculture, Tra Vinh University
No. 126, Nguyen Thien Thanh Street, Ward 5, Tra Vinh City
Lectures in charge: Vo Minh Hoang. Tel: 0935. 087. 969; Email: vmhoang@tvu.edu.vn
Other lecture: Nguyen Thi Hong Tham. Tel : 0917. 267. 588 ; Email: hongthamtvu@tvu.edu.vn