



PROGRAMME 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 knowledge	
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.
Professional 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.

LEARNING CONTENT	
Chapter 1.	Determining the importance and scientific basis food sensory evaluation.
Chapter 2.	Food sensory evaluation by group Differentiation method.
Chapter 3.	Food sensory evaluation by group preferred method.
Chapter 4.	Food evaluate by scoring method according to Vietnamese standards.
Chapter 5.	Determining general conditions for conducting sensory evaluation.

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Identify general conditions for sensory evaluation of food.	PLO 1
CELO 2	Identify methods for sensory evaluation of foods.	PLO 1
Professional skills		
CELO 3	Sensory evaluation of some food products according to the following methods: scoring, prioritizing, and scoring according to Vietnamese standards.	PLO 7,8
Soft-skills		
CELO 4	Demonstrate creatively critical thinking, analytical and report writing skills related to sensory science.	PLO 4
CELO 5	Demonstrate communication skills, teamwork skills.	PLO 5
Attitude		
CELO 6	Carry out serious professional work, maintain professional ethics.	PLO 10
CELO 7	Demonstrate self-study ability and life-long learning.	PLO 10
LEARNING METHODS AND TASKS OF STUDENTS		
- Lecturer teach by lectures, group exercises, field practice		
- Students need to read the lecture material before going to class		
- Attend at least 70% of theory hours and 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%		

