



ĐỒ ÁN CÔNG NGHỆ THỰC PHẨM

Food Technology Projects



EXPECTED LEARNING OUTCOMES OF PROGRAMME (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.
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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.

Course description:

- ✓ The module helps to train students with skills in designing food technology processes, including inputs (materials) to technological factors in the production process and process outputs (products).), determine the equipment used, product standards, material balance calculation and product cost.
- ✓ The course also helps to form students to practice the right attitude and awareness about: serious professional practice, self-research ability and confidence in professional competence.

CONTENT	CELOs
1. Theoretical overview of the technological process to be calculated	CELO 1; 2
2. Set up the processing technology process and the productivity to be calculated	CELO 1; 2; 6
3. Mass balance in the process	CELO 1; 3; 7
4. Choosing the right equipment and capacity for the process	CELO 3; 4; 7
5. Calculate product recall efficiency	CELO 1; 3; 6
6. Economic calculation of product cost	CELO 5; 7

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Apply knowledge of matter-energy balance, heat transfer, mass transfer processes in food processing	PLO 1
CELO 2	Synthesis of technological processes and equipment for processing food products (vegetables, meat, fish, custard, seafood...)	PLO 2
Professional skills		
CELO 3	Calculate material balance for food production systems and processes	PLO 4; 5
CELO 4	Analysis and selection of production equipment in accordance with the technological process	PLO 8
CELO 5	Economic calculation for products	PLO 8
Attitude		
CELO 6	Follow the rules well during the learning process	PLO 9
CELO 7	Solve problems well during team work.	PLO 10

Course assessment	Methods	Ratio %
On-going assessment	Attitude	25%
	Practice	25%
Final exam	Seminar	50%



LEARNING METHODS AND TASKS OF STUDENTS

- Students read reference materials before coming to class
- The teacher gives presentations using Powerpoint, combined with a video describing the process.
- Students working in groups in class
- Do homework on the E-learning system.
- Practice and report results

TRA VINH UNIVERSITY

No. 126 Nguyen Thien Thanh Street, Ward 5, Tra Vinh City, Viet Nam

Tel: (+84).294.3855246 Fax: (+84).294.3855217

Lecturer in charge: Post-harvest Technology Center