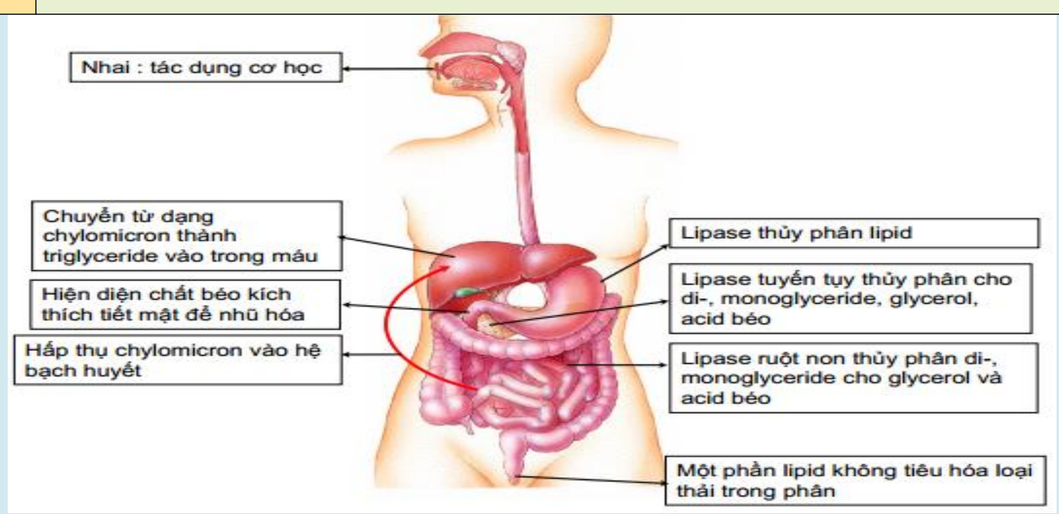
Human nutrition

ISO 9001:2015

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.
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

- Students read reference materials before coming to class
- Lecturers give presentations using Power point.
- Students interact, exchange group work in class
- Implement homework content on E-learning system.
- Practice on the computer and submit assignments

Course description:

The module helps equip students with basic knowledge about: principles, structure, operation, management of machines and processing equipment in the food industry. At the same time, it provides students with teamwork skills and computer knowledge to solve problems in the food industry and the ability to work in groups. Help students practice attitudes on issues related to machines and equipment in the food industry

COURSE CONTENT	CELOs
Chapter 1. Identifying some equipment lines in production	CELO 1; 2
Chapter 2. Determination of bulk material handling methods	CELO 2; 3; 4
Chapter 3. Operating some food processing equipment	CELO 2; 3; 4
Chapter 4. Operation of concentrators in food technology.	CELO 2; 3; 4
Chapter 5. Operating drying equipment in food technology	CELO 3; 4; 5; 6
Chapter 6. Operation of refrigeration equipment in food technology	CELO 3; 4; 7; 8; 9
Chapter 7. Operation of pasteurization equipment in Food Technology	CELO 3; 4; 6; 8; 10

	EXPECTED LEARNING OUTCOME OF COURSE (CELOs)	PLOs
Knowledge		
CELO 1	Manage foods rich in nutrients and nutrients	PLO 1; 2
CELO 2	Controlling the role and nutritional value of the nutritional components of food.	PLO 1; 2
CELO 3	Describe the relationship between human nutrition and food - food and health - agriculture	PLO 2; 3
CELO 4	Explain the role of substances and nutritional requirements in physical activity and nutrient utilization.	PLO 2; 3
CELO 5	Apply food to calculate nutritional ingredients, balance energy and build a reasonable menu for people.	PLO 2; 3
CELO 6	Describe the effects of excess or lack of nutrition on human health.	PLO 2; 3
Professional skills		
CELO 7	Apply human nutritional needs to calculate food needs.	PLO 4; 5; 7
CELO 8	Application of foods used daily to provide adequate nutritional needs for humans.	PLO 4; 5; 6; 8
Attitude		
CELO 9	Follow the rules well during the learning process	PLO 10

LEARNING METHODS	Course assessment	percentage%
Evaluation of the process	learning attitude	10%
	Writing test	20%
	Practice report	20%
End-of-course assessment	Writing test	50%

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