CEREAL PROCESSING TECHNOLOGY
Credit: 2 (1 theory, 1 practice)








EXPECTED LEARNING OUTCOMES OF PROGRAMME (PLOs)

	For 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.
	For 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.
	For 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.
	For 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.
	For 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. Introduction to the characteristics and physiological activity of post-harvest cereal

Chapter 2. Post-harvest system and food losses

Chapter 3. Method of preservation grain/ grain products

Chapter 4. Processing grain/ grain products

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

		PLOs
	For Knowledge	
CELO 1	Determine the characteristics and physiological activity of post-harvest food; forms of post-harvest loss; methods of storage and processing of products	1
CELO 2	Determine methods of preservation and processing of food grain products	2
	For Professional skills	
CELO 3	Control of technical parameters during product processing	6, 8
CELO 4	Demonstrate teamwork skills, document search skills, communication skills	4, 5
	For Attitude	
CELO 5	Carry out serious professional work	9
CELO 6	Give students flexibility in product processing, self-research ability, self-study ability	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%




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