




PROGRAME LEARNING OUTCOMES (PLOs)		EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
General knowledge		Knowledge		
PLO 1	Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food products.	CELO 1	Evaluation of properties, chemical composition and factors affecting the quality of raw milk.	PLO 1
Professional skills		CELO 2	Explain the method of preserving raw milk.	PLO 1
PLO 2	Formulate production procedures based on the analysis of technical factors to ensure and enhance product quality.	CELO 3	Explain the production method of some dairy products, eggs.	PLO 1, 2
PLO 3	Design quality management systems for processing plants to ensure food hygiene and safety.	Specialized skills		
Soft-skills		CELO 4	Applying methods of preserving and processing some dairy products and eggs	PLO 6, 8
PLO 4	Perform work planning, demonstrate creatively critical thinking, work independently and effectively as a team leader or member	CELO 5	Planning work, working independently, working in groups, giving presentations, reading and understanding specialized English	PLO 4, 5
PLO 5	Demonstrate communication skills and use specialized English in food technology.	Attitude		
Specialized skills		CELO 5	Confident, professional, serious, responsible at work.	PLO 9
PLO 6	Operate production equipment in food manufacture factories.	CELO 6	Show eagerness to learn and listen	PLO 10
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		LEARNING METHODS AND TASKS OF STUDENTS		
PLO 9	Work professionally, maintain professional ethics, social responsibility, and demonstrate personal physical development.	<ul style="list-style-type: none"> - 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 		
PLO 10	Demonstrate the spirit of entrepreneurship and life-long learning.	Course assessment		
LEARNING CONTENT		<ul style="list-style-type: none"> - Score scale: 10 - On-going assessment: 02 times(40%), Diligent attitude (10%) - Final exam: 50% 		
Chapter 1. Determination of properties, chemical composition and factors affecting the quality of raw milk				
Chapter 2. Determination of methods of preservation and preliminary treatment of raw milk				
Chapter 3. Production of fermented milk				
Chapter 4: Determination of avocado production techniques				
Chapter 5: Defining cheese production techniques				
Chapter 6: Determination of production techniques for condensed milk and powdered milk				
Chapter 7: Preservation of eggs and processing of products from poultry eggs				

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