



ISO 9001:2015

# Sugar Production Technology



| 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   |

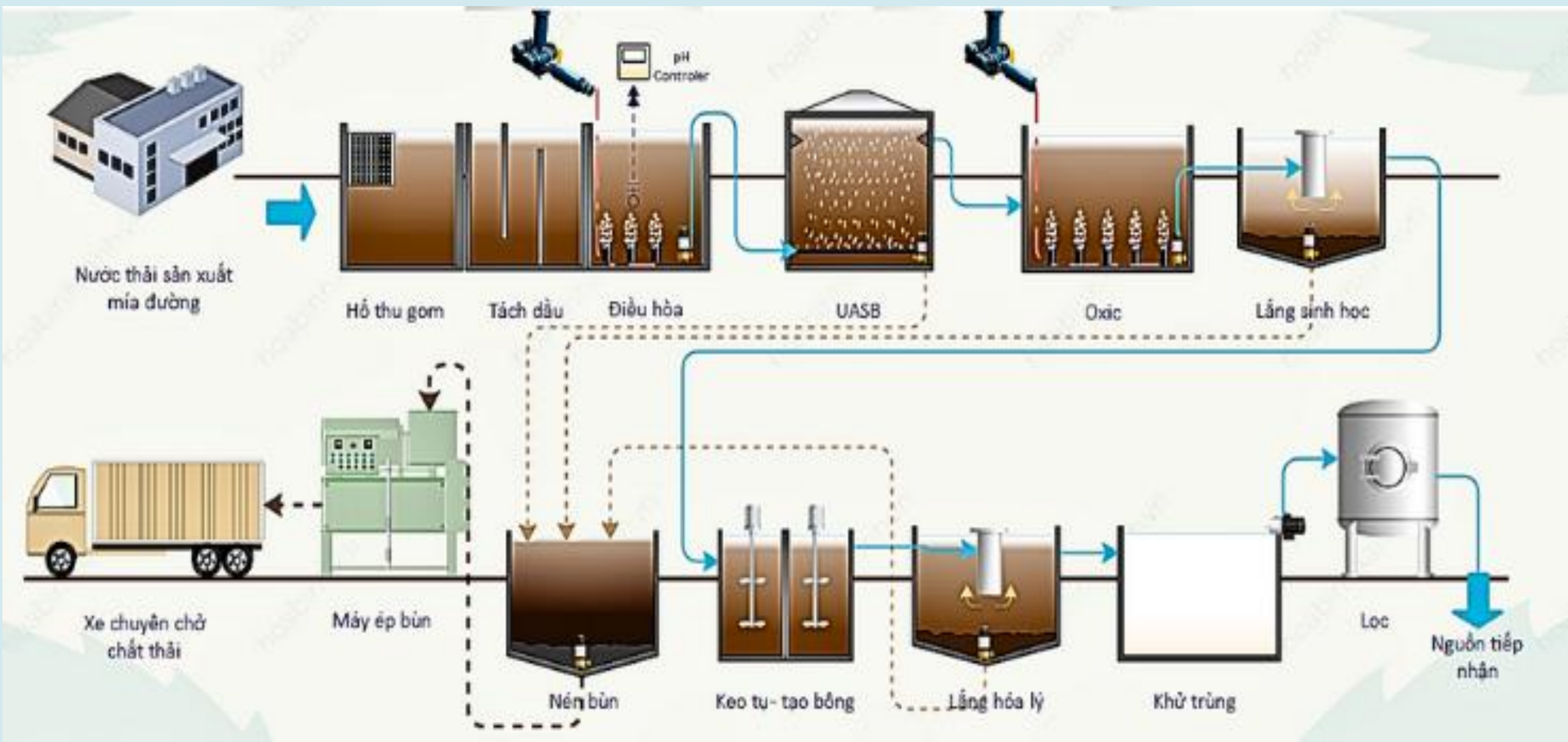
## Course description:

- ✓ The course helps to equip students with specialized knowledge on cane sugar production technology, selection of raw materials, quality standards of finished sugar, specialized machines and equipment for cane sugar production industry. Analysis of the properties of raw materials and finished products.
- ✓ At the same time, it provides students with teamwork skills and performing stages in the food technology process, sensory evaluation of products processed from sugar cane. Help students practice responsible attitude to work and eagerness to learn to improve professional capacity.

| COURSE CONTENT                                      | CELOs           |
|---|-----------------|
| Chapter 1. Ingredients – cane                       | CELO 1; 2       |
| Chapter 2. Collecting and purifying sugarcane juice | CELO 2; 4; 6    |
| Chapter 3. Production of finished sugar.            | CELO 2; 3; 5; 6 |
| Chapter 4. By-products of sugar mills.              | CELO 3; 4; 5; 6 |

|                     | EXPECTED LEARNING OUTCOME OF COURSE (CELOs)                               | PLOs     |
|---------------------|---|----------|
| Knowledge           |   |          |
| CELO 1              | Applying raw materials and finished products.                             | PLO 1; 2 |
| CELO 2              | Manage equipment, processes for processing and preserving sugar products. | PLO 2; 3 |
| Professional skills |   |          |
| CELO 3              | Operating equipment to produce seasonal sugar                             | PLO 4; 7 |
| CELO 4              | Analysis of stages in the sugar cane production line.                     | PLO 5; 8 |
| Attitude            |   |          |
| CELO 5              | Have a serious, honest study attitude and strictly follow the study rules | PLO 10   |
| CELO 6              | Have a spirit of cooperation when working in groups                       | 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%         |



## 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

### TRA VINH UNIVERSITY

No. 126 Nguyen Thien Thanh Street, Ward 5, Tra Vinh City, Viet Nam  
Tel: (+84).294.3855246 Fax: (+84).294.3855217

### LECTURERS

Lecturer in charge: Giang Kien Quoc (Mobile phone: 0989697949; Email: gkquoc@tvu.edu.vn)  
Other lecturer: Nguyen Kim Phung (Mobile phone: 0344736357; Email: ndtoan@tvu.edu.vn)