MEAT PRESERVATION AND 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. Determination of meat properties and slaughter processes

Chapter 2. Preservation of meat and meat products

Chapter 3. Processing of traditional products and industrial products from meat

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

		PLOs
For Knowledge		
CELO 1	Determinate meat properties and slaughter processes	1
CELO 2	Preserve meat and meat products	1
CELO 3	Process the traditional products and the industrial products from meat	1, 2
For Skills		
CELO 4	Control of technical parameters during product processing	6, 8
CELO 5	Explain phenomena occuring during processing, preservation of raw and meat products	8
CELO 6	Demonstrate teamwork skills, document search skills, communication skills	4, 5
For Attitude		
CELO 7	Carry out serious professional work	9
CELO 8	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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