

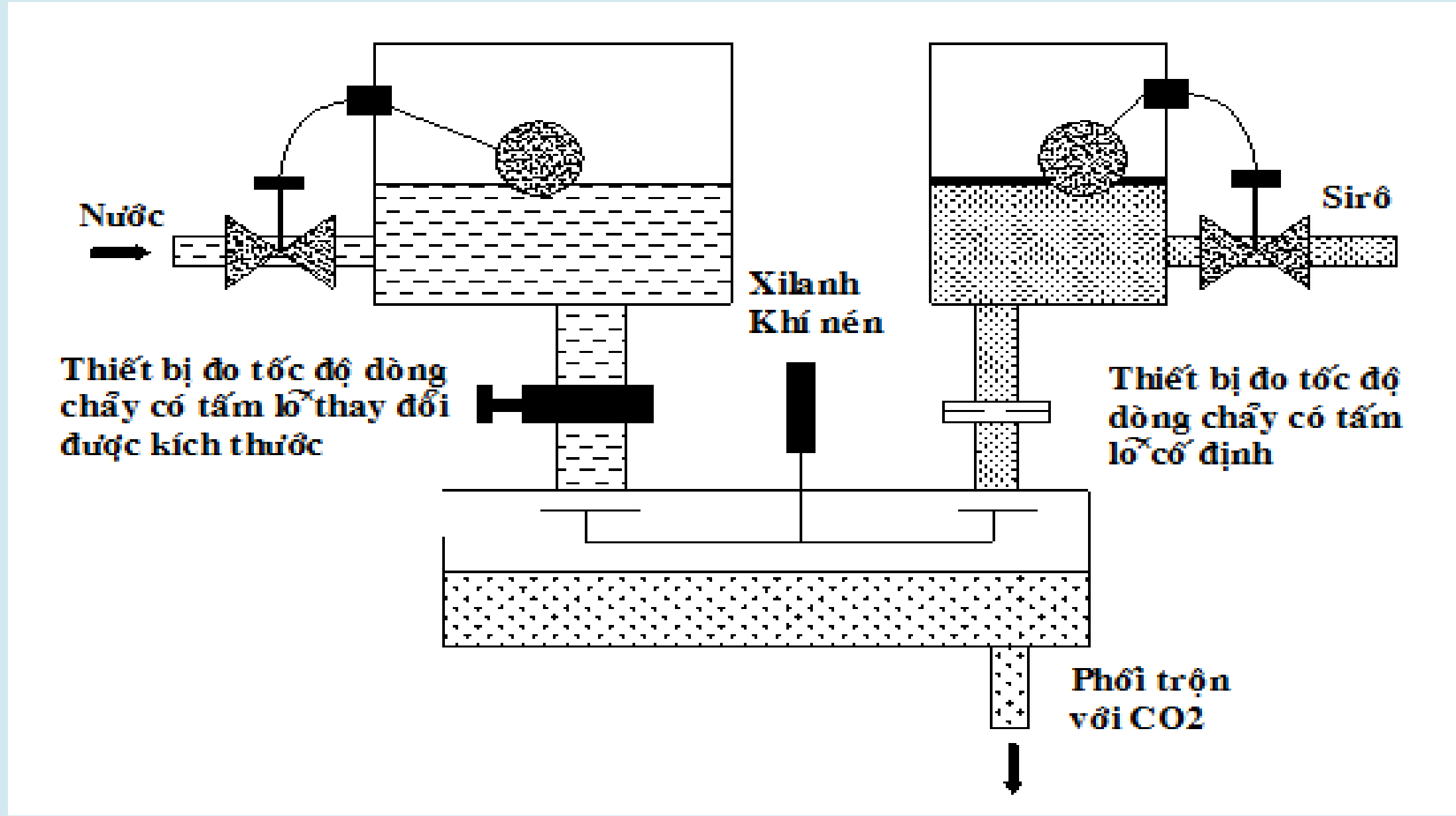


ISO 9001:2015

# Beverage 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



## 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 specialized knowledge about ingredients used in beverage production, factors affecting product quality and product quality standards.
- ✓ Production technology of carbonated soft drinks and fermented soft drinks. At the same time, it provides students with skills to work in groups and perform stages in the food technology process, sensory evaluation of beverages.
- ✓ Help students practice responsible attitude to work and eagerness to learn to improve professional capacity.

COURSE CONTENT	CELOs
Chapter 1. Some General Issues	CELO 1; 2; 3
Chapter 2: Methods of preparing syrup	CELO 3; 4; 6; 7
Chapter 3. Beverage production technology	CELO 4; 5; 6; 7

	EXPECTED LEARNING OUTCOME OF COURSE (CELOs)	PLOs
Knowledge		
CELO 1	Apply water treatment methods.	PLO 1; 2
CELO 2	Management of ingredients for beverage production	PLO 2
CELO 3	Applying enzymes to real production	PLO 2; 3
Professional skills		
CELO 4	Apply knowledge of enzymes and chemistry to produce a number of beverage products.	PLO 5; 7
CELO 5	Teamwork skills, skills in documenting processes and technologies in food processing.	PLO 4; 5; 8
Attitude		
CELO 6	Have a serious, honest study attitude and strictly follow the study rules	PLO 9
CELO 7	Have a spirit of cooperation when working in groups	PLO 9

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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## LECTURERS

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