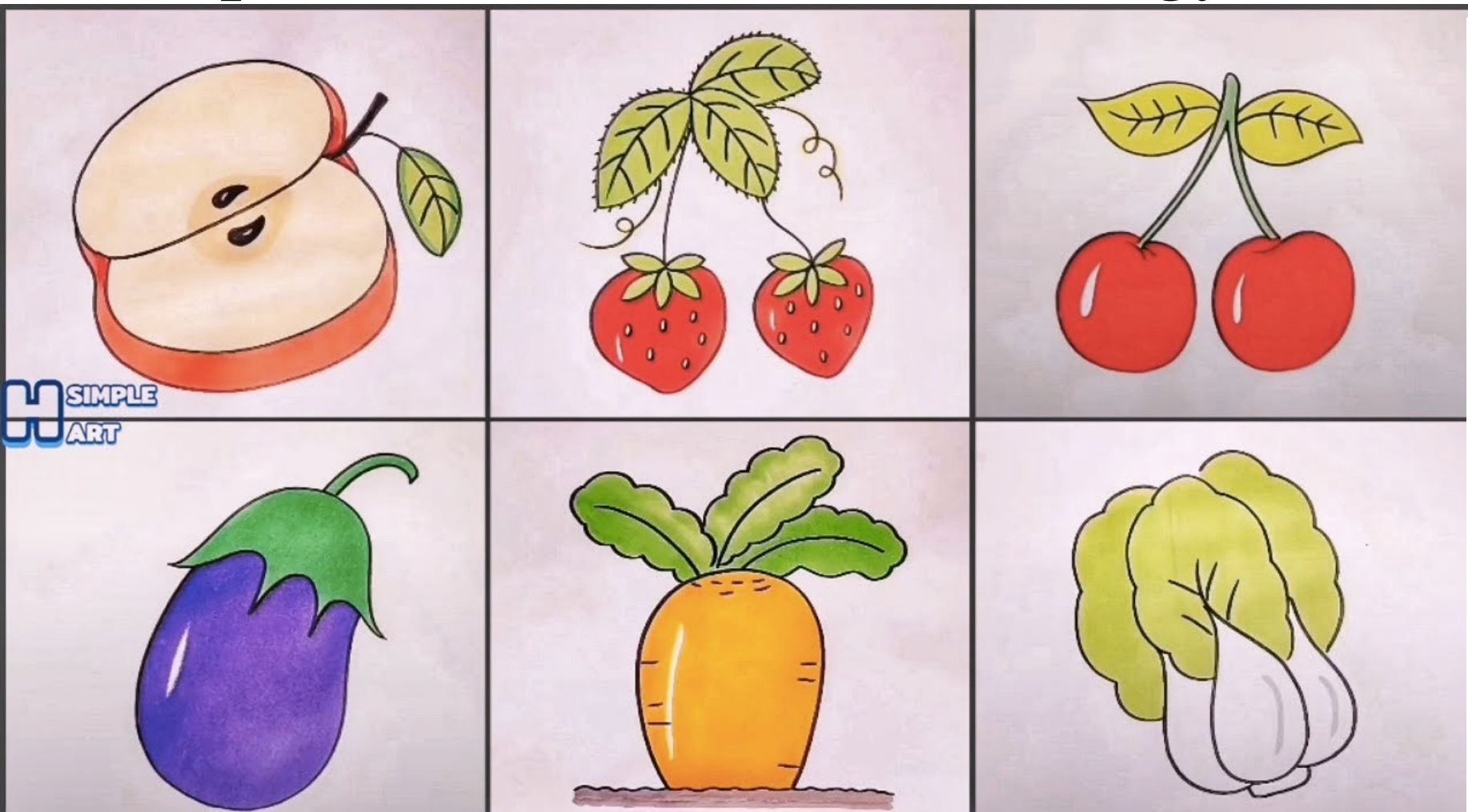

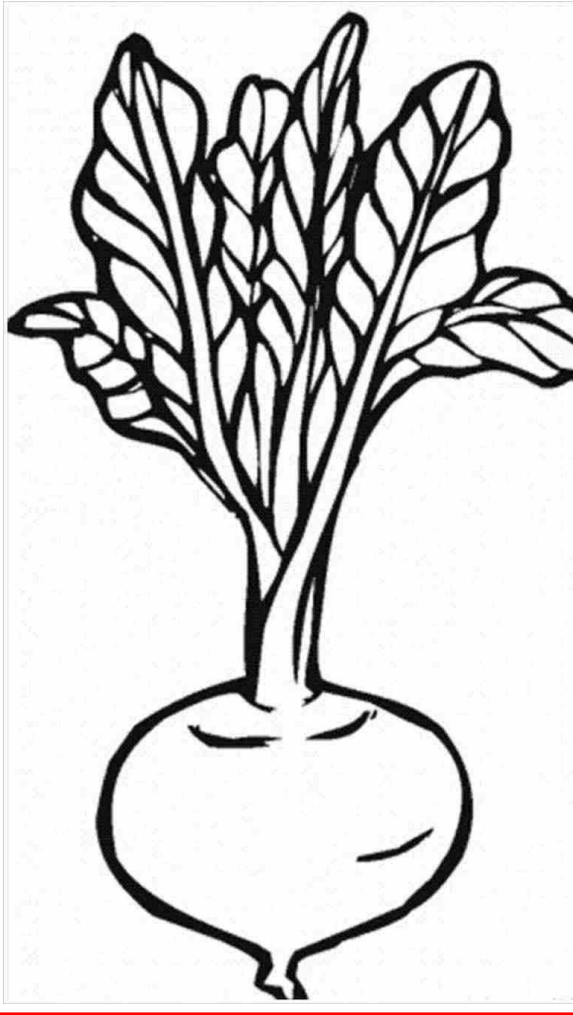


PROGRAMME LEARNING OUTCOMES (PLOs)	
General knowledge	
PLO 1	Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food products.
Professional knowledge	
PLO 2	Formulate production procedures based on the analysis 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	
Chapter 1. Evaluation of fruit and vegetable quality before and after storage and processing	
Chapter 2. Preserving fresh fruits and vegetables	
Chapter 3. Processing canned vegetables and fruits	
Chapter 4. Drying vegetables	
Chapter 5. Freezing vegetables and fruits	
Chapter 6. Preliminary processing of fruits and vegetables with chemicals	
Chapter 7. Production technology of fermented vegetables	
  	

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Assess the quality of input materials and products after processing.	PLO 1,2
CELO 2	Selection, preservation, preparation of raw materials, operations in material handling and processing, operation of some equipment related to the subject.	PLO 1,2
CELO 3	Analyze the factors affecting the preservation time of vegetables and fruits and ensure the correct implementation of food safety and hygiene regulations during the preservation and processing	PLO 1,2
Specialized skills		
CELO 4	Selection, preservation, preparation of raw materials, operations in material handling and processing, operation of some equipment related to the subject.	PLO 4,6,8
Attitude		
CELO 5	Forming the right attitude and awareness on issues related to food processing, the ability to self-research and develop products	PLO 9
CELO 6	Serious and responsible at work and life-long learning .	PLO 9,10

LEARNING METHODS AND TASKS OF STUDENTS	
<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 	

Course assessment	
<ul style="list-style-type: none"> - Score scale: 10 - On-going assessment: 02 times(40%), Diligent attitude(10%) - Final exam: 50% 	