



PROGRAMME LEARNING OUTCOMES OF PROGRAME (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	Analysis of biological roles of some functional active ingredients in functional foods	PLO 1
PLO 2	Formulate production procedures based on the analysis of technical factors to ensure and enhance product quality.	CELO 2	Classification of foods containing Functional active ingredients derived from plants, marine and animal life	PLO 1,2
PLO 3	Design quality management systems for processing plants to ensure food hygiene and safety.	Professional skills		
PLO 4	Perform work planning, demonstrate creatively critical thinking, work independently and effectively as a team leader or member.	CELO 3	Design research to address technological problems through the evaluation of information, scientific data and information technology applications.	PLO 8
PLO 5	Demonstrate communication skills and use specialized English in food technology.	CELO 4	Operate production equipment	PLO 6
Professional skills		Soft-skills		
PLO 6	Operate production equipment in food manufacture factories.	CELO 8	Teamwork skills, document searching skills, communication skills	PLO 4,5
PLO 7	Analyse product quality criteria in food preservation and processing procedures.	Attitude		
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.	CELO 9	Carry out serious professional work, maintain professional ethics.	PLO 9
PLO 9	Work professionally, maintain professional ethics, social responsibility, and demonstrate personal physical development.	CELO 10	Demonstrate self-study ability, product development and life-long learning.	PLO 10
PLO 10	Demonstrate the spirit of entrepreneurship and life-long learning.	LEARNING METHODS AND TASKS OF STUDENTS		
LEARNING CONTENT		<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 		
Chapter 1. Concept and classification of functional foods		Course assessment		
Chapter 2. Biological role of some functional activity ingredients in functional foods		- Score scale: 10		
Chapter 3. Foods containing functional active ingredients derived from plants		- On-going assessment: 02 times(40%), Diligent attitude(10%)		
Chapter 4. Functional foods derived from marine and animal life		- Final exam: 50%		
Chapter 5. Functional foods derived from plant mushrooms and medicinal mushrooms				

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LECTURERS

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