



## 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. Determine factors affecting postharvest quality seafood

Chapter 2. Preservation of raw and seafood products after harvest

Chapter 3. Chilling and freezing of seafood

Chapter 4. Processing of traditional products and industrial products from seafood

## EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

### PLOs

### For Knowledge

**CELO 1** Identify factors that affect the quality of post-harvest seafood 1

**CELO 2** Determine methods of preservation and processing seafood 2

### For skills

**CELO 3** Control of technical parameters during product processing 6, 8

**CELO 4** Explain phenomena occurring during processing, preservation of seafood products 8

**CELO 5** Demonstrate teamwork skills, document search skills, communication skills 4, 5

### For Attitude

**CELO 6** Carry out serious professional work 9

**CELO 7** 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 80% of theory 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%