



CÔNG NGHỆ SẢN XUẤT ĐỒ HỘP THỰC PHẨM

Food Canning 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.
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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 METHODS AND TASKS OF STUDENTS

- Students read reference materials before coming to class
- The teacher gives presentations using Powerpoint, combined with a video describing the process.
- Students working in groups in class
- Do homework on the E-learning system.
- Practice and report results

Course assessment	Methods	Ratio %
On-going assessment	Attitude	10%
	Seminar	20%
	Practice	20%
Final exam	Written exam	50%

Course description:

- ✓ The course provides knowledge about the causes of food spoilage, processing and inspection techniques for canned products, calculation methods in pasteurization, structure and operating principles of equipment in the industry.
- ✓ At the same time, they also practice skills in analyzing the causes of canned goods, handling and overcoming spoilage conditions in the canning process, calculating and determining the time to kill microorganisms in pasteurization, using measuring and processing equipment related to canning technology.
- ✓ The module also helps to form the right attitude and awareness about self-study.

CONTENT	CELOs
Chapter 1. Mechanical processing of raw materials	CELO 2; 4
Chapter 2. Heat processing of raw materials	CELO 2; 4
Chapter 3. Exhaust process	CELO 1; 2; 4; 7; 9; 10
Chapter 4. Kinetics of killing microorganisms in pasteurization and sterilization	CELO 1; 3; 6; 8; 9; 10
Chapter 5: Methods and equipment in canned pasteurization	CELO 1; 4; 5; 7; 9; 10
Chapter 6: Processing techniques and quality assessment of canned goods	CELO 4; 5; 7; 9; 10

EXPECTED LEARNING OUTCOME OF COURSE (CELOs)		PLOs
Knowledge		
CELO 1	Analyze the nature of the sterilization process.	PLO 2
CELO 2	Selection of canning pretreatment methods	PLO 1
CELO 3	Assess the nature of microorganisms in canned food	PLO 8
CELO 4	Identify the factors affecting the quality of canned products	PLO 8
CELO 5	Practice the production process of canned products	PLO 4; 5; 6
Professional skills		
CELO 6	Collect data to calculate sterilization mode for products	PLO 8
CELO 7	Analysis of spoilage types of canned goods	PLO 8
CELO 8	Control the sterilization process	PLO 6
Attitude		
CELO 9	Solve problems well in the process of studying and working in groups	PLO 9
CELO 10	Comply with the rules while studying	PLO 10

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