



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.
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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 CONTENT

- Chapter 1. Scientific basis of food fermenting microorganisms
- Chapter 2. Probiotic
- Chapter 3. Beer processing process
- Chapter 4. Fermented wine processing process
- Chapter 5. Cocoa processing process
- Chapter 6. Process of processing fermented meat products
- Chapter 7. Production process of traditional fermented products



EXPECTED LEARNING OUTCOME OF COURSE (CELOs)

PLOs

Knowledge

CELO 1	Scientific basis of food fermenting microorganisms	PLO 1,2
CELO 2	Probiotic	PLO 1,2
CELO 3	Processes for the processing of fermented products	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
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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

- 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

- Score scale: 10
- On-going assessment: 02 times(40%), Diligent attitude(10%)
- Final exam: 50%