

PLO 1

PLO 3

PLO 5

products.

FOOD FERMENTATION TECHNIQUE Crodit: 2 (1 theory 1 proction)

Credit: 2 (1 theory, 1 practice)



PLOs

PLO 9







PROGRAMME LEARNING OUTCOMES (PLOs)

General knowledge

Apply natural, social, technical and economic knowledge to solve problems in preservation, processing, testing, and research and development of food

Professional knowledge

PLO 2	Formulate production procedures based on the analysis of technical factors to	
1 LO 2	ensure and enhance product quality	

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	

Demonstrate communication skills and use specialized English in food technology.

Professional skills

PLO 6	Operate production equipment in food manufacture factories

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PLO 7	Analyse	product c	nuality	criteria	in food	preservation	and pro	cessing pro	ocedures.
		product			111 1000				

	Design research to address technological and regulatory problems in the food
PLO 8	industry through the evaluation of information, scientific data and information
	technology applications.

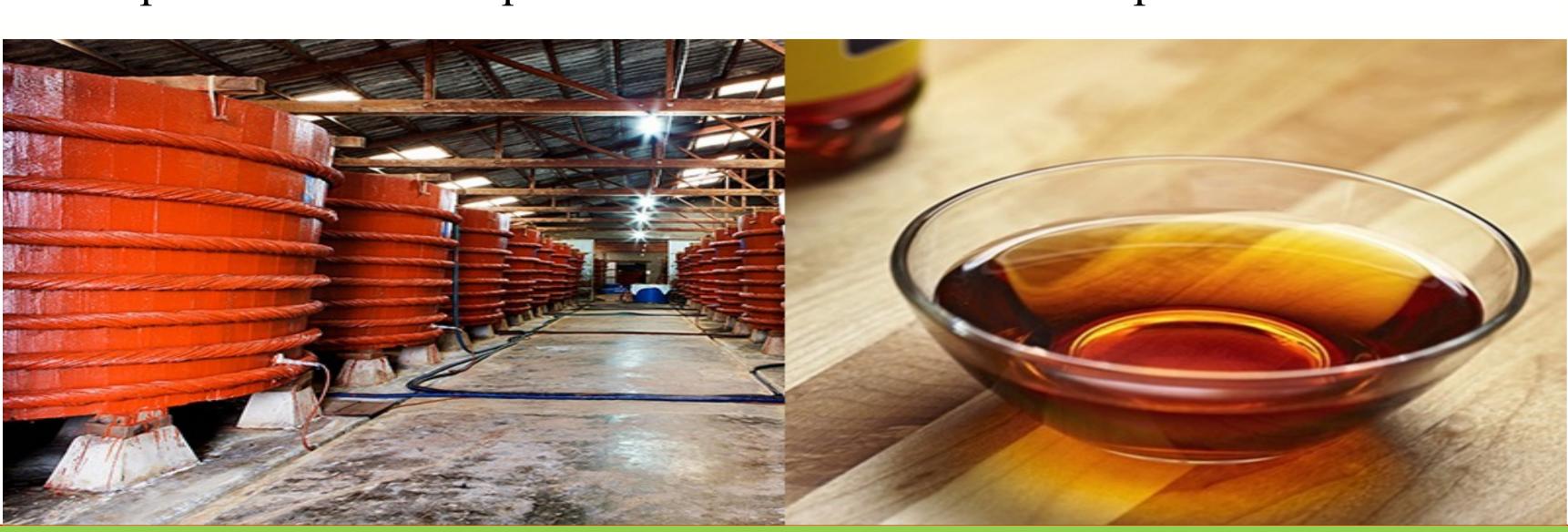
Attitude

PLO 9 Work professionally, maintain professional ethics, social responsibility, and demonstrate personal physical development.
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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)

Knowledge

CELO 1 Scientific basis of food fermenting PLO 1,2

CELO 2 Probiotic PLO 1,2

CELO 3 Processes for the processing of fermented PLO 1,2 products

Specialized skills

Selection, preservation, preparation of raw materials, operations in material handling and PLO 4,6,8 processing, operation of some equipment related to the subject.

Attitude

Forming the right attitude and awareness on issues related to food processing, the ability to self-research and develop products

CELO 6 Serious and responsible at work and PLO 9,10 life-long learning.

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%

