

## COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
<b>Knowledge</b>		
K1	<b>Analyze</b> the meaning and role of food safety in the food chain	ELO1, ELO2
K2	<b>Identify</b> the causes of food poisoning affecting the quality of food safety, health of consumers	ELO3, ELO5
<b>Skill</b>		
K3	<b>Work in groups</b> to develop a hazard analysis table in order to provide preventive measures using IT	ELO6, ELO7
K4	<b>Analyze</b> the physical, chemical and biological parameters affecting the quality of food	ELO9, ELO11
K5	<b>Use</b> of knowledge in hazard analysis to evaluate the impact on quality of food safety in production	ELO10, ELO13
<b>Attitude</b>		
K6	Show responsibility and good attitude in learning	ELO15

## COURSE DESCRIPTION

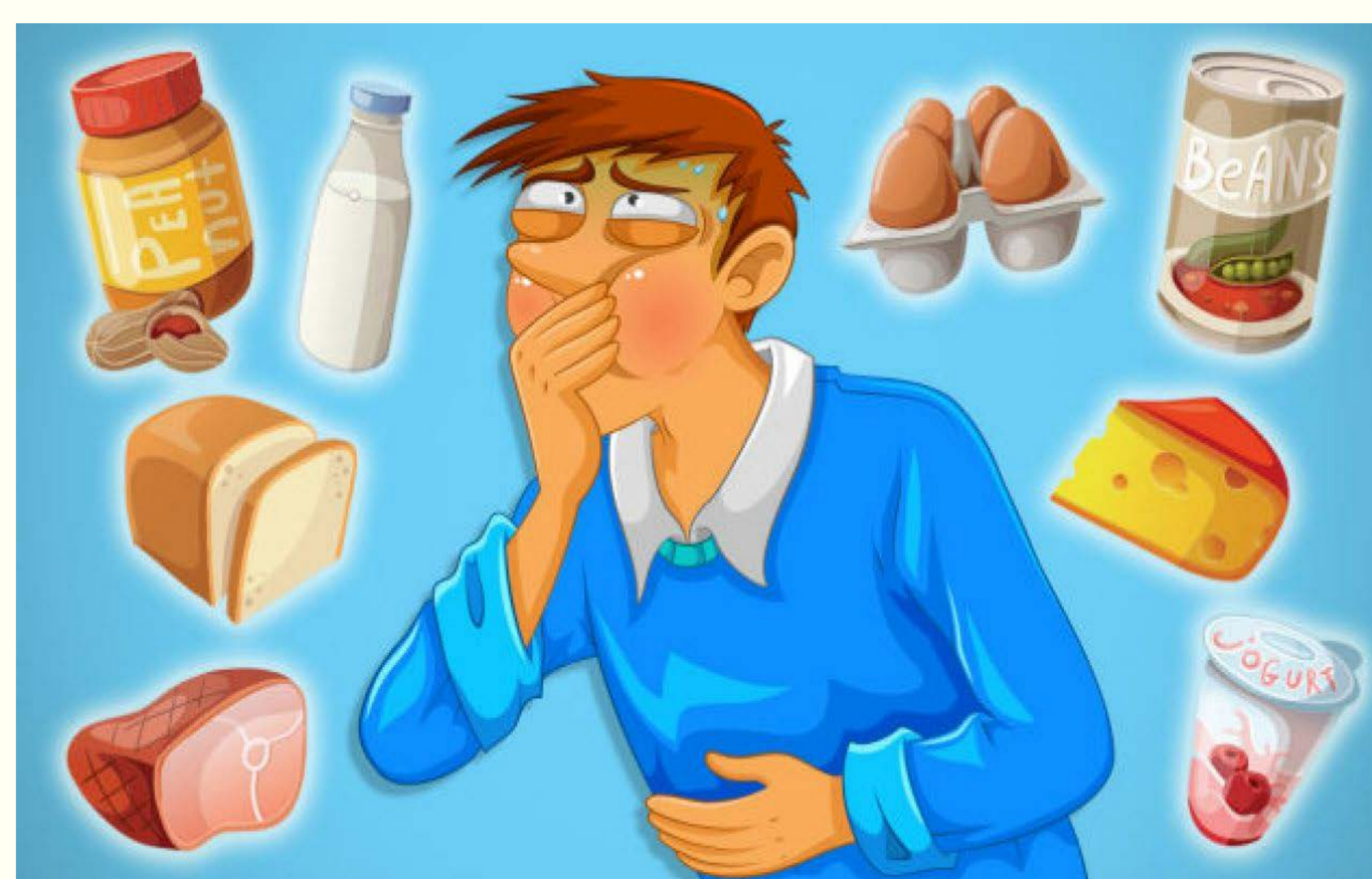
Chapter 1: Food poisoning caused by biological agents;  
 Chapter 2: The toxins formed and transmitted by technical measures in cultivation, animal husbandry and preventive measures;  
 Chapter 3: Food poisoning during preservation;  
 Chapter 4: Food poisoning during processing.

The course consists of 3 exercises:

- Determination of nitrate residue on vegetables;
- Analyzing the presence of chemicals on agricultural products and foodstuffs;
- Determination of microbiological criteria on processed foods.

## STUDENT TASKS

- Participate in post development and project implementation;
- Attend class fully, actively discuss and answer questions quickly in class;
- Search for textbooks, reference materials and read according to the instructor's instructions before going to class;
- Join all 03 practice sessions.



## ASSESSMENT METHODS

- Grading: 10
- Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.
- Process evaluation 40%: Project - 20%, Assessment of practice - 20%.
- Final assessment 60%: Essay

## LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations
- Group work in practice and thematic room
- Learning through e-learning

## LECTURER IN CHARGE

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