

# SN03022: ENGLISH FOR FOOD SCIENCE AND TECHNOLOGY

## TOTAL CREDITS 02 (LECTURE: 02 – PRACTICE: 0 - SELF-STUDY: 06)

### Course expected learning outcomes

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
<b>Skills</b>		
K1	Evaluate a few definitions of Food science and technology items using acquired vocabulary	ELO7
K2	Analyze main ideas while reading a short document of Food science and technology approximately 1000 words	ELO7
K3	Translate an Food science and technology document of 1000 words into Vietnamese and vice versa	ELO7
<b>Ethics and Attitude</b>		
K4	Build up their love for further English learning for Food science and technology profession in the future	ELO14

This course consists of 10 units including

Unit 1: Raw material preparation;

Unit 2:Raw material preparation (cont)

Unit 3: Expression;

Unit 4: Size reduction;

Unit 5: Chilling and freezing;

Unit 6: Processing by application of heat;

Unit 7: Dehydration,

Unit 8: Freeze drying and Freeze concentration;

Unit 9: Fermentation, mixing and forming;

Unit 10: Batch, continuous processing and packaging

### LIST OF LECTURERS AND ASSISTANTS FOR THE COURSE

**Pham Huong Lan**

**Nguyen Thi Minh Tam**

**Nguyen Thi Hoai**

**Nguyen Thi Thuy Lan**

### Student tasks

- Attendance: All students taking this course must attend all the required classes in the class; participate in class discussion according to the teacher's instructions;
- Preparation for the lecture: All students taking this course must pre-read and check the new vocabulary for the new lesson before going to class.
- Assignment: All students must complete all the assignments/ homework assigned by the teacher.
- Mid-term exam: All students taking this course must fulfil the mid-term test
- Final exam: All students taking this course must sit in the final exam
- With learning online: All students have good preparation about the Internet, computer, laptop and even mobile phone to study online

### Teaching and learning methods

#### 1. Teaching methods

Lecturing method

Group-based learning

Teaching with MCQ

Role-play teaching

Teaching through discussion

Teaching through practical work

E- learning

#### 2. Learning methods

- Individual work, pair-work & group work to discuss or solve problems

- Self-study using multimedia or suggested E-learning websites

### Assessment methods

#### 1. Grading: 10

2 . Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.

Rubric	Course expected learning outcomes	Weighting (%)	Week
<b>Formative assessment</b>		40	1,2,3,4,5,6,7,8,9,10
<b>Rubric 1. Participation</b>	K1,K2,K3,K7	10	1,2,3,4,5,6,7,8,9,10
<b>Rubric 2. Mid-term exam</b>	K1,K2,K3,K4,K5, K6	30	10
<b>Summative assessment</b>		60	In accordance with the school shedule
<b>Rubric 3. Final exam</b>	K1,K2,K3,K4,K5,K6	60	In accordance with the school schedule