



CP03051: INSPECTION TECHNIQUES IN FOOD SAFETY

Credits: 2 (Lecture: 1 – Practice: 1)



COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	<u>Use</u> of legislations, technical and professional basis for inspection of food safety in an inspection	ELO5
Skill		
K2	<u>Analyze</u> the level of food safety of stakeholders and food producers through inspection and sampling results	ELO13
Attitude		
K3	Show responsibility and good attitude in learning	ELO15

COURSE DESCRIPTION

Chapter 1: Duties and jurisdiction of the department performing the food safety inspection

Chapter 2. General principles of food safety inspection

Chapter 3. Principles of planning and organizing food safety inspection

Chapter 4. Sampling techniques for food safety inspection

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



STUDENT TASKS

- Attend a minimum of 75% of theoretical periods, 100% practice.
- Prepare for lectures, read reference books before class
- Actively participate in asking questions, exchanging, participating in practice and showing interest in learning.



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%: Group presentation - 20%, Assessment of practice - 20%.
- Final assessment 60%: Essay

LECTURER IN CHARGE

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