



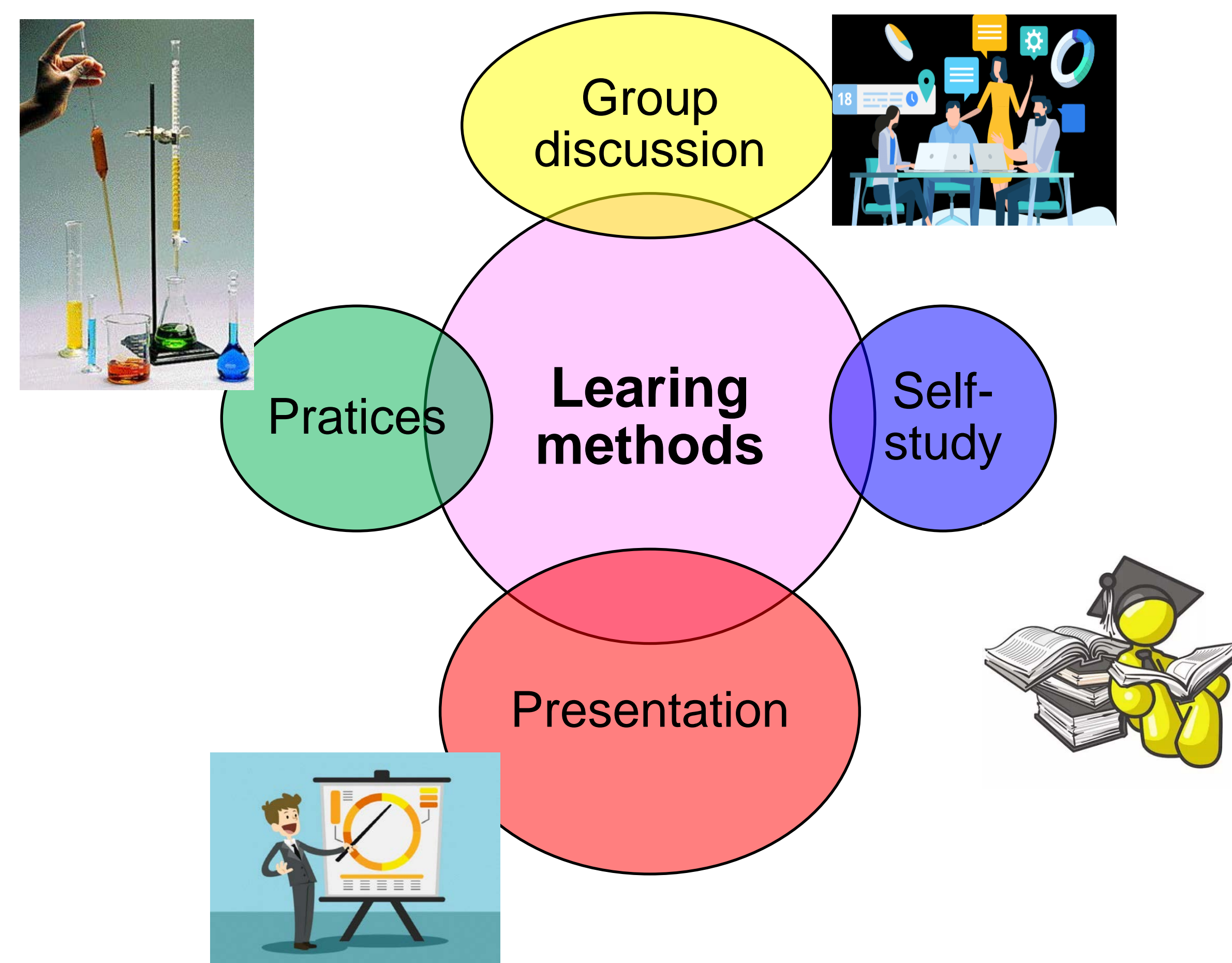
Experted Learning Outcomes



Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Summarize certain concepts and principles in analytical chemistry; advantages and disadvantages of volumetric methods; instrumental analysis; concentration; sample analysis; errors and basic equipment.	ELO1
K2	Apply volumetric method and instrumental analysis to analyze the presence of specific analytes in the field of food technology.	ELO2
K3	Evaluate the analytical results obtained with current standards in the field of food technology.	ELO2
Skills		
K4	Apply analytical methods adapted to the sample to be analyzed.	ELO11
K5	Work in group.	ELO6
Attitude		
K7	Be proactive and positive in learning and research.	ELO14

COURSE DESCRIPTION

Chapter 1: The basic concepts of analytical chemistry
 Chapter 2: Gravimetric method of analysis (lear more)
 Chapter 3: Titrations in analytical chemistry
 Chapter 4: Instrumental analysis
 Three practices:
 Practice 1: Acid-base titration
 Practice 2: Oxidation - reduction titration
 Practice 3: Precipitation titration and complexation titration



Assessment methods

- Grading scale: 10
- Evaluation:
 - Attend class and group discussions: 10 %
 - Pratice assessments: Students reach practice. These are the conditions for the final exam.
 - Midterm test: 30%
 - Final exam: 60%

Student tasks

- Attendance: Students must attend at least 75% of the class and participate in class activities and 100% practical, discussion sessions.
- Preparing for the lecture: Students must read and carefully the lectures; do homework; presentation; groups discussion.
- Midterm test and final test: Students are required to take midterm test and final exam.

Lecturers

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