



# CP02001: FOOD PHYSICS



Credits: 2: Theory: 2 – Practical: 0

## EXPECTED LEARNING OUTCOMES

Notation	Expected learning outcomes After completing this course, a student is able to:	Program expected learning outcomes
<b>Knowledge</b>		
<b>K1</b>	Able to apply physical properties of food to calculate technical parameters in order to extend the shelf-life and improve quality of food products.	ELO2, ELO2, ELO3, ELO12
<b>K2</b>	Able to apply basic knowledge on mass transfer, rheology, thermal properties, electromagnetic properties, surface properties of food in analyzing physical and chemical properties and selection of equipment and machines in food production.	ELO1, ELO2, ELO3, ELO12
<b>Skills</b>		
<b>K3</b>	Fluent in calculation basic technical parameters in food production	ELO1, ELO2, ELO3, ELO12
<b>Attitude</b>		
<b>K4</b>	Serious in learning, socially responsible, and professional ethics, complying with regulations and laws in food production	ELO15

## COURSE DESCRIPTIONS

- Chapter 1: Basic physical attributes
- Chapter 2: Mass transfer
- Chapter 3: Food rheology
- Chapter 4: Thermal properties
- Chương 5: Electromagnetic properties
- Chapter 6: Surface properties

## STUDENT TASKS

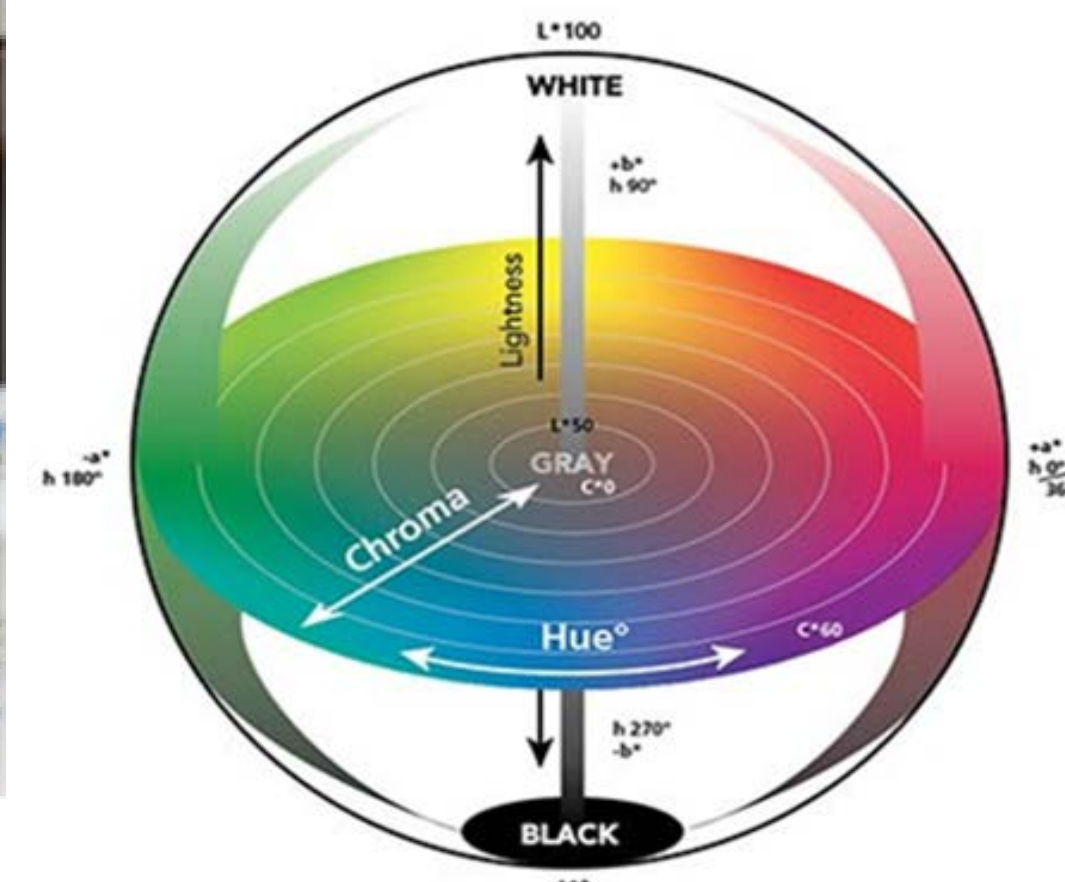
- Attending at least 75% of theory hours.
- Prepare for lectures, read reference materials before attending the classes
- Actively pose questions, exchange knowledge, enthusiastic learning.

## ASSESSMENT METHODS

- Score sale: 10
- Course score is total score of all rubrics multiply with weighting factor of each rubric
- Exercise assessment: 10%
- Process assessment: 30%
- Final assessment: 60%

## LEARNING METHODS

- Attending the classes
- Preparing and reading materials before coming to classes
- Group discussion



## LECTURERS IN CHARGE

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