



CP02004: FOOD CHEMISTRY

Credit 3: Theory 2 – Practice 1



EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to:	Program expected learning outcomes
Knowledge		
K1	Apply structural properties and functional properties of food ingredients (water, protein, glucide, lipid, toxins, flavorings, colorings) to research, product and development of food products.	ELO1, ELO2, ELO3
K2	Analysis factors affecting nutrients, structure and color of food products.	ELO2, ELO3
K3	Determine technical conditions to transform the ingredients contained in food in the desired direction.	ELO3
Skills		
K4	Analyze quantity of main compounds that make structure of food products and their variation in food preserve and processing competently	ELO9
Attitude		
K5	Demonstrate respect for food production regulations in the field of food production and be honest and responsible for handling and reporting test results	ELO14

COURSE CONTENTS

- Chapter 1: Water and minerals in food
 - Chapter 2: Food Protein
 - Chapter 3: Food Glucide
 - Chapter 4: Food Lipid
 - Chapter 5: Toxins in agricultural and food products
 - Chapter 6: Colorings and flavorings
- Course includes 4: practice lessons
- Water and minerals in food
 - Quantity of total nitrogen according to Kjeldhal method
 - Determine the variation of acid value and peroxide value in food preservation
 - Determine colorings in food

LEARNING METHODS

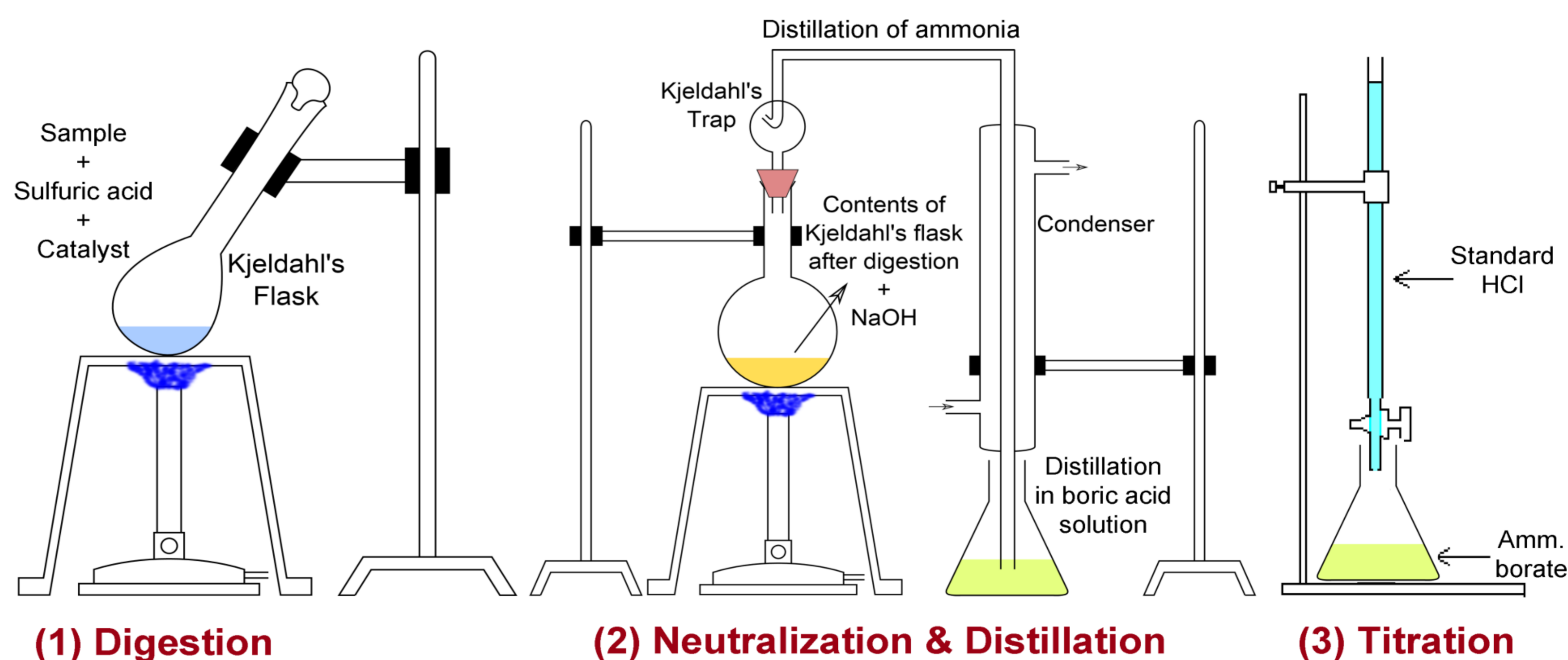
- Participate in course
- Read documents at home before going to class
- Discuss in group with questions and topics given by lecture
- Experimental method: prepare theoretical knowledge at home, conduct group experiments under the guidance of lecture, discuss and report results in groups.
- E-learning: using online lectures posted in class materials, listening to online lectures, asking / answering questions and online discussion with lecture

TASKS OF STUDENTS

- ✓ All students participating in this course must attend the class at least 75% of the theoretical periods, 100% of the practical periods.
- ✓ Preparing for the lecture: All students attending this course must read the reference books and lectures before coming to class.
- ✓ Practice: Required to attend all group exercises; read the text before going to practice; take a practice test; submit full practice reports, correct format required.

ASSESSING AND SCORING

- ✓ Grading: 10
- ✓ Average score is the sum of all rubric scores multiplied by the respective weight of each rubric
- Mid-term evaluation: 20%, multiple-choice
- Practice evaluation: 20%, Practice attitude, practice test and practice report
- End-term evaluation: 60%, multiple-choice



LECTURER IN CHARGE

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