



CP02014: FOOD BIOCHEMISTRY

Credit 2: Theory 2 – Practice 0



EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to:	Program expected learning outcomes
Knowledge		
K1	Apply knowledge of enzymes to the preservation and processing of food products to meet the requirements of food quality and safety.	ELO1, ELO2, ELO3
K2	Apply knowledge about biochemical metabolism of basic compounds of raw materials in food preservation and processing	ELO2, ELO3
K3	Analyze the impact of technological factors on the biochemical variation of food raw/ products during food preservation and processing.	ELO3
Skills		
K4	Present essay on building some technical conditions to biochemically change the components in food ingredients in the desired direction.	ELO9
Attitude		
K5	Demonstrate the initiative spirit in learning and applying biochemical knowledge in order to research and develop food products	ELO14

COURSE CONTENTS




Chương 1: Enzymes and roles in the food industry

Chương 2: Exchanges protein và amino acid

Chương 3: Exchange glucide

Chương 4: Exchange lipid

Chương 5: Biochemical metabolism in food preservation and processing

Rennet	β -Glucanase	Maltogenic amylase	Pectinase	Protease
Lactase	α -Amylase	Glucose oxidase	β -Glucanase	Papain
Protease	Protease	Pentosenase		
Catalases	Amyloglucosidase			

TASKS OF STUDENTS

- ✓ Read reference books and lectures before class
- ✓ Do the essay, group discussion and answer questions related to the topic of food biochemistry required by the lecturer.
- ✓ Attend midterm exam
- ✓ Attend the final exam

LEARNING METHODS

- ✓ Participate in learning in class
- ✓ Read the document before class
- ✓ Discuss in groups according to topics / questions required by the lecturer
- ✓ E-learning

ASSESSMENT METHODS

- ✓ Grading: 10
- ✓ Average score is the sum of all rubric scores multiplied by the respective weight of each rubric
 - Essay and question answer: 20%
 - Mid-term evaluation: 20%, multiple-choice
 - End-term evaluation: 60%, multiple-choice

LECTURER IN CHARGE

1. Dr. Lai Thi Ngoc Ha (0973829482, lnha.cntp@vnua.edu.vn)
2. Dr. Hoang Hai Ha (0913046937, hhha@vnua.edu.vn)
3. MSc. Vu Thi Hang (0975700826, vuhangcntp@yahoo.com)
4. MSc. Tran Thi Hoai (0914670552, hoaitran@vnua.edu.vn)
5. MSc. Hoang Lan Phuong (0979007152, hlphuong@vnua.edu.vn)

