



CP03021: MEAT TECHNOLOGY

Credits: 2 (Lecture: 1.5 – Practice: 0.5)

COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Apply basic knowledge about meat composition and its properties for producing meat products	ELO3
K2	Analyze the influence of technological factors and equipment in meat process. Calculate meat ingredients in the manufacture of meat products	ELO3, ELO4 ELO5, EL08
Skill		
K3	Assess the quality of input materials in the manufacture of meat products	ELO11
K4	Control the quality of final meat products and propose solutions to improve quality of meat products	ELO13 , ELO11 ELO12
K5	Work in groups to solve problems, write and present effectively reports in group.	ELO6 ELO8
Attitude		
K6	Show respect for the regulations on food production in meat process.	ELO15

COURSE DESCRIPTION

- Chapter 1 : Meat composition and quality of meat
- Chapter 2: Animal slaughtering
- Chapter 3: Preservation and process of meat
- Chapter 4: Meat Products
- Practical activities
 1. Determination of fresh meat quality (pH, color)
 2. Production of pork fresh sausage
 3. Production of pork paste

LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations
- Group work in practice and thematic room



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.



LECTURER IN CHARGE

Lecturer in charge: A/Prof. Dr Nguyen Duc Doan (Phone: 0898981575) Email: nd.doan@vnua.edu.vn
 Lecturer: Dr. Vu Quynh Huong (Phone: 0835150115, vqhuong@vnua.edu.vn)



ASSESSMENT METHODS

- Grading: 10
- Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.
- In-group report of practical part : 10%
- Middle term exam: 30%,
- Final exam (multiple choice): 60%

