

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

## COURSE EXPECTED LEARNING OUTCOMES

| Code             | Expected learning outcomes<br>After completing this course, a student is able to:  | ELOs                        |
|------------------|--|-----------------------------|
| <b>Knowledge</b> |  |                             |
| K1               | <b>Apply</b> basic knowledge about the chemical composition, physical and biochemical properties of grain into the production and development of products processed from cereals such as bread, pasta, noodles instant rice, heat treated rice, rice cake, modified starch | ELO3                        |
| K2               | <b>Analyze</b> the influence of analyzing the effects of technological factors and equipment in each stage of the processing process on the quality of bread, pasta, instant noodles, water-treated rice, rice cakes, and modified starch products.                        | ELO3, ELO4<br>ELO5, ELO8    |
| <b>Skills</b>    |  |                             |
| K3               | <b>Assess</b> the quality of input materials of cereal processing process.   | ELO11                       |
| K4               | <b>Control</b> the quality of finished bread, pasta, instant noodles, heat-treated rice, rice cakes, modified starch ... and propose solutions to improve quality.   | ELO8, ELO11<br>ELO12, ELO13 |
| K5               | <b>Work in groups</b> to solve problems, write and present reports of groups effectively.  | ELO6                        |
| <b>Attitude</b>  |  |                             |
| K6               | Show respect for the regulations on food production in the field of cereal production and processing   | ELO15                       |



## COURSE DESCRIPTION

Chapter 1. Scientific basis of cereals.

Chapter 2. Manufacture of wheat flour products.

Chapter 3. Production of rice and some rice products.

Chapter 4. Starch production

The course consists of 3 exercises:

- Evaluate the quality of flour and bread.
- Practice of kneading methods in bread production.
- Practice in making spaghetti noodles.

## 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.



## LEARNING METHOD

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



## ASSESSMENT METHODS

- Grading: 10
- Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.
- Process evaluation: 40%: Group presentation - 25%, Assessment of practice - 15%.
- 60% final assessment: multiple choice and essay

## LECTURER IN CHARGE

Lecturer in charge: Dr. Đinh Thị Hien  
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