:
CP03011:BEANS PROCESSING TECHNOLOGY
Credits: 2 (Lecture: 1.5 – Practice: 0.5)

COURSE EXPECTED LEARNING OUTCOMES

Code	Expected learning outcomes After completing this course, a student is able to:	ELOs
Knowledge		
K1	**Apply** basic knowledge about the chemical composition, physical properties, biochemistry of pea to produce and develop products processed from grains such as: mung bean starch, soy protein cup, textured soy protein, condensed soy protein, green bean vermicelli, soy sauce, miso, natto, temped, soy milk.	ELO3
K2	**Analyze** the influence of technological factors and equipment at each stage of the processing process on the quality of mung bean starch, split soybean protein, textured soy protein, concentrated soy protein, green bean vermicelli, soy sauce oil, miso, natto, temped, soy milk.	ELO3, ELO4 ELO5, ELO8
Skills		
K3	**Assess** the quality of input materials of the bean processing process	ELO11
K4	**Control** the quality of finished bean and propose solutions to improve quality	ELO8 ELO11, ELO13
K5	Work in groups to solve problems, write and present group reports effectively.	ELO6
Attitude		
K6	Show respect for the regulations on food production in the field of bean production and processing.	ELO15

COURSE DESCRIPTION

Part 1. General introduction
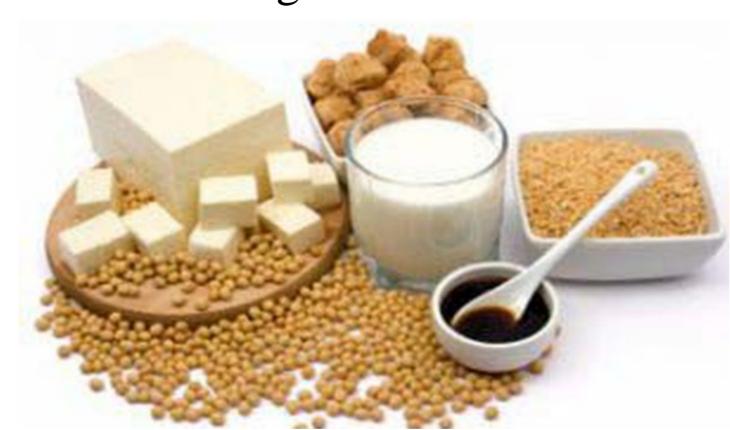Part 2. Production of some green bean products
Part 3. Production of some soybean products
The course consists of 3 exercises:
- Processing soy milk
- Processing green bean starch
- Quality assessment of soybean milk and green bean starch.

LEARNING METHOD

• 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.

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

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