



# CP03022: FOOD ADDITIVES



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

## COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students able to	Program expected learning outcomes
<b>Knowledge</b>		
K1	- Analyze the legality of food additives in processing of specific food product to ensure safety and improve food production efficiency.	ELO3
K2	- Develop a management system (store, use, check quality...) of food additives in food processing plants according to national and international standards.	ELO5
<b>Skills</b>		
K3	- Incorporate food additives in processing of specific food product	ELO11
K4	- Operate food processes using additives and controlling food quality	ELO13
<b>Attitudes</b>		
K5	- Establish social responsibility and respectation of professional ethics, compliance with legal regulations on the use of food additives	ELO15

## COURSE DESCRIPTION

Theory:

Introduction: Introduction about food additives

Chapter 1: Additives for food preservation

Chapter 2: Additives enhance the product sensory properties

Chapter 3: Additives change product texture

Chapter 4: Additives support for processing techniques

Chapter 5: Enzymes used in food processing

Lab Practice:

Exercise 1: Determining the type and dosage of additives that create appropriate color and smell in food processing (jelly, cakes, beverages,...)

Exercise 2: : Determining the type and dosage of additives that create appropriate taste and structure in food processing (jelly, yoghurt, beverages,...)

Exercise 3: Applying additives to create the state in food processing (sauces, jelly, yoghurt, beverages,...)

## STUDENT TASKS

- Diligence

+ Lecture: All students who take part in this course must participate at least 75% of total time for theoretical session

+ Practice: All students registered this course must attend 100% of the practical session, team working and have completed products and submit report on time

- Perform additional readings

+ All students attending this course must read references and do homeworks assigned by lecturer

- Test:

+ All students attending in this course must answer questions or do quick tests in theoretical class or in Lab practice

- Final exam:

+ All students participating in this module must take part in the final exam



## LEARNING METHODS

Online or offline participation

Read references and do homeworks

Team working in lab practice

E-learning: using online lectures and discussing with lecturer (if is needed)



## ASSESSMENT METHODS

1. Scale: 10

2. Course scores are the sum of the scores for each rubric multiplied by the coefficient corresponding to each rubric

## LECTURER IN CHARGE

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