



COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students able to	Program expected learning outcomes
Knowledge		
K1	- Compare the influence of technical parameters in the fruit and vegetable processing line to ensure the required quality	ELO3
K2	- Determine the processing technology of fruit and vegetable in accordance with the economic, social and environmental protection requirements of Vietnam and the world. - Arrange processing line and food quality assurance system according to national and international standards.	ELO4, ELO5
Skills		
K3	- Independently analyze the main quality content of raw materials and finished products	ELO11
K4	- Control the fruit and vegetable processing process to meet the required quality	ELO13
K5	- Proficiently use information technology and modern equipment to effectively serve fruit and vegetable processing activities.	ELO8

COURSE DESCRIPTION

Lectures:

Introduction

Chapter 1: Raw material: vegetables and fruits

Chapter 2: Canning vegetables and fruits

Chapter 3: Fermentation of vegetables and fruits

Practices:

Exercise 1: Quality assessment of raw materials and finished products. Assessment the growth and development of lactic acid bacteria

Exercise 2: Processing canned fruits: Pineapple in syrup/ Juices/ Jam

Exercise 3: Lactic acid fermentation of vegetables/ Pickled vegetables

LEARNING METHODS

Participate in classroom learning

Read the document before going to class

Team working in practice room

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

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



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

1. Assoc. Prof. PhD. Tran Thi Lan Huong (0912905691, ttlhuong.cntp@vnua.edu.vn)

2 PhD. Tran Thi Nhung (0913473285, tranthinhung@vnua.edu.vn)

