



# CP03016 - FOOD PRESERVATION

Credits: 2,0 (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
<b>Knowledge</b>		
K1	Recognize the importance of food preservation and the current status of food preservation in Vietnam and in the world	ELO3
K2	Analyze the characteristics of foods. Determine the causes of food decay and preservation principles. Choose suitable preservation methods for each type of food.	ELO3, ELO5
<b>Skill</b>		
K3	Using information technology and equipment with critical thinking to monitor, analyze and evaluate the food preservation	ELO8
K4	Apply the skills in collecting, analyzing and processing information for scientific research and surveying the problems of the current state of food preservation	ELO11
K5	Develop the methods of food preservation and conduct inspection and assessment of food preservation processes	ELO13
<b>Autonomy and responsibility</b>		
K6	Demonstrate respect, comply with regulations and laws on food production	ELO15

## COURSE DESCRIPTION

Course includes 5 chapters:

Chapter 1. The importance of food preservation and the current status of food preservation in Vietnam and in the world ;

Chapter 2. The characteristics of foods;

Chapter 3. The causes of food decay and preservation principles;

Chapter 4. Food preservation methods;

Chapter 5. Technology to preserve some main foods.

## LEARNING METHODS

- Read material course before class
- Listen to lectures and take notes
- Learning through discussion
- Learning through practice by group

## STUDENTS TASKS

- Prepare for lectures, read material course before class
- Actively participate in discussion, practice and showing studios.
- Students must be eligible (Attendance in class, practice evaluation) to participate in the final exam.

## TEACHING METHODS

- Lecture part: Presentation method is used mainly, combined with case study method and problem-based teaching. .
- Practical part: working directly by groups

## ASSESSMENT METHODS

- Grading: 10
- GPA of course is the average of the rubric score multiplied by corresponding weight of each rubric
- Process evaluation 40%: (i) Attendance in class - 10%, (ii) Practice assessment - 30%.
- Final knowledge evaluation 60%: Multiple choice and short essay

## LECTURE IN CHARGE

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