



COURSE NAME: COFFEE, COCOA PROCESSING TECHNOLOGY



Credits: 2 (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
Knowledge		
K1	Applying the current situation of coffee and cocoa production in the world and in Vietnam; Characteristics of varieties in coffee and cocoa production.	ELO3, ELO4
K2	Analyze the influence of technological factors and equipment in each stage of the processing process on the quality of green coffee.	ELO3, ELO4, ELO5
K3	Analyze the influence of technological factors and equipment in each stage of the processing process on the quality of roasted coffee.	ELO3, ELO4, ELO5
K4	Analyze the influence of technological factors and equipment in each stage of the processing process on the quality of pre-processed cocoa beans.	ELO3, ELO4, ELO5
K5	Analyze the influence of technological factors and equipment in each stage of cocoa powder and chocolate processing.	ELO3, ELO4, ELO5
Skill		
K6	Evaluate the quality of green coffee and finished roasted coffee expertly	ELO11
K7	Well control coffee, cocoa quality, propose technical solutions to improve quality	ELO13
K8	Work in groups to solve problems, write and present reports of groups effectively	ELO6

COURSE DESCRIPTION

- Chapter 1 : General introduction
 - Chapter 2: Raw materials in coffee, cocoa processing
 - Chapter 3: Coffee processing technology
 - Chapter 4: Cocoa processing technology
- The course consists of 3 exercises:
- Evaluation of the quality of green coffee
 - Coffee roasting
 - Evaluation of sensory quality of powdered coffee

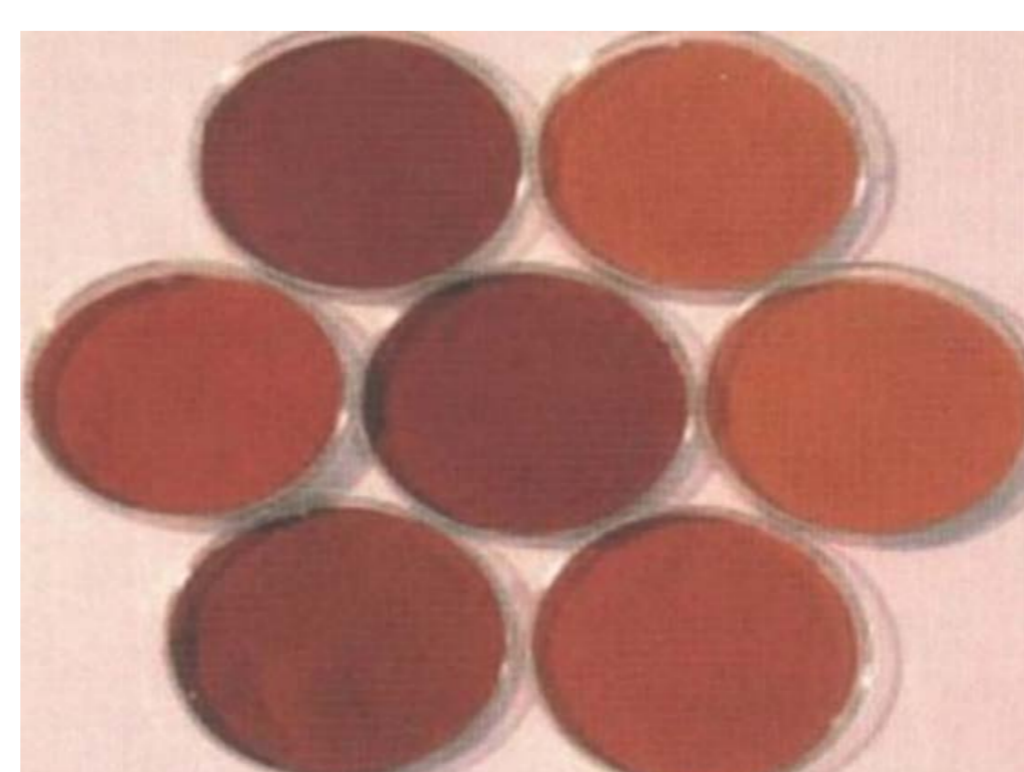
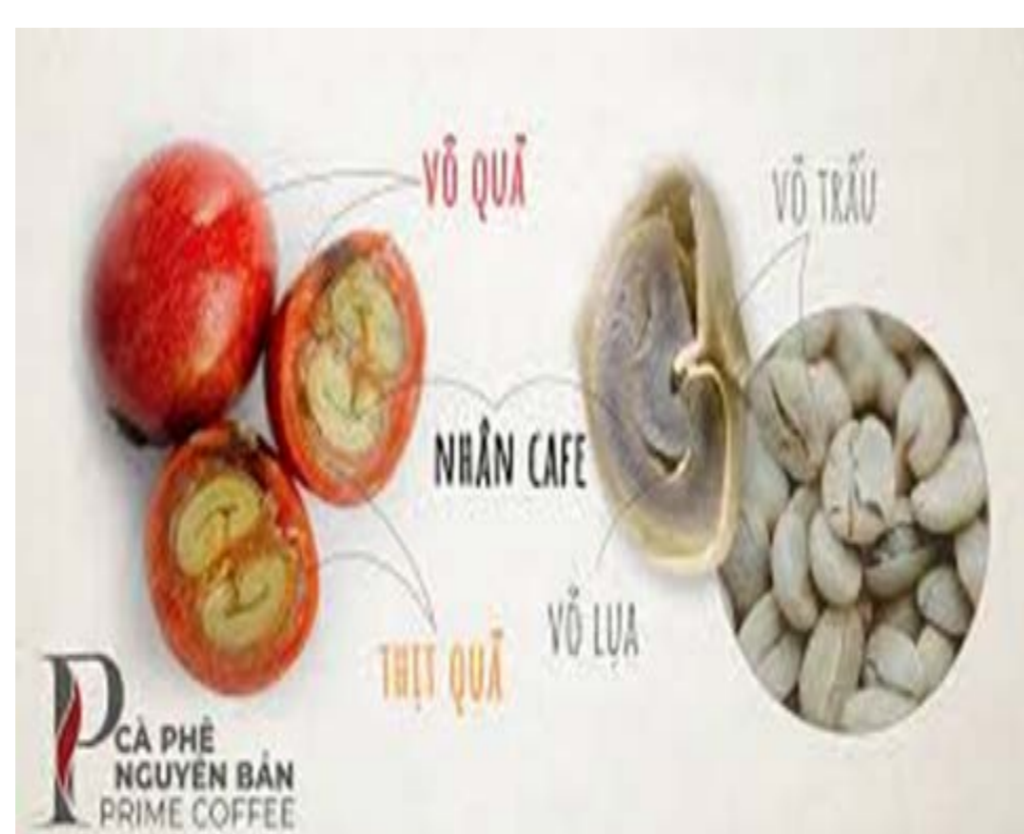
LEARNING METHODS

- 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 - 10%, Assessment of practice - 30%.
- 60% final assessment: multiple choice and essay

LECTURER IN CHARGE

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