



CP03026: FOOD TESTING

Credits: 3 (Lecture: 2.5 – 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	Accurate analysis product quality, correctly assessing work results at the production facility, and controls production in the intended direction.	ELO2
K2	Evaluate the shortcomings in the use of raw materials, processes, manipulations, find out the cause of the quality failure to propose timely adjustments.	ELO5
K3	Test the quality of raw materials, selling products and products to decentralize quality, on that basis, proposing measures to improve product quality means improving economic efficiency.	ELO2, ELO5
Skill		
K4	Combination of theoretical and practical knowledge to quantify and quantify the test indicators with tools and equipment according to actual requirements.	ELO11, ELO13
K5	Develop effective leadership and cooperation in teamwork, effective use of English and information technology in study.	ELO6, ELO8
Attitude		
K6	Be proactive in learning and accumulate knowledge and experience to improve professional qualifications, adaptability to different working environments, responsible and ethical in ensuring quality and food safety.	ELO15

COURSE DESCRIPTION

Chapter 1: Sampling method and sample preparation;
 Chapter 2: Testing food by sensory methods;
 Chapter 3: Testing microbiological criteria in food;
 Chapter 4: Testing some inorganic ingredients in food;
 Chapter 5: Testing some organic ingredients in food;
 Chapter 6: Testing some ingredients and some food products.

The course consists of 3 exercises:

- Qualitative analysis of some substances in food
- Quantitative analysis of vitamin C content in the sample
- Practical guide on HPLC system

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%: Attend class- 10%, Group presentation - 15%, Assessment of practice - 15%.
- 60% final assessment: multiple choice

LECTURER IN CHARGE

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 Lecturer: Dr. Nguyen Thi Hanh (0359360163), nthanh.cntp@vnua.edu.vn)