



COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to:	Program expected learning outcomes
Knowledge		
K1	Analysis of food supply chain management and food traceability methods	ELO3, ELO5
Skill		
K2	Good in team working; good communication in English language	ELO6
K3	Apply information technology and equipment in analysis, evaluation of supply chain management and food traceability	ELO8
K4	Build, operate and control the safe food production process by supply chain.	ELO13
Autonomy and responsibility		
K5	Demonstrate respect for regulations on safe food production and supply chain management	ELO15

COURSE DESCRIPTION

Course includes 3 chapters:

Chapter 1. Supply chain management;

Chapter 2. Food Supply chain management;

Chapter 3. Food traceability;

Include:

- lecture: 26 hours
- seminar: 4 hours

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, seminar evaluation) to participate in the final exam.

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) seminar assessment - 30%.
- Final knowledge evaluation 60%: multiple choice and short essay

LEARNING METHODS

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

TEACHING METHODS

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

LECTURE IN CHARGE

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