



# CP03067: INDUSTRIAL CATERING MANAGEMENT

Credits: 2 (Lecture: 1.5 credits – Practice 0.5 credit)



## 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	<b>Control</b> food hygiene and safety of food manufacturers	ELO5
K2	<b>Build</b> a system to ensure product quality of industrial catering according to national standards	ELO5
<b>Skill</b>		
K3	<b>Analysis</b> of physical, physiological and sensory parameters of ingredients, semi- and final products of industrial catering	ELO13
K4	<b>Operate</b> industrial catering	ELO13
<b>Autonomy and responsibility</b>		
K5	<b>Demonstrate</b> the spirit of learning, updating knowledge to ensure product quality of industrial catering as well as complying with regulations and laws on food production	ELO15

## COURSE DESCRIPTION

Course includes 6 chapter:

- Chapter 1: Designing an industrial catering
- Chapter 2: Tools, equipment and facilities for industrial catering
- Chapter 3: Industrial catering staff
- Chapter 4: Method of menu setting
- Chapter 5: Operation of industrial catering
- Chapter 6: Food safety and hygiene for industrial catering

The course consists of 3 practice:

- Designing industrial catering
- Menu developing
- Operating industrial catering

## LEARNING METHODS

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

## STUDENTS TASKS

- Prepare for lectures, read material course before class
- Actively participate in discussion, practice and showing studios.
- Students must be eligible (mid-term knowledge, practice 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 (50%): Mid-term knowledge assessment - 10%, Practice assessment - 40%.
- Final knowledge evaluation (50%): Multiple choice and short essay

## LECTURE IN CHARGE

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