



CP03070: FOOD SAFETY AND HYGIENE: COMMUNICATION AND EDUCATION



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	Assess food safety in order to propagate and disseminate knowledge and law on food safety to change behavior, customs and practices of production, trading, living, out of date eating unsafe food, contributing to protecting the health and lives of food consumers.	ELO5
K2	Analyze the causes, identifying risks of food poisoning, food-borne diseases and measures to prevent and control food safety incidents.	ELO5
Skill		
K3	Combine methods of communication and practice of communication skills on food safety and hygiene; Ability to organize and set up campaigns on food safety and hygiene	ELO13
K4	Develop effective leadership and collaboration in teamwork, effective use of English in learning, communication and scientific research	ELO6, ELO7
Attitude		
K5	To be proactive in learning and accumulate knowledge and experience to improve professional qualifications in communication and education about food safety and hygiene	ELO15
K6	Responsible and professional ethics in the communication of food safety and hygiene, compliance with regulations and laws on food safety and hygiene communication	ELO15

COURSE DESCRIPTION

STUDENT TASKS

Chapter 1: Some general issues about food hygiene and safety

Chapter 2: Causes of food contamination

Chapter 3: Regulations on information, education and communication on food safety and hygiene

Chapter 4: Communication methods and skills

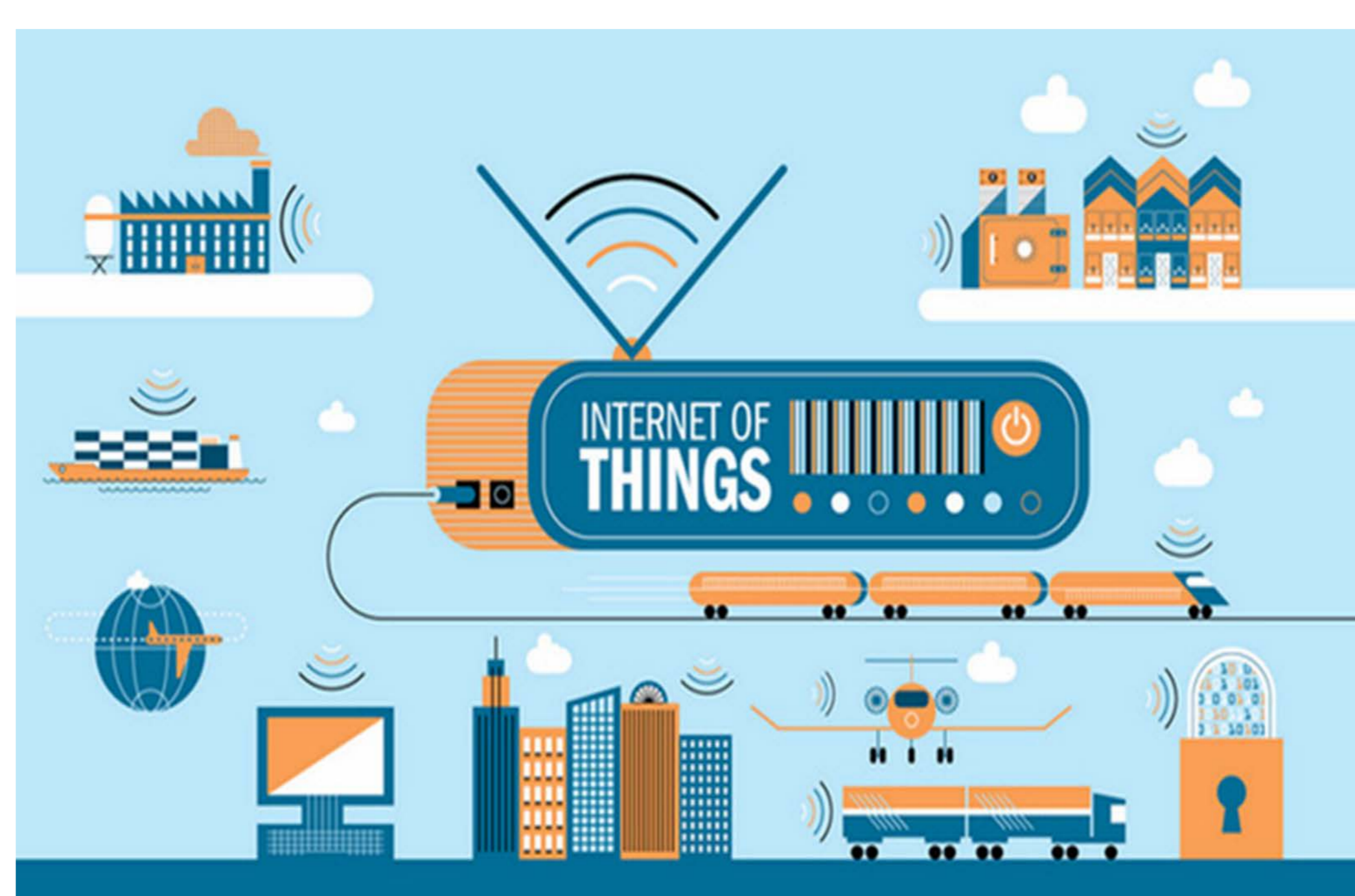
Chapter 5: Solutions to improve the effectiveness of communication, education, food safety and hygiene

Chapter 6: Guidance on food hygiene and safety practices.

The course consists of 3 exercises:

- Designing flyers on food safety and hygiene.
- Making short film propaganda about food safety and hygiene.
- Designing the Guide to food hygiene and safety practices for each specific audience.

- 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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LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations
- Group work in practice and thematic room