



COURSE NAME: FOOD PROCESSING TECHNOLOGY



Credits: 3 (Lecture: 3)

COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Apply basic knowledge of food science in research, production and development of food products	ELO 2
K2	Analyze the impact of technical factors in the production line to ensure and improve the quality of food products	ELO 3
K3	Evaluate technology to produce food products about being suitable for economic, social, and environmental contexts	ELO 4
K4	Build production systems according to national and international standards	ELO 5
Skill		
K5	Apply knowledge of food technology to select technological parameters, select machines and equipment for the food production process	ELO 12
K6	Build and operate the food production process	ELO 13

COURSE DESCRIPTION

Chapter 1: Food properties and theory in food processing
 Chapter 2: Preparation of raw materials
 Chapter 3: Making the size smaller
 Chapter 4: Mixing and shaping process
 Chapter 5: Separation and concentration of food ingredients
 Chapter 6: Fermentation and enzyme technology
 Chapter 7: Evaporation and Distillation
 Chapter 8: Blanching
 Chapter 9: Pasteurization
 Chapter 10: Heat sterilization
 Chapter 11: Extrusion
 Chapter 12: Drying
 Chapter 13: Baking and Roasting
 Chapter 14: Frying
 Chapter 15: Direct and indirect heat processing
 Chapter 16: Freezing
 Chapter 17: Sublimation drying and freeze-drying
 Chapter 18: Covering; Packaging
 Chapter 19: Management of raw materials, product preservation, and distribution.

LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations



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 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.

LECTURER IN CHARGE

Lecturer in charge: Dr. Tran Thi Nhung (0913473285, tranthinhung0185@gmail.com)
 Lecturer: MSc. Le My Hanh (0349481693, lemyhanh402@gmail.com)