



# CP03039: FOOD PACKAGING

Credits: 02 (Theory 1.5 - Practice 0.5 - Self study 06)



## COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing the course, students are able to:	Program expected learning outcomes
<b>Knowledge</b>		
K1	Apply basic knowledge of food and food packaging technology in research, production and development of food products.	ELO3
K2	Analyze the effect of technical factors in food packaging to assure and improve the quality of food products.	ELO3
K3	Describe technical issues in food packaging to participate in the development of food quality assurance system.	ELO5
<b>Skills</b>		
K4	Practise teamwork and presentation skills	ELO6
K5	Control the process of packaging in food processing plants to meet the technical requirements.	ELO11, ELO13
<b>Attitude &amp; responsibility</b>		
K6	Comply with legal regulations on food packaging and food labeling.	ELO15

## COURSE DESCRIPTION

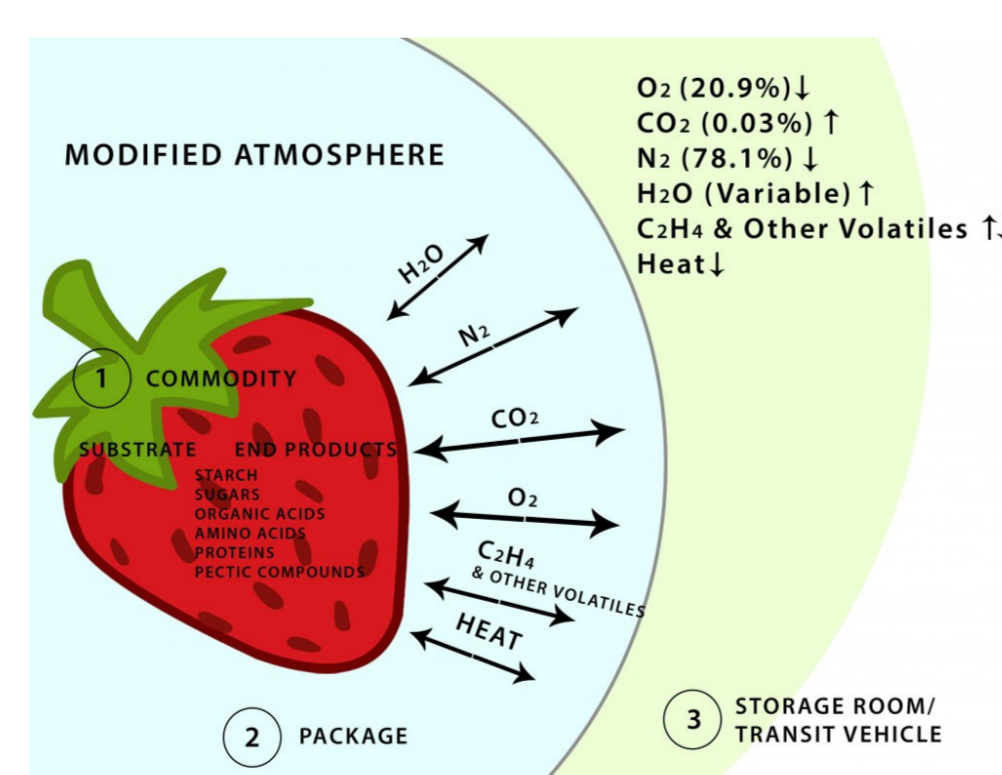
Chapter 1. Food characteristics and the importance of food packaging  
 Chapter 2. Functions, classifications and requirements for food packaging  
 Chapter 3. Food brands, trademarks and labels  
 Chapter 4. Materials of food packaging  
 Chapter 5. Food packaging technologies  
 Chapter 6. Food packaging and the environment

The course consists of 3 practices:

- Identification, structure and specifications of food packaging.
- Survey of product labels on food packaging.
- Effect of packaging methods on the quality of some foods.

## STUDENT TASKS

- Participate at least 75% of theory hours, 100% of practical hours.
- Read textbooks and relevant references before class.
- Actively participate in asking and answering questions, seminars, discussions and practice.

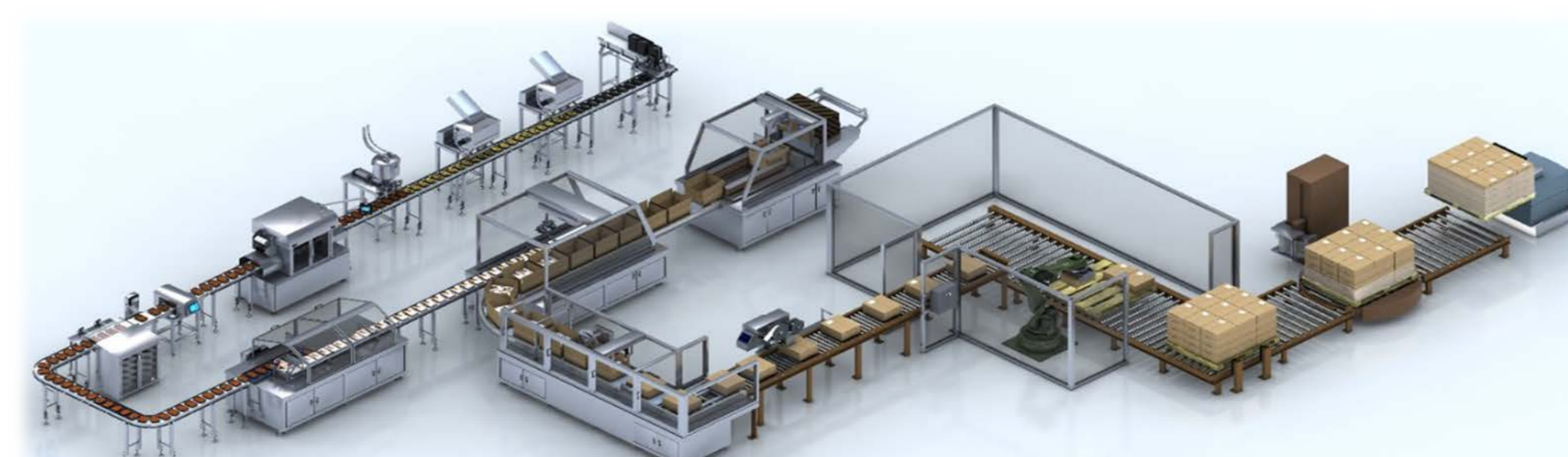


## ASSESSMENT METHODS

- 10-point scale
- The average score of the course is the sum of the rubrics' scores multiplied by the respective weights of each rubric
- Assessment of learning process: 50%: Participation in learning activities - 10%; Seminar assessment - 20%; Practical assessment - 20%.
- Evaluation of the final exam 50%: multiple choice.

## LEARNING METHODS

- Read the materials before class
- Listen to lectures and take notes
- Learning through seminars, presentations, videos
- Learning through practice
- Group learning and discussion



## LECTURES IN CHARGE

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