COURSE NAME: PROJECT OF FOOD PROCESSING TECHNOLOGY

Credit: 1 (Lecture: 1)

COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcome After sucessfully completing this course, students are able to	Program expected learning outcomes
Nowledge		
K1	Apply the knowledge of the course to argue for economic investment, select processes and equipment, calculate and build production workshops, develop food products and improve product quality.	ELO2, ELO3
K2	Evaluate and build technology to produce a food product, calculate and select equipment suitable for scale, economic, social and environmental scene	ELO4, ELO5
General Skill		
K3	Effective multimedia, cross-cultural communication	ELO6, ELO7, ELO8
Advanced Skill		
K4	Solving research and technology problems in the food industry	ELO9
K5	Calculating technological parameters to select machines and equipment for the food production process	ELO12
K6	Participating in the development of food production processes to ensure food hygiene and safety and the environment	ELO13
Morality		
K7	Have the spirit and sense of lifelong learning	ELO14

COURSE DESCRIPTION

Part 1: Economic investment argument
Part 2: Select and explain the technological process, select equipment
Part 3: Caculating
-Product balance
-Calculate and select equipment
-Energy calculation
-Construction Calculation
-Economic calculation

LEARNING METHODS

•Participate in classroom learning
•Class discussion
•Read the material at home before going to class
•Prepare ppts at home to present in front of the class
•Work in team
•Executing the project
•Online learning
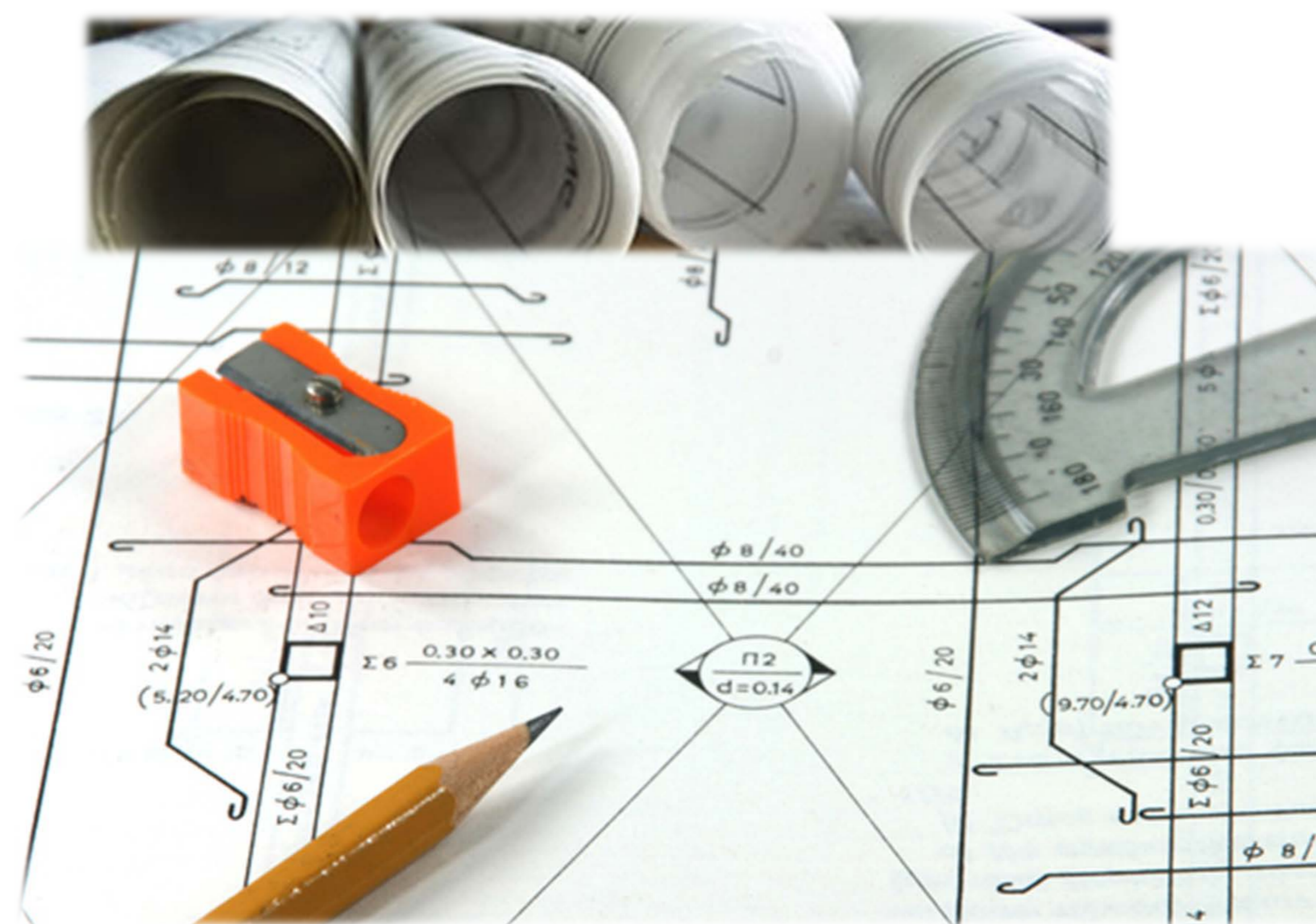•E-learning: using online lectures and online discussions with lecturer

STUDENT TASKS

• Attend a minimum of 75% of theoretical periods, participate in the implementation of the project according to the selected topic.
• Prepare for lectures, read reference books before class
• Presentation and discussion.
•Submit project outline, project product report, answer questions

ASSESSMENT METHODS

•Grading: 10
• Average score of course is the total points of rubrics multiplied by the respective weight of each rubric
• Self-assessment: 10%, Process evaluation: 30% Final assessment - 60%

LECTURER IN CHARGE

1. Dr. Tran Thi Nhung– 0913473285 -
2. Msc. Le My Hanh – 0349481693 – lmhanh@vnua.edu.vn

VNUA Vietnam National University of Agriculture