



CP03023: FOOD LEGISLATION

Credit: 2: Lecture: 2,0 – Practice: 0



COURSE EXPECTED LEARNING OUTCOMES

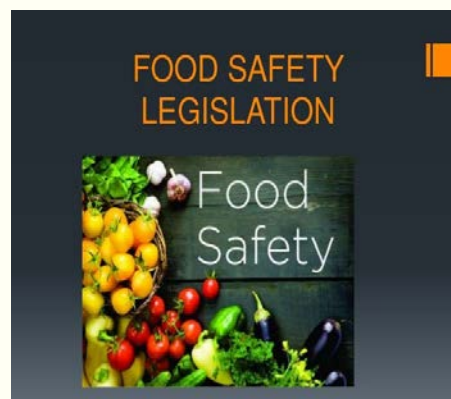
Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Analysis of the food safety management system, the system of legal documents on food safety in Vietnam, the region and the world, issued and applied in production, transportation, processing and distribution, trading and preserving food to ensure that food is not harmful to human health and life	ELO1, ELO4
K2	Independent in synthesizing, analyzing information, finding out a legal regulation on an issue related to food safety management in Vietnam	ELO5
Skill		
K3	Applying skills to collect, analyze and process information for scientific research and survey of issues related to food management	ELO10, ELO13
Attitude		
K4	Responsibility and seriousness in learning	ELO15

COURSE DESCRIPTION

- Chapter 1. General concept of food law
- Chapter 2. Tiêu chuẩn hóa và Luật thực phẩm
- Chapter 3. Food Safety Regulatory Bodies
- Chapter 4. Food Safety management documents
- Chapter 5. Some regulations on food safety management
- Chapter 6. World food legislation

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, participating in practice



LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations
- Group work in practice and thematic room
- E-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: 30%, multiple choice test
- Final assessment 60%: multiple choice test

LECTURER IN CHARGE

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