



# COURSE NAME : TECHNOLOGY OF VEGETABLE OIL



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
<b>Knowledge</b>		
K1	<b>Apply</b> basic knowledge related to vegetable oil chemistry in technology of extraction, refining and processing of vegetable oil	ELO3
K2	<b>Analyse</b> of stages in the process of extraction and refining of vegetable oil	ELO3, ELO4, ELO5
K3	<b>Applying</b> basic knowledge related to vegetable oil chemistry in evaluating vegetable oil quality	ELO3
<b>Skill</b>		
K4	<b>Control</b> the quality of finished vegetable oil and propose solutions to improve quality	ELO 8, ELO11 ELO13
K5	<b>Work in groups</b> to solve problems, write and present reports of groups effectively.	ELO11
<b>Attitude</b>		
K6	Show respect for the regulations on food production in the field of vegetable oil production and processing.	ELO15

## COURSE DESCRIPTION

Chapter 1: Chemistry of vegetable oils  
 Chapter 2: Vegetable Oil Raw Materials  
 Chapter 3: Vegetable oil technology  
 Chapter 4: Vegetable oil refining technique  
 Chapter 5: Vegetable oil quality assessment  
 Chapter 6: Vegetable oil processing  
 The course consists of 3 exercises:

- Determine the moisture content of raw materials and products. Sensory evaluation of oils and oil products. Determination of oil content by extraction method
- Conduct hydrochemical oil. Pressing peanut oil and calculating oil recovery efficiency.
- Extract oil from fresh coconut material

## LEARNING METHODS

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

## 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 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%, Assessment of practice - 30%.
- 60% final assessment: multiple choice and essay

## LECTURER IN CHARGE

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