



# CP03035: FOOD FERMENTATION TECHNOLOGY



Credit 2: Theory 2.0 – Practice 0 – Self study 6.0

## COURSE EXPECTED LEARNING OUTCOMES

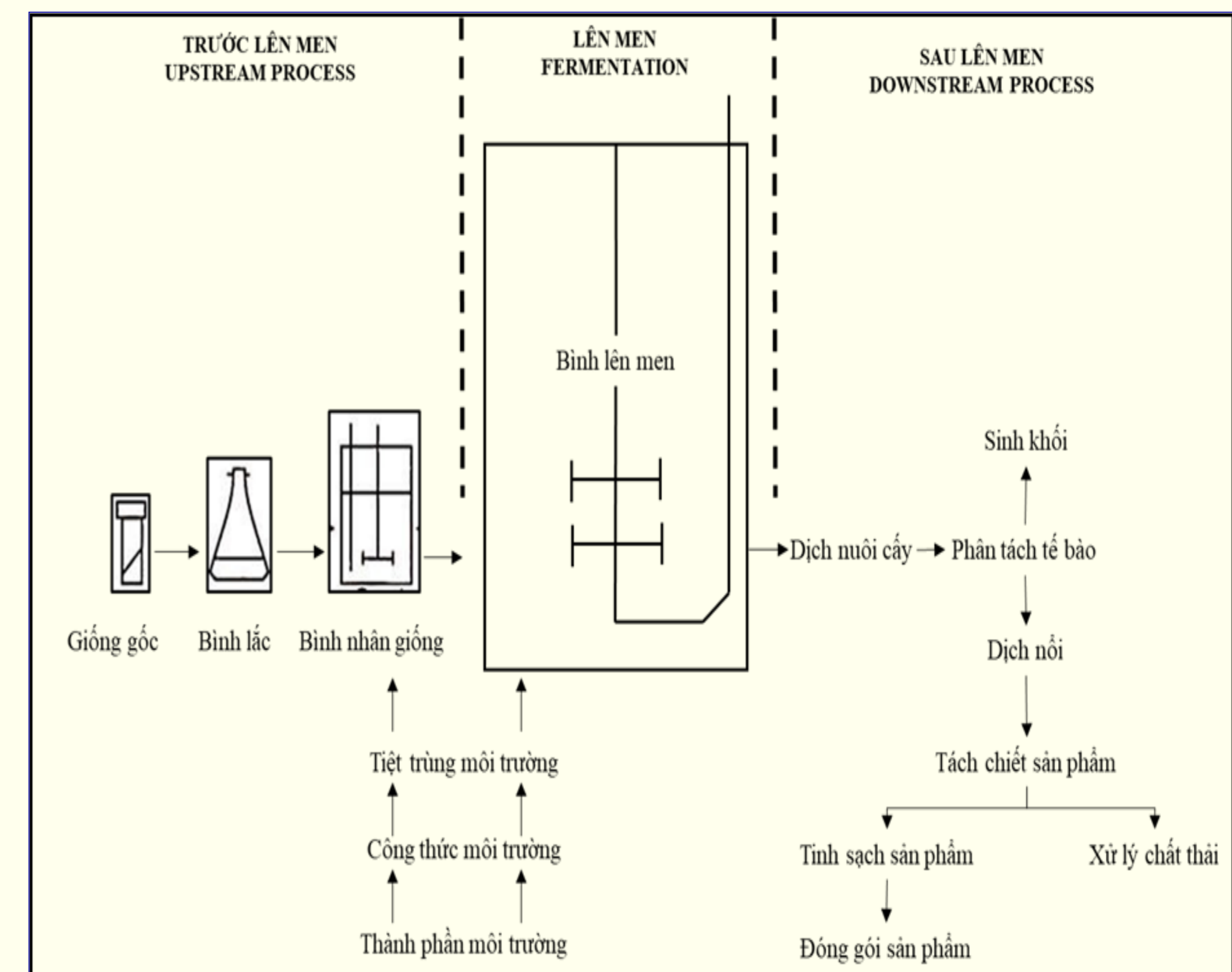
Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
<b>Knowledge</b>		
K1	Determine physiological and biochemical transformations in the fermentation process	ELO2, ELO3
K2	Analyze the influence of technical factors on industrial fermentation	ELO4, ELO5
<b>Skill</b>		
K3	Select the appropriate technology for type of fermentation product	ELO8
K4	Calculate technological parameters to choose suitable equipment	ELO11
K5	Work in groups/personel to solve problems, write and present reports of groups/personel effectively	ELO13

## COURSE DESCRIPTION

- Chapter 1: Basic concepts of fermentation
- Chapter 2: Techniques of microorganism selection, improvement and preservation
- Chapter 3: Nutrition and fermentation medium
- Chapter 4: Fermentation engineering and equipment
- Chapter 5: Development kinetics of microorganisms
- Chapter 6: Recovery and purification of fermentation products
- Chapter 7: Treatment of waste from fermentation

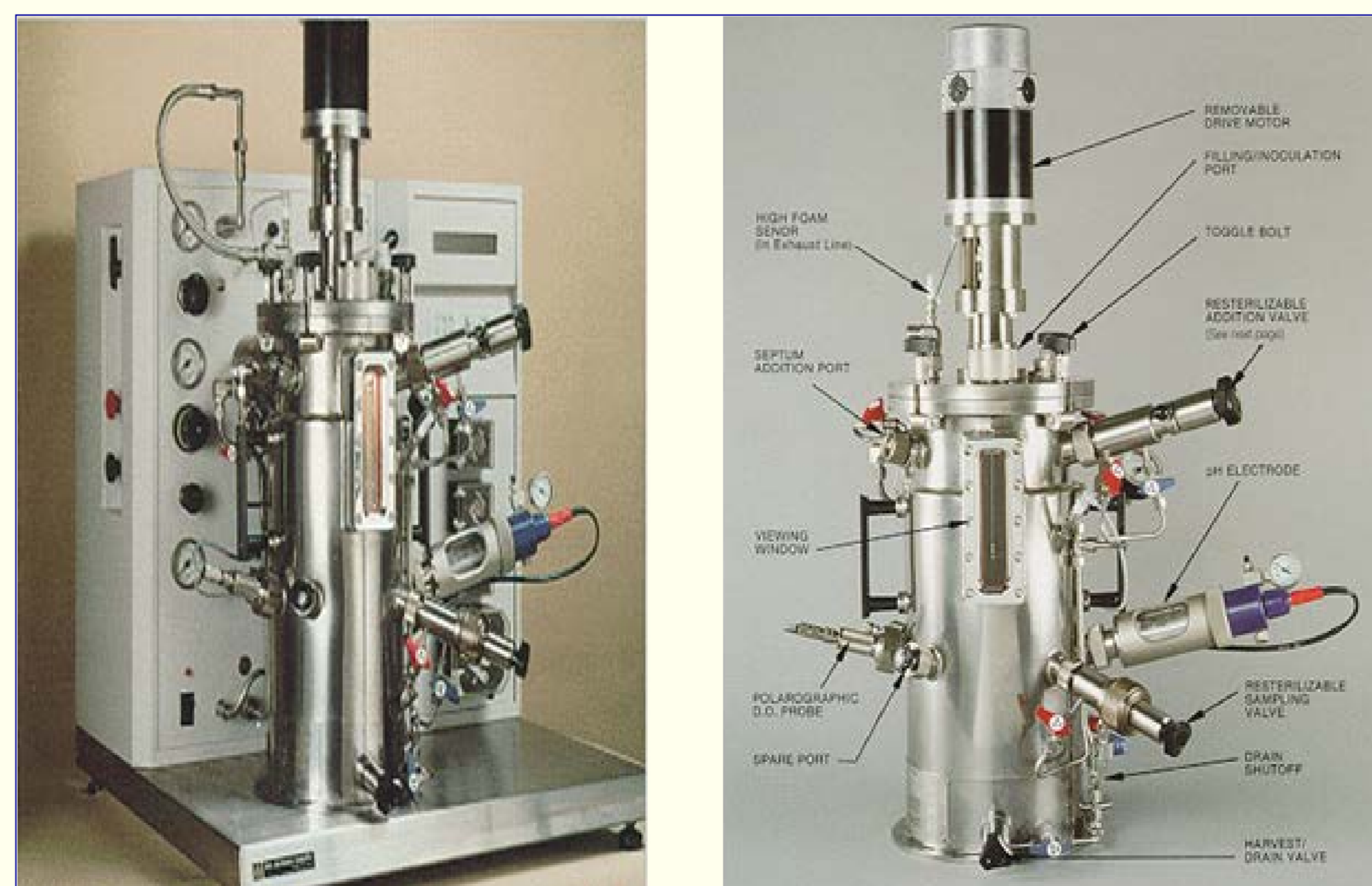
## STUDENT TASKS

- Attend a minimum of 75% of theoretical periods,
- Prepare for lectures, read reference books before class
- Actively participate in asking questions, exchanging and showing interest in learning.



## LEARNING METHODS

- Dual coding (combine words and visuals)
- Developing questioning skill
- E-learning.
- Concrete examples
- Seminar



## 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% (personel presentation - 30%, short exam - 10%)
- Final assessment: 60% (multiple choice and essay)

## LECTURER IN CHARGE

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