



CP03025: PROJECT ON QUALITY MANAGEMENT AND FOOD SAFETY



Credit: 1: Lecture: 1 – 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	Apply food object background knowledge to food product lines	ELO2
K2	The influence of technical factors in the production line to ensure and improve the quality of production food	ELO3
K3	Applying technology to produce food products suitable to the economic, social and environmental contexts	ELO4
Skill		
K4	Applying national and international standards in building quality assurance systems at production facilities and inspection and control of food hygiene and safety in the community	ELO7, ELO9
K5	Develop effective leadership and collaboration skills in teamwork	ELO6
K6	Present Food production process	ELO12
K7	Manage programs and systems to ensure product quality for the production of food products	ELO13
Attitude		
K8	Responsibility and seriousness in learning	ELO15

COURSE DESCRIPTION

Topic: Designing and building a quality management system (ISO / HACCP) for an industrial scale processing plant for a specific food audience.

Products and product requirements: Project report, project design drawing. Requirements in accordance with regulations

STUDENT TASKS

- Attend class; Working group; Through the project; Project protection
- Attendance: All students who take part in this module must be in class at least 75% of the time
- Project preparation: All students participating in this module must prepare related documents as well as do group calculations before coming to class, as well as need to read books. References have been introduced in the reference list of the set.
- Project summary report: All students attending this module must participate in presenting project summary reports. 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.



LEARNING METHODS

- Number of students / group: 5 students / group
- Implementation time: 5 weeks
- Project phases:
 - + Phase 1: Develop a project plan
 - + Phase 2: Protection of the project outline
 - + Phase 3: Project implementation
 - + Stage 4: Submit report and finalize the project
- Location: in class, practice room and at home

ASSESSMENT METHODS

- Grading: 10
- Course average is the sum of all rubric scores multiplied by the respective weight of each rubric
- Evaluation of progress 40%: Attend class - 10%, Group presentation - 15%, Evaluate progress of project implementation - 15%.
- End-of-term evaluation 60%: Evaluation of the project summary report

LECTURER IN CHARGE

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