



CP03066: FOOD BORNE DISEASE



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

COURSE EXPECTED LEARNING OUTCOMES

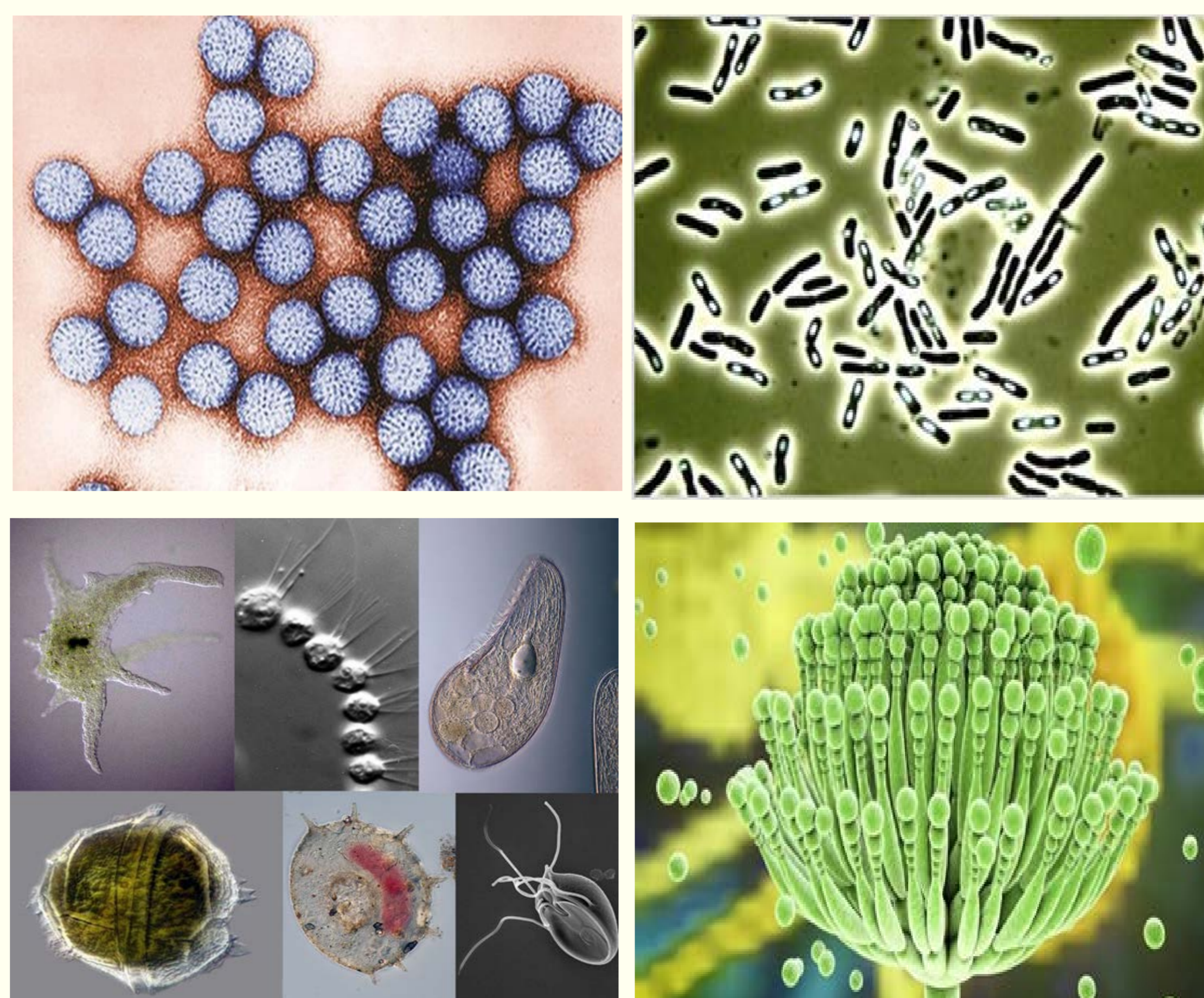
Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Analyze and determine the relationship between food - pathogens – people health	ELO2
Skill		
K2	Identify, classify, and communicate causes and trends of foodborne illnesses	ELO11
K3	Work in groups/personel to solve problems, write and present reports of groups/personel effectively.	ELO6
Attitude		
K4	Show respect for the regulations on food production in the field of food safety.	ELO15

COURSE DESCRIPTION

STUDENT TASKS

- Chapter 1: Relationship between food, pathogens, infectiousness and disease impact on public health, economy and society
- Chapter 2: Food-borne diseases caused by viruses
- Chapter 3: Food-borne diseases caused by bacteria
- Chapter 4: Foodborne diseases are caused by protozoa and helminths
- Chapter 5: Foodborne illness caused by chemical agents
- Chapter 6: Plan and control measures for food-borne diseases

- 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

ASSESSMENT METHODS

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

- 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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