



COURSE: INTERNSHIP

Credits: 13: 0 theory; 13 practice



EXPECTED LEARNING OUTCOMES

Sign	Expected learning outcomes of course (ELOs) After successfully completing this course, students are able to:	ELOs of Curriculum
Knowledge		
K1	Apply core knowledge and food technology professional knowledge to analyze technologies, equipment in preliminary processing, preservation, food processing.	ELO2, ELO3, ELO4, ELO5
K2	Evaluate factors of materials, finished product and quality assurance system of production facility	ELO3, ELO5
Techniques		
K3	Develop career skills especially in industrial production practice	ELO13
K4	Develop some soft skills such as organization and team-work skills	ELO6, ELO7, ELO8
Autonomous capacity and responsibility		
K5	Demonstrate spirit of responsibility to yourself, promote star-up spirit	ELO14, ELO15
K6	Demonstrate the respect laws/ regulation of food production especially issues are relevant to health and environment protection	ELO15

COURSE CONTENTS

History of formation and development; production and business activities; organization and corporate culture of production facilities; Ingredients, quality standards of raw materials and products; Structure, operating principle and method of using major equipment; Technology parameters in each stage of the production process; Quality management program/system; Contact, analyze, discuss between theories learned and production practice.

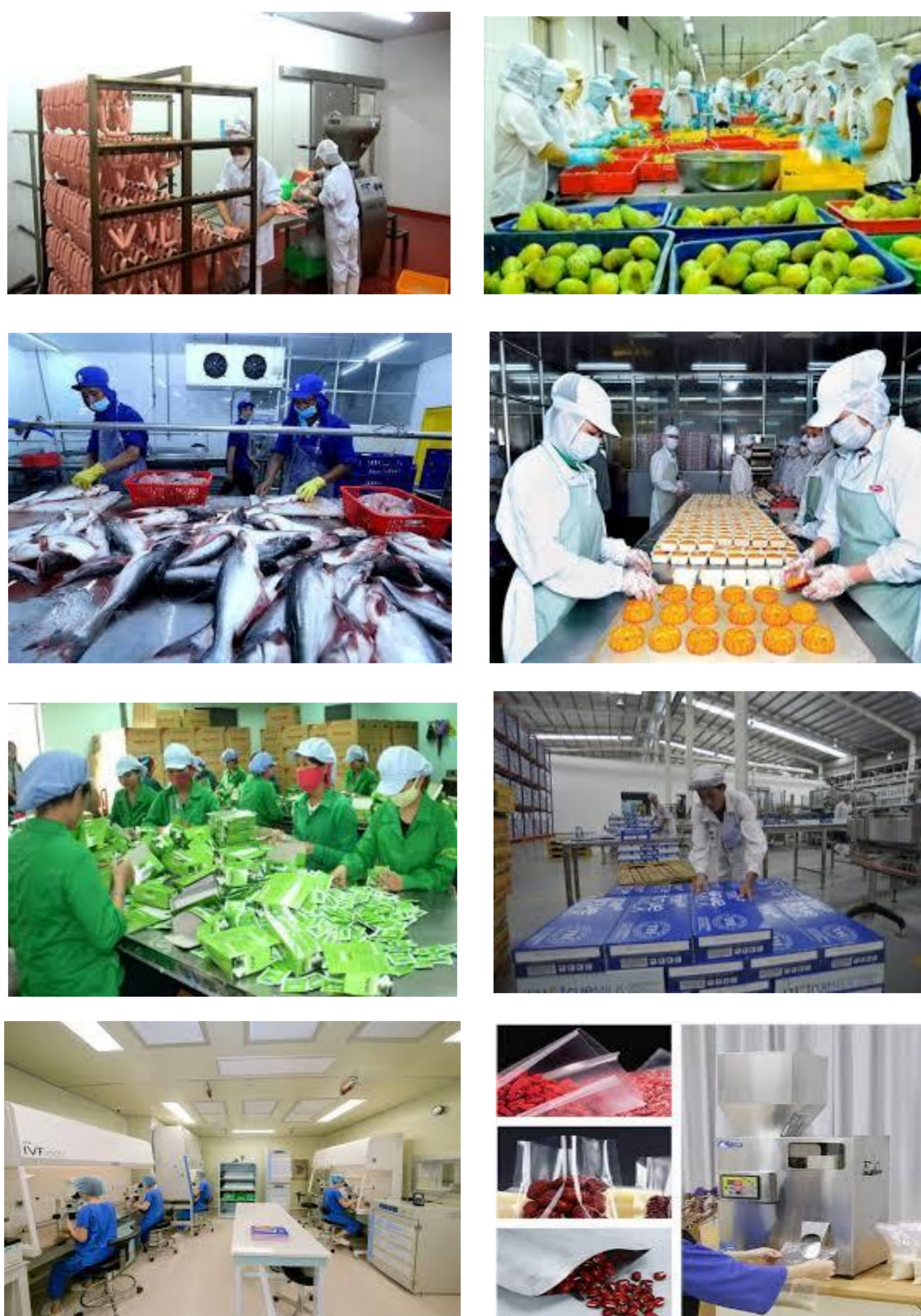
LEARNING METHODS

- Communicate with the functional departments of the enterprise;
- Directly work at the stages of the production line;
- Self-study, self-research documents and apply to solve practical problems;
- Work in team, write final report and defend presentation.



TASKS OF STUDENT

- Attendance: Students attending this course must participate fully in the practice sessions, comply with the rules of the internship facility and the regulations of the Faculty/ Institute.
- Presentation and Team-work: All students attending this course must be active, proactive and responsible in group activities; must prepare to present internship report in group.
- Final exam: Students participate in the final evaluation in groups (3 + 5 students participate together in stages of the production line). The evaluation was conducted through three contents: Assessment of production facility staffs, assessment of hard copy report and assessment of presentation of group by faculty supervisor.



ASSESSING AND SCORING

- Grading: 10
- Average score of course is total points of rubrics multiplied by corresponding weight of each rubric: Assessment of awareness and attitude: 20%, Assessment of summary report (hard copy): 30%, Assess presentation: 30%, Assessment of production facility: 20%

LECTURERS

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