



# COURSE: GRADUATION THESIS

Credits: 10



## EXPECTED LEARNING OUTCOMES

After successfully completing this course, students are able to:		Students demonstrate the achievement of ELOs and are assessed in accordance with the following criteria:
<b>General knowledge</b>	ELO1: Apply knowledge of scientific basics, social sciences and humanities in career and life	- <b>Select</b> scientific research issues/ project to meet the needs of social and economic development; in accordance with the culture, law and future trends of Food Technology
<b>Professional knowledge</b>	ELO2: Apply food science knowledge in food research, production, and development	- <b>Analyze</b> well the overview of research issues. - <b>Design</b> appropriate research methods.
	ELO3: Analyze effects of technical factors in the production lines to ensure and improve food product quality	- <b>Identify</b> technical factors in processing that affect to product quality
	ELO4: Evaluate food production technologies in accordance with the economic, social and environmental requirements of Vietnam and the world.	- <b>Analyze</b> advantages and disadvantages of processing technologies. From there, propose technology suitable for each specific context/ enterprise
<b>General skills</b>	ELO5: Develop food production systems, programs and quality assurance systems in accordance with national and international standards	- <b>Set up</b> a production line for popular food products; - <b>Propose</b> appropriate quality assurance programs/ systems.
	ELO6: Work effectively in the group as a team member or a leader to achieve the goals	- <b>Demonstrate</b> a spirit of collaboration with students, lecturers, and support staffs.
<b>Professional skills</b>	ELO7: Communicate effectively using multimedia and in multicultural environment; Obtain English standard as prescribed by the Ministry of Education and Training	- <b>Write and present</b> clearly and coherently the report of the scientific research/ project. - <b>Read and understand</b> professional materials in English to meet the requirements of scientific research/ project
	ELO8: Use effectively information technology and modern equipment in food management, production and trading activities	- <b>Use</b> information technology and analytical equipment to solve problems of scientific research/ project.
<b>Attitude</b>	ELO9: Apply critical thinking to effectively solve research, technology and management issues in the food industry.	- <b>Apply</b> systematic thinking, critical thinking and creative thinking in solving problems of scientific research/ project
	ELO10: Apply skills in data collection and analysis for scientific research and surveys on practical food production issues	- <b>Perform</b> well the collection, analysis and processing of information serving the project.
	ELO11: Analyze quality and safety of raw food materials, in-processing food products and final food products.	- <b>Perform</b> proficiently food quality analysis methods
<b>Professional skills</b>	ELO12: Calculate technological parameters to select appropriate machines and equipment for economic efficiencies in food production	- <b>Propose</b> suitable machines and equipment for each specific context/ production facilities
	ELO13: Operate procedures of food production and quality control.	- <b>Analyze</b> purpose and requirement in each stage of food production processing
<b>Attitude</b>	ELO14: Demonstrate start-up spirit of and lifelong learning motivation	- <b>Demonstrate</b> sense of discipline in work and self-study, self-research
	ELO15: Perform social responsibilities, demonstrate respects for professional ethics and comply with food production laws and regulations	- <b>Research</b> seriously and honestly; comply with laws and regulations in food production.

## COURSE CONTENTS

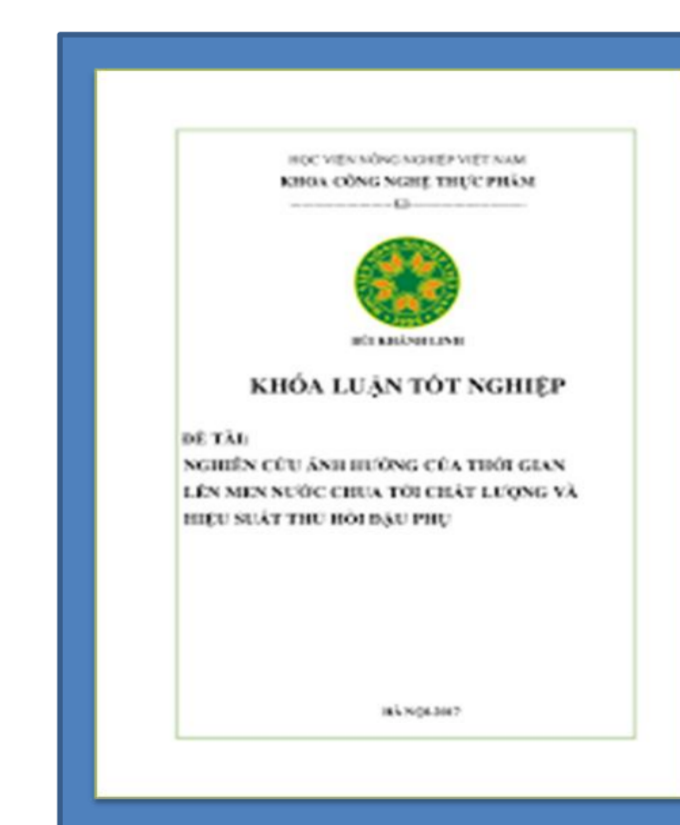
## TASKS OF STUDENTS

## ASSESSING AND SCORING

In the course, students are instructed by 01 lecturer to apply the knowledge, experience and scientific research methods learned in the program to the implementation of a scientific research project or an applied project in the field of food technology such as preliminary processing, preservation of agricultural products, processing and food product development, nutrition and public health, food safety and quality management... Finally, the students will be instructed by the supervisors to write a report on that research/ project and defend it before the council.

- Duration of internship is 5 months. Students perform research, survey and data collection at laboratories/ production facilities within 4 months.
- Students write and edit the thesis research outline; write and defend graduation thesis.

Grading: 10  
Weighting: Final evaluation: 100%,  
Graduation thesis report (text): 40%, Present of graduation thesis report and answer questions: 60%.



## LEARNING METHODS

- Summarize documents, and write outline of scientific research/ projects
- Implement scientific research/ project
- Process data of scientific research/ project
- Write summary report on scientific research/ project



## LECTURERS

Lecturer: Dr. Giang Trung Khoa (0983.398.416, [gtkhoa@vnua.edu.vn](mailto:gtkhoa@vnua.edu.vn))

Lecturer: Assoc. Prof. Tran Thi Dinh (0974.013.348, [tdinh@vnua.edu.vn](mailto:tdinh@vnua.edu.vn))

Assoc. Prof. Tran Thi Lan Huong (0912.905.691, [tlhuong.cntp@vnua.edu.com](mailto:tlhuong.cntp@vnua.edu.com))