



COURSE NAME: FUNCTIONAL FOOD



Credits: 2 (Lecture:1.5 – Practice 0.5)

COURSE EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcome After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Classification of functional food products	ELO3
K2	Analyze the function of vitamins and minerals, antioxidants, probiotics and prebiotics, fatty acids and lipids, secondary compounds to the body.	ELO2, ELO4
Skill		
K3	Analyze the quality of ingredients and functional food products expertly	ELO11

COURSE DESCRIPTION

Chapter 1: Overview of functional food
 Chapter 2: Micronutrient
 Chapter 3: Free radicals and antioxidants
 Chapter 4: Probiotic-Prebiotic -Synbiotic
 Chapter 5: Lipid
 Chapter 6: Functional food source
 The course consists of 3 exercises:

- Producing matcha green tea
- Producing carrot juice with probiotics
- Producing germ meal from cereals and beans

LEARNING METHODS

- Join the learning in class
- Read material at home before class
- Discussing, group presentations
- Group work in practice and thematic room

STUDENT TASKS

- 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.



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%: Group presentation - 10%, Assessment of practice - 30%.
- 60% final assessment: multiple choice and essay

LECTURER IN CHARGE

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