

CP02017: FOOD ENGINEERING 3

Credits: 2: Theory: 1 – Practical: 0



EXPECTED LEARNING OUTCOMES

Notation	Expected learning outcomes After completing this course, a student is able to:	Program expected learning outcomes
Knowledge		
K1	Able to apply basic knowledge to explain the theoretical basis of the biological and biochemical processes in food technology	ELO2, ELO3, ELO4, ELO5
К2	Able to analyze the effect of technological factors and biochemical variations occurring in	

٧2	fermentation and enzyme biosynthesis in food technology	ELO2, ELO3, ELO4, ELO5
KJ	Able to analyze and select suitable machines and equipment used in fermentation and enzyme biosynthesis	ELO2, ELO3, ELO4, ELO5
Skill		
К4	Able to analyze and select suitable equipment to solve common problems in biological and biochemical processes	ELO12, ELO13
K5	Able to organize, work as a team effectively, and develop creative thinking to solve problems commonly in food processing	ELO7, ELO9
Attitude		
K6	Serious in learning, socially responsible, and professional ethics, complying with regulations and laws in food production	ELO15







Chapter 1: Introduction

Chương 2: Fermentation process and equipment

Chapter Enzyme 3: process and equipment

LEARNING METHODS

Attending the classes

- Preparing and reading materials before coming to classes
- Group discussion



•Attending at least 75% of theory hours. • Prepare for lectures, read reference materials before attending the classes Actively pose questions, exchange knowledge, enthusiatic learning.

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ASSESSMENT METHODS

- Score sale: 10
- Course score is total score of all rubrics muliply with weighting factor of each rubric
- Exercise assessment: 10%
- Process assessment: 30%
- Final assessment: 60%

LECTURER IN CHARGE

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