



CD03433: FOOD PROCESSING EQUIPMENT

Total credits 2: Theory 1.5 - Practice 0.5 – Self study 6.0

EXPECTED LEARNING OUTCOMES

Notation	Course expected learning outcomes After successfully completing this course, students are able to	Program expected learning outcomes
Knowledge		
K1	Describes the working principle and construction of food processing equipment	ELO3, ELO4
K2	Analyzes the advantages and disadvantages of equipment parts to choose to use equipment effectively in food technology, in accordance with economic, social requirements and environmental protection.	ELO3, ELO4, ELO5
Skills		
K3	Proficient in teamwork, multimedia communication skills through operating milling equipment, cutting equipment, grinding equipment, pressing equipment, drying equipment, and packaging equipment effectively in the room. practice.	ELO8
K4	Justify advantages and disadvantages, selection of specifications of suitable equipment, achieving economic efficiency for the production process	ELO8
K5	Operate the production process and control food quality seriously in the practice room to ensure the desired results.	ELO13

COURSE DESCRIPTION

Theory:

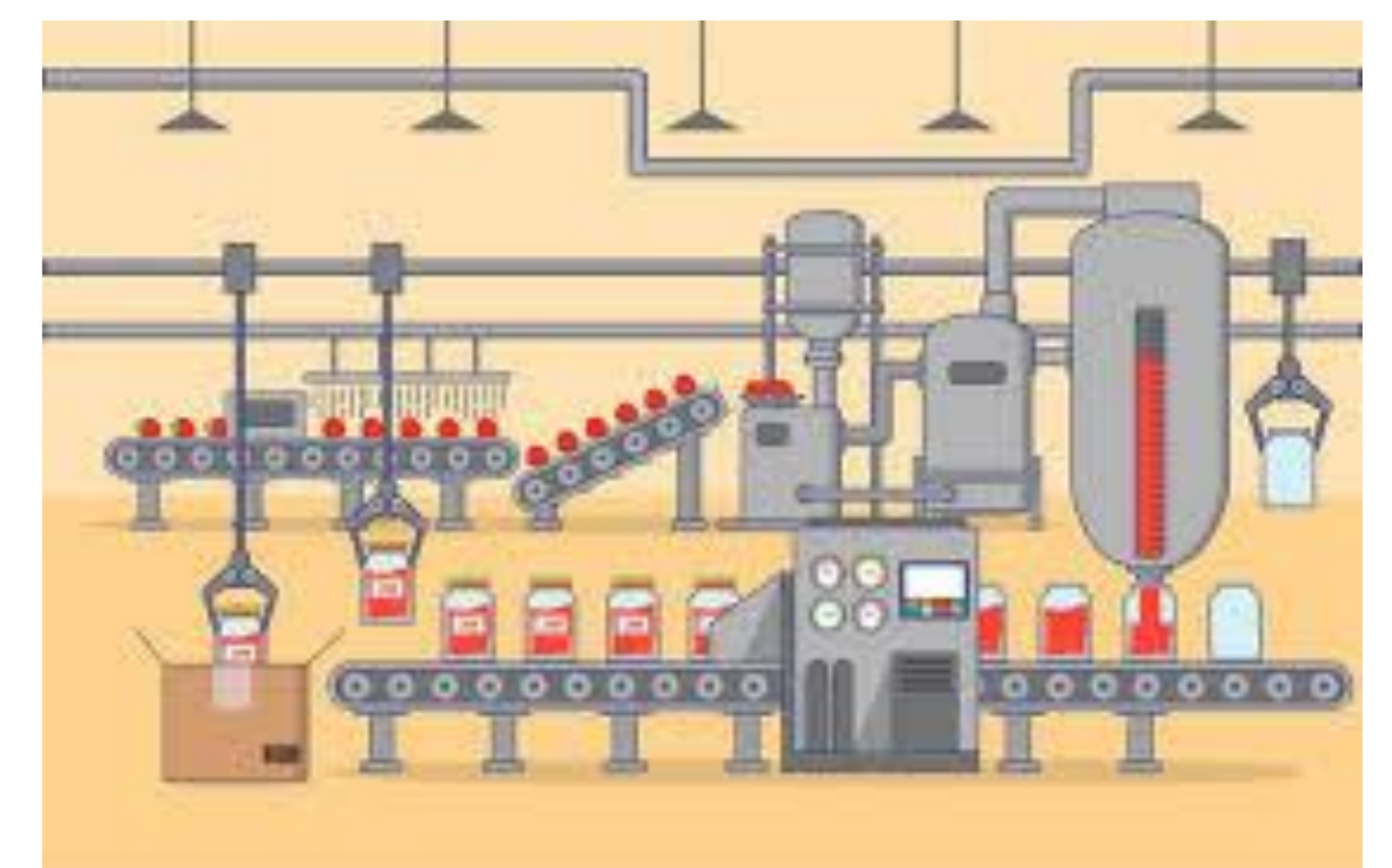
- Chapter 1: Sorting equipment
- Chapter 2: Shelling equipment
- Chapter 3: Cutting and grinding equipment
- Chapter 4: Pressing equipment
- Chapter 5: Dosing and mixing equipment
- Chapter 6: Drying, concentrating and sterilizing equipment
- Chapter 7: Product packaging equipment
- Chapter 8: Food Storage and Equipment

Practice:

- Vegetable and fruit processing equipment;
- Grain processing equipment;
- Dairy and meat processing equipment.

STUDENT TASKS

- Attend at least 75% of the lessons of theory, 100% of practice.
- Prepare for lectures, read reference books before class.
- Actively participate in questioning, exchanging, participating in group presentations, practicing and demonstrating desire to learn.



ASSESSMENT METHODS

- Grading: 10
- Average score of the course is the total points of rubrics multiplied by the respective weight of each rubric.
- Formative assessment: 50% (Participation 10%; Group presentation 20% and Group practice 20%).
- Final exam: 50% (Essay).

LEARNING METHODS

- Learning in classrooms, e-learning
- Self-study
- Group presentation
- Group practice

LECTURERS

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