



CP02012: RISK ANALYSIS

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	Apply general knowledge of food safety risk analysis, theoretical understanding in optimal experimental design in food technology	ELO3
K2	Analysis of hazards of chemical, biological, and physical origin, assessment of risks posed by hazards in various stages of the technological process of food preservation and processing.	ELO3
K3	Apply knowledge of risk assessment to apply and select risk management methods, and communicate to stakeholders to ensure food safety and quality requirements	ELO5
Skills		
K4	Proficient in doing risk exposures of chemical and microbiological origin, thereby assessing food safety risks of microbiological and chemical origin	ELO13
K5	Develop some soft skills such as multimedia communication, organization and effective teamwork, creativity to solve problems	ELO13
Attitude		
	Serious in learning, socially responsible, and ethically compliant, complying with food production laws and regulations	ELO15

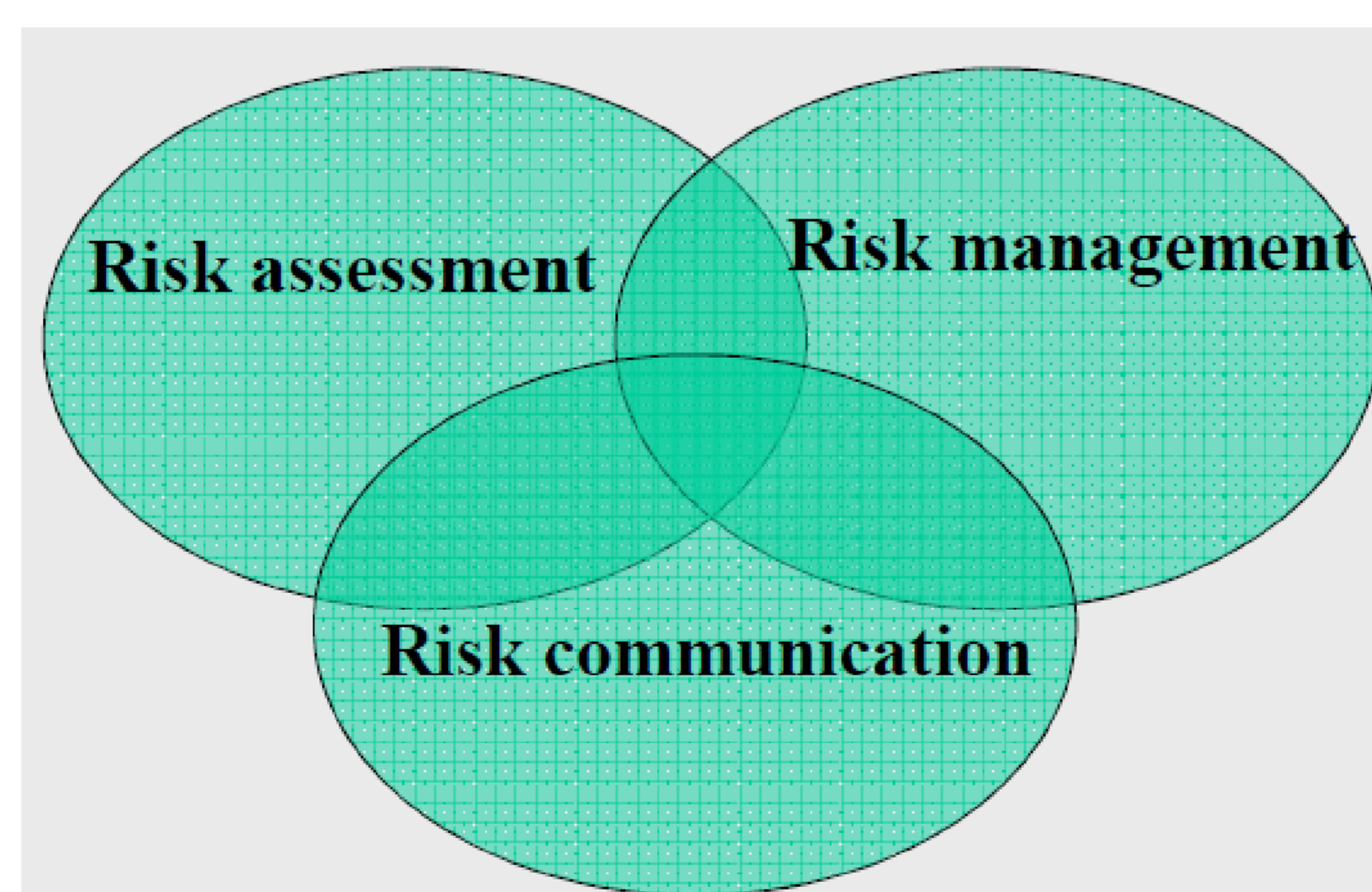
COURSE DESCRIPTIONS

- Chapter 1: Introduction
- Chapter 2: Risk assessment
- Chapter 3: Risk management
- Chapter 4: Risk communication



STUDENT TASKS

- Prepare for lectures, read reference materials before attending the classes
- Actively pose questions, exchange knowledge, enthusiastic learning.

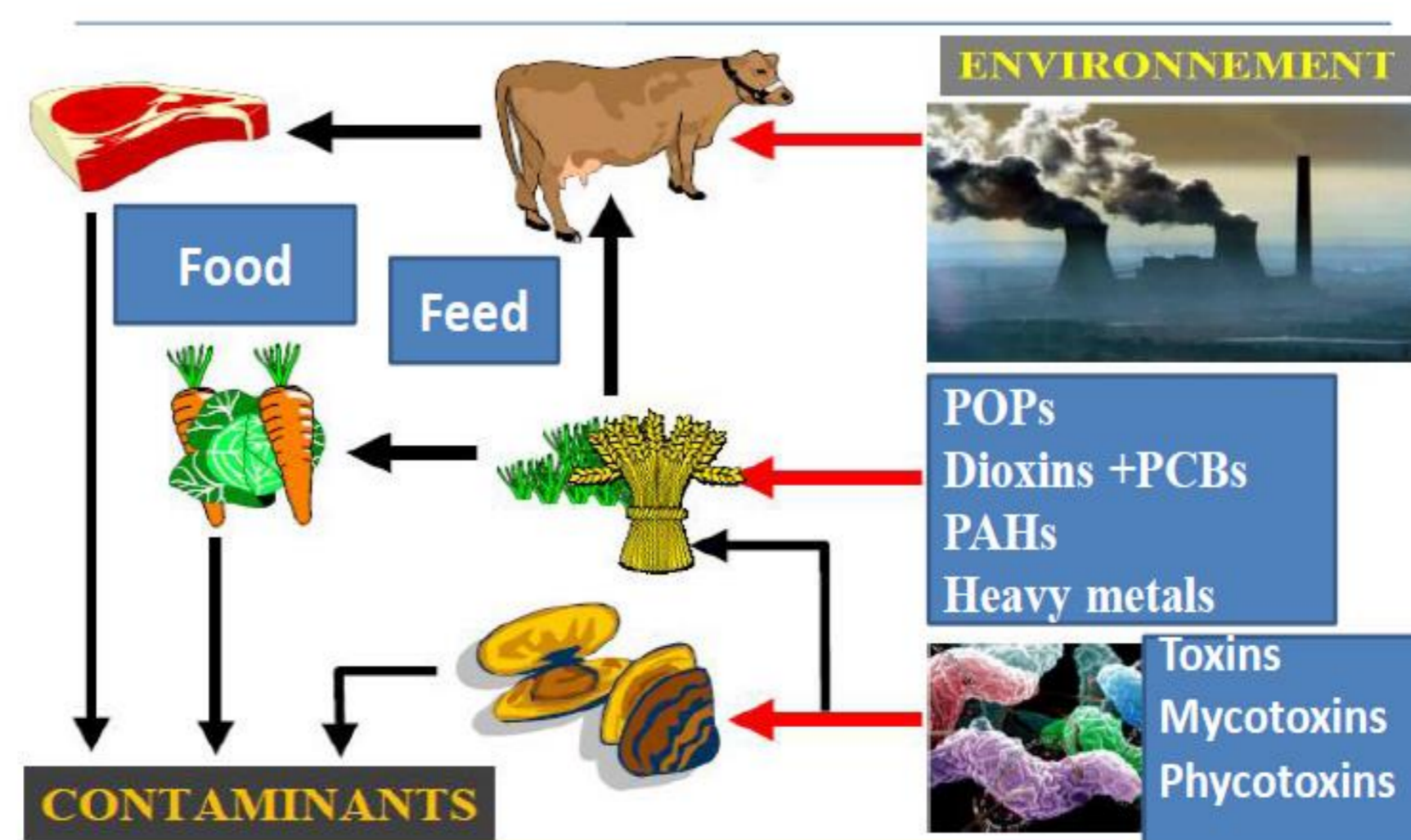


ĐÁNH GIÁ VÀ CHO ĐIỂM

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

LEARNING METHODS

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



LECTURER IN CHARGE

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