COURSE SYLABUS (Code: CN03201) APPLIED MICROBIOLOGY IN LIVESTOCK PRODUCTION

1. General information

Course: Applied microbiology in livestock production (CN03201)

Credits: 2 (Lecture: 1.5 – Practice: 0.5 – Self-study: 6.0)

Training program: Animal Science (Option 1: Animal production & Health, Option 2: Animal nutrition & Feed technology)

2. Expected learning outcomes (ELOs)

| Notation | Expected learning outcomes | Output standards of the program |
|------------|--|--|
| | Upon complete of this course, the student | |
| | should be able to: | |
| Knowledge | | |
| K1 | Evaluate the existence of microorganisms in the livestock products (meat, egg and milk) and the roles of gastrointentestinal tract microbiota and probiotics in animal production to improve food hygiene and food safety as well as to control digestive diseases, improve livestock productivity | ELO 2: Analyze factors affecting the animal breed production, nutrition, and animal health |
| K2 | Develop procedures for production microbial products used in livestock production; livestock waste treatment (such as probiotics, starters, enzymes) based on the fermentation technology | ELO 4: Design livestock production programs to ensure sustainable development |
| Skills | | |
| К3 | Work in group to perform properly feed processing from agricultural byproducts by using beneficial microorganisms | ELO 6: Coordinate teamwork in professional activities to achieve objectives as a member or a manager |
| K4 | Develop a project presentation on preservation and processing of animal feed based on the fermentation technology | ELO 7: Communicate effectively using multimedia, adapt well in multi-cultural environment; meet the required standards of English proficiency issued by Ministry of Education and Training |
| Ethics and | attitude | |

| K5 | Show respect of safety regulations in | ELO 12: Comply with state law and |
|----|---|---------------------------------------|
| | microbiological research | specific regulations and professional |
| | | ethics |
| K6 | Maintain the goal applying beneficial | ELO 14: Perform the habits of life- |
| | microorganisms in livestock production in | long learning |
| | future works | |

3. Brief descriptions

Chapter 1: Utilize of beneficial microbes on animal feed preservation and processing

Chapter 2: Application of beneficial microorganisms on production of microbial products using in livestock production

Chapter 3: The role of gastrointestinal tract microbiota and probiotics in livestock production

Chapter 4: The role of contaminated microorganisms in livestock products

Chapter 5: Utilize of microbes in livestock waste treatment

4. Learning methods

- Self-learning: Students will receive the course outline and list of textbook and references books before the class.

-Learners should look for the information concerning with the lecture

- Project implemention: doing a project concering with a part of the course

- E-learning: Find and look up references; do homework

5. Assessment methods

- Grading scale: 10

- Average point: is the sum of the rubric scores multiplied by the weight of each rubric

- + Class attendance and attitude (rubric 1): 10%
- + Project assessment (rubric 2): 30%
- + Final exam (rubric 3): 60%

6. Student tasks

Class attendance: Students have to attend classes on time and be active in discussion. Attendance for lectures must be followed according to the current regulations set by the MOET and VNUA. If the student miss class, in acceptable cases, it is his or her responsibility to obtain missed lecture notes and supplemental handouts.

Project: All students must submit their project proposal and participate in the project including doing the research in the lab. Project report will be submissed and presented in group.

Final exam: Failure to participate in the final exam will be graded zero and not re-tested (except for force majeure reasons).

Ethics policy: Students may work on the homework collaboratively with their friends, but the work that handed in must be written in each one's own handwriting (or typed), in their own words, showing that each understands everything they wrote).

7. Key academic staffs

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Communicate with key academic staffs: via email, phone and e-learning system.