

## Program Learning Outcomes - PLOs

Upon completion of the program, learners will possess the following knowledge, skills, and professional competencies:

Symbol	Program Learning Outcomes (PLOs)	Bachelor's Level	Engineer's Level
<b>a</b>	<b>Knowledge</b>	<b>C4</b>	<b>C4</b>
<b>PLO1</b>	<b>Analyze fundamental knowledge of science and society</b>	C4	C4
PLO1.1	Analyze knowledge of mathematics, statistics, and information technology applications in the Food Safety and Quality Assurance industry	C3	C3
PLO1.2	Apply knowledge of social sciences (including management, politics, and law) in the field of Food Safety and Quality Assurance	C4	C4
<b>PLO2</b>	<b>Analyze major foundation and specialized knowledge</b>	<b>C4</b>	
	<b>Synthesize major foundation and specialized knowledge</b>		<b>C5</b>
PLO2.1	Analyze knowledge of food science (food chemistry, food microbiology), as a foundation for food quality control and safety activities	C4	C4
PLO2.2	Analyze knowledge of food engineering, production technology, food quality control, and safety	C4	C4
PLO2.3	Analyze knowledge of principles of food quality assurance and safety hygiene (sensory evaluation, physicochemical analysis techniques, food microbiology, food law, food safety and hygiene, HACCP, quality control, and improvement techniques)	C4	
	Synthesize knowledge of principles of food quality assurance and safety hygiene (sensory evaluation,		C5

	physicochemical analysis techniques, food microbiology, food law, food safety and hygiene, HACCP, quality control, and improvement techniques)		
<b>b</b>	<b>Skills and personal qualities</b>		
<b>PLO3</b>	<b>Proficiently perform professional skills, including system thinking, analysis, and problem-solving skills</b>	<b>P3</b>	<b>P4</b>
PLO3.1	Proficiently perform analysis and testing skills for sensory and physicochemical parameters of products	P3	P3
PLO3.2	Proficiently perform analysis and testing skills for microbiological parameters of products	P3	P3
PLO3.3	Masterly perform practical skills in food production and processing, system thinking skills, problem identification, experimental design, and data statistics to analyze and solve specific problems regarding quality and food safety or propose improvements	P3	
	Proficiently perform practical skills in food production and processing, system thinking skills, problem identification, experimental design, and data statistics to analyze and solve specific problems regarding quality and food safety or propose improvements		P4
<b>PLO4</b>	<b>Proficiently perform skills in self-study, research, and knowledge discovery</b>	<b>P4</b>	<b>P4</b>
<b>PLO5</b>	<b>Meet requirements of professional ethics, labor discipline, and professional behavior in professional activities</b>	<b>A4</b>	<b>A4</b>
<b>c</b>	<b>Interpersonal skills</b>		
<b>PLO6</b>	<b>Proficiently perform skills in cooperation, organization, and teamwork</b>	<b>P4</b>	<b>P4</b>

<b>PLO7</b>	<b>Proficiently perform communication skills (oral and written), including foreign language skills for professional work</b>	<b>P4</b>	<b>P4</b>
PLO7.1	Proficiently perform scientific communication skills in professional activities, including speaking, writing, presentation, and debate skills	P4	P4
PLO7.2	Masterly demonstrate basic English skills (achieving Level 3/6 of the Vietnamese Standardized Test of English Proficiency) and specialized English for Food Safety and Quality Assurance	P3	P3
<b>d</b>	<b>Professional practice capacity (autonomy capacity).</b>		
<b>PLO8</b>	<b>Explain the social and enterprise context, self-orient, and apply knowledge to provide professional conclusions, ideas, and solutions that meet the needs of enterprises and society or entrepreneurship</b>	<b>R3</b>	<b>R3</b>
PLO8.1	Explain the social and enterprise context to adapt to diverse working environments	R3	R3
PLO8.2	Identify learned knowledge and skills to provide professional conclusions, improvement ideas, and solutions for Food Safety and Quality Assurance in specific contexts, meeting the needs of enterprises and society or entrepreneurship	R3	R3
<b>PLO9</b>	<b>Masterly perform goal setting, planning, managing, and coordinating resources to achieve objectives in scientific research activities, quality management, and food safety</b>	<b>P3</b>	
	<b>Proficiently perform goal setting, planning, managing, and coordinating resources to achieve objectives in scientific research activities, quality management, and food safety</b>		<b>P4</b>

Notes: Proficiency Levels in this table are measured according to the following scales: **Knowledge** (Bloom's Taxonomy- Cognitive domain); **Behavioral Skills** (Bloom's Taxonomy - Psychomotor domain); **Affective Skills & Attitudes** (Bloom's Taxonomy - Affective domain) and **Proficiency Level** (Crawley-Proficiency Rating scale)