

Program Learning Outcomes - PLOs

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

Symbol	Program Learning Outcomes	Bachelor's Proficiency Level	Engineer's Proficiency Level
a	Knowledge		
PLO1	Analyze fundamental knowledge of science and society.	C4	C4
PLO1.1	Analyze knowledge of mathematics, statistics, and information technology applications in the Food technology industry.	C4	C4
PLO1.2	Apply knowledge of social sciences (including knowledge of management, politics, and law) in the field of Food technology	C3	C3
PLO1.3	Apply knowledge of general physics, general chemistry, general biology, and applied nutrition within the field of food technology.	C3	C3
PLO2	Analyze major foundation and specialized knowledge	C4	
	Synthesize major foundation and specialized knowledge.		C5
PLO2.1	Analyze food science knowledge, including food chemistry, food microbiology, and the transformations occurring during food processing and preservation.	C4	C4
PLO2.2	Analyze knowledge of food engineering and food processing technology.	C4	
	Synthesize knowledge of food engineering and food processing technology.		C5

Symbol	Program Learning Outcomes	Bachelor's Proficiency Level	Engineer's Proficiency Level
PLO2.3	Analyze knowledge of food analysis, sensory evaluation, quality assurance, food law, and food safety and hygiene.	C4	C4
b	Skills and personal qualities		
PLO3	Proficiently demonstrate professional skills, including systems thinking, analytical, and problem-solving skills.	P3	
	Demonstrate mastery of professional skills, including systems thinking, analysis, and problem-solving.		P4
PLO3.1	Proficiency in sensory and physico-chemical analysis and testing of products.	P3	P3
PLO3.2	Demonstrate proficiency in analyzing and testing microbiological indicators of food products	P3	P3
PLO3.3	Proficiency in food processing practices, systems thinking, experimental design, and statistical analysis for solving specific problems in R&D and production technology.	P3	
	Master food processing practices, systems thinking, experimental design, and statistical analysis to provide solutions for scientific research, production technology, and R&D.		P4
PLO4	Proficiently perform skills in self-study, research, and knowledge discovery.	P4	P4
PLO5	Demonstrate strong professional ethics, professional behavior, and workplace discipline.	A4	A4
c	Interpersonal skills		
PLO6	Proficiently perform skills in cooperation, organization, and teamwork.	P4	P4

Symbol	Program Learning Outcomes	Bachelor's Proficiency Level	Engineer's Proficiency Level
PLO7	Demonstrate mastery of scientific communication through effective speaking, writing, presentation, and foreign language proficiency.	P4	P4
PLO7.1	Demonstrate mastery of scientific communication through effective speaking, writing, and presentation.	P4	P4
PLO7.2	Master fundamental English skills (attaining Level 3 of the Vietnamese Framework of Language Proficiency) and specialized English in Food Technology.	P3	P3
d	Professional practice capacity (autonomy capacity).		
PLO8	Identify the practical contexts of society and enterprises to self-orient and select activities in scientific research, product development, and quality assurance that meet the demands of businesses and society, or to pursue entrepreneurship.	R3	R3
PLO8.1	Identify societal and corporate contexts to adapt to diverse working environments.	R3	R3
PLO8.2	Demonstrate the ability to explain and implement acquired knowledge and skills in specific contexts to provide professional conclusions, innovative ideas, or alternative solutions in scientific research, product development, and process optimization to meet the demands of enterprises, society, or entrepreneurship.	R3	R3
PLO9	Master the activities of goal setting, planning, and resource management and coordination to achieve objectives in activities or projects involving scientific research, product	P3	

Symbol	Program Learning Outcomes	Bachelor's Proficiency Level	Engineer's Proficiency Level
	development, quality management, and food processing.		
	Demonstrate mastery in setting objectives, planning, and managing and coordinating resources to achieve goals within activities or projects related to scientific research, product development, quality management, and food processing.		P4

Note: Proficiency Levels (PL) 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 Rating Scale (Crawley scale).