

COURSE SYLLABUS

1. Course information:

- Name: **ENGLISH for POSTHARVEST TECHNOLOGY**
- Vietnamese name: **TIẾNG ANH CHUYÊN NGÀNH CÔNG NGHỆ SAU THU HOẠCH**
- Code:
- Credit: 2 (2-0); Level: Bachelor degree
- Prerequisite course: English 1 ; English 2

2. Contact

Lecturer: Dr. Bùi Trần Nữ Thanh Việt

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Or at Department Office: 9th floor- NDN Building

3. Course description

This course is intended for students who are studying in Post-harvest Technology targeted in success in English ability for their future careers. In this course, students are developed English ability such as reading, understanding and discussing by using scientific journals, books or videos of processing lines from factories. Students can be improved their oral skills by summary the knowledge from texts/ processes, describe briefly and debat them in front of other students/ teacher.

4. Objectives:

The objectives of this course are to meet the professional needs of learners in post-harvest technology field. Graduate students are expected to be confident in English when applying for a job or working during their early years.

5. Expected Learning Outcomes:

After completing the course, students can:

- a. Improve their knowledge of general vocabulary as well as specialized English in post-harvest technology
- b. Develop awareness of areas of grammar and language structure that are particularly relevant to written discourse in their area of specialization.
- c. Understand the professional knowledge through academic articles or practical processes from factories

d. Build on general and professional oral communication skills with particular reference to the knowledge and insights gained from their reading.

6. Contents:

<i>No.</i>	<i>Topics</i>	Learning outcom	<i>Hours</i>	<i>No.</i>	<i>Teaching methods</i>	<i>Student Activities</i>
1	Text one : Post-Harvest Physiology and Postharvest losses - Develop knowledge of general vocabulary and specialized phases by the on this text - Learn the sentence structures, linking markers, tense, and ways of decribing practical activities in post-harvest technology	a, b	6		Task based learning Communicat ive approach	Total physical response Prepare small draft papers
2	Text two: Chilling and Freezing storage of horticultural crops Improve understanding the contents of this text by briefly description, and write an academic summary.	a, b	6		Situational method. Reading approach	Discuss and do exercises
3	Movie 1: Food Packaging Develop oral skills by listening the movie, discussing with others and writing down the protocol of food packaging base on the video.	c, d	6		Audio Lingual method	Discuss and sumarize the protocol
4	Text 3: Harmful Organism to Postharvest Agricultural Products Develop understanding and writing the academic knowledge from this text by summarizing in notes the professional	b,c	6		Direct methods Communicat ive approach	Translation
5	Series of photos about Harvesting, Preservation and Processing of fruits and vegetables Developing the communication skills by debating the photos. Writing full processing line about harvesting, preservation and processing of fruits and vegetables from these pictures	a,b,c,d	6		Silent way Grammar translation	Bing some food packges or food images Play games

7. References:

<i>No.</i>	<i>Authors</i>	<i>Book</i>	<i>Year</i>	<i>Publisher</i>	<i>Resources</i>	<i>Objective</i>	
						<i>Main mater</i>	<i>Reference</i>
1	Bùi Đức Hối	Từ điển Thực phẩm Anh-Việt	1986	KHKT	Library		x
2	John Brett Golding, Boca Raton :	Advances in postharvest fruit and vegetable technology	2015, 392p	CRC Press, Taylor & Francis Group	Library	x	
3	Elhadi M. Yahia	Postharvest biology and technology of tropical and subtropical fruits. Volume 1: Fundamental issues.	2011, 500p	Oxford ; Woodhead Pub.,	Library	x	
4	Geoffrey C. Mrema	Handeling and preservation of fruit and vegetables by combined methods for rural areas	2003	FAO	Library	x	

5	Andrew W. Shepherd	Quality and safety in the traditional horticultural marketing chains of	2006	FAO	Library		x
6	Jennyland B. James and Tipvanna Ngarmsak	Processing of fresh-cut tropical fruits and vegetables	2010	FAO	Library		x
7	Dennis S. Hill. Dordrecht	Pests of stored foodstuffs and their control	2002	FAO	Library		x

8. Requirements: Students need to read and meet requirements written in the lecture before attending class.

9. Assessment:

a. Middle test

<i>Term</i>	<i>Lesson</i>	<i>Test</i>	<i>Contents subjects</i>	<i>Outcomes</i>
1	2,3	Grammar, reading	2,3,4	b,c
2	4,5,6	Listening, writing, speaking	2, 3, 4, 5, 6	a→d

b. Assessment

<i>No.</i>	<i>Activities</i>	<i>Learning outcomes</i>	<i>(%)</i>
1	Full class participation	a,b,c,d	5
2	Active in group working	a,b,c,d	15
3	Learning attitude	a,b,c,d	5
4	Mid-term test	a,b,c,d	25
5	Final test	a,b,c,d	50

Lecturer

Bùi Trần Nữ Thanh Việt

TRƯỜNG KHOA/VIỆN

(Ký và ghi họ tên)

TS. Vũ Ngọc Bội

TRƯỜNG BỘ MÔN

(Ký và ghi họ tên)

TS. Nguyễn Thị Mỹ Hương