

PROGRAM LEARNING OUTCOMES OF THE TRAINING PROGRAM ON AGRICULTURAL PRODUCTS-FOOD PROCESSING AND PRESERVING ENGINEERING

After completing the training program on agricultural products-food processing and preserving engineering, students will be able to:

A. KNOWLEDGE

General Knowledge:

PLO1: Apply basic knowledge of natural and social science to the field of mechanical engineering

PLO2: Apply the fundamental knowledge on mechanical engineering in specialized activities.

Professional Knowledge:

PLO3: Analyze, appraise and solve problems in the field of agricultural products-food processing and preserving engineering.

PLO4: Apply knowledge of information technology to professional requirements

PLO5: Plan, organize and supervise production processes in the field of agricultural products-food processing and preserving engineering.

B. SKILLS

General Skills

PLO6: Use common and specialized foreign languages to exploit information in learning, research and international labor market integration.

PLO7: Work in groups, exhibit good cooperation spirit, leadership skills and promote the strengths of individuals in the group.

Professional Skills

PLO8: Design systems and equipment of processing – preserving agricultural products

PLO9: Utilize, operate and maintain machinery in system of processing – preserving agricultural products.

PLO10: Demonstrate the ability to aggregate, analyze, evaluate and communicate professional ideals.

C. ATTITUDES

PLO11: Possess professional ethics, environmental protection, community engagement, and uplift educational level awareness.

PLO12: Act in accordance with the law; be confident, ready to adapt to many different working environments in the profession.