**Assessment Plan – Summer Semester 2021**

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| **Course Learning Outcomes** | **Types of Assessment** | **Marks Allocated** | **Instructions** | **Links to Learning Outcomes** |
| **Food Safety and Hygiene – MPH 5161** |
| 1. Differentiate between food safety and Hygiene  2. Get clear concept on Good Manufacturing Practice good operational food safety practice.  3. Be informed on good personal food hygiene practice, keep premises and equipment clean.  4. Understand the process “From Farm to Fork” in food safety  5. Be informed on the basic legal requirements relating to food safety.  5. Know on risk assessment and understand basics of Hazard Analysis in Critical Control Point (HACCP)  6. Get basic knowledge on Standard Operating Procedure  (SOP), and function of Bangladesh Standardization Testing Institute (BSTI). | Quiz | 10 | * There will be an online quiz test at the end of each class/session via BLC * All of the quiz tests are compulsory for students to submit. * Teachers will design the quizzes depending on the content/types of the session * Average marks will be entered in the grade |  |
| Assignment | 10 | * Written assignment or problem-based course works via BLC * 1000 – 1500 words in length. * Can be divided into two assignments depending on the courses requirements. * Specific instructions for each assignment will be provided by the course tutor along with the assignment tasks. |  |
| Presentation | 5 | * Individual or group presentation; depending on the course requirements via BLC or Google Meet as necessary. * Specific instructions should be given along with the task |  |
| Mid-term Exam | 25 | * One and a half hour written exam or time-bound, online open book exam, or online MCQ via BLC * At the middle of the semester. |  |
| Final Exam | 40 | * Written Exam at the end of the semester. OR * Online literature review paper – 2500-3000 words length OR * MCQ – minimum 40 questions |  |
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**University Grading System:**

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| **Marks** | **Grade** | **Grade Point** | **Remarks** |
| **80-100%** | A + | 4.00 | Outstanding |
| **75-79%** | A | 3.75 | Excellent |
| **70-74%** | A- | 3.50 | Very Good |
| **65-69%** | B+ | 3.25 | Good |
| **60-64%** | B | 3.00 | Satisfactory |
| **55-59%** | B- | 2.75 | Above Average |
| **50-54%** | C+ | 2.50 | Average |
| **45-49%** | C | 2.25 | Below Average |
| **40-44%** | D | 2.00 | Pass |
| **00-39%** | F | 0.00 | Fail |