Enhancement of Students Engagement and Learning Potential in Food Chemistry Subject

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Overview

Food chemistry is the discipline that mainly deals with chemical composition of foods, basic bio molecules, with chemical structure and properties of food constituents, and with chemical changes food undergoes during processing and storage, techniques to identify and manage food spoilage.

Traditional teaching styles for Food Chemistry is lecture based method. By this method, students can get about 20% of knowledge from the classroom1. Additionally, the nature of this subject is quite difficult for students who do not have the prior knowledge in basic chemistry and biochemistry. Most students feel unhappy to learn in this subject. Thus, new strategies to enhance the student engagement are needed.

Objective

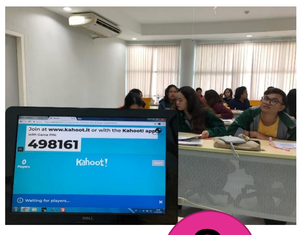
To introduce the new learning approach for enhancement of students engagement in Food Chemistry subject.

Activity

1. Passport of trying (stamp)
2. Kahoot
3. Group activity & share
4. VDO clip
5. Poster
6. Case study (Real samples)
7. Lab
8. Reward



1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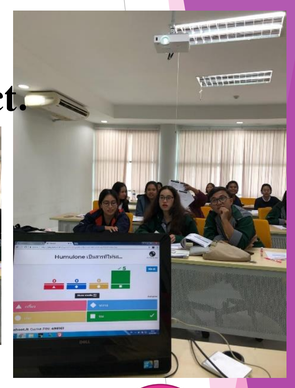
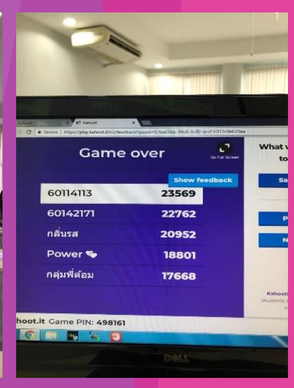
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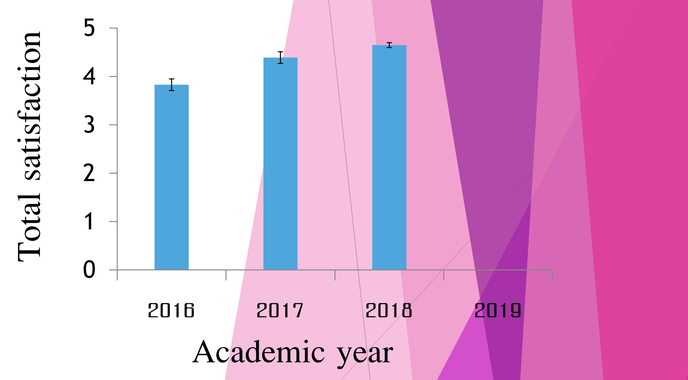
Outcome

- Feel fun
- Share idea with friends
- Get more participation
- Get more understanding and learning



Academic year	Mean	Max	Min
2016 (Traditional lecture)	62.16	83.91	42.66
2017 (Traditional lecture)	57.90	79.32	31.76
2018 (New approach)	63.03	96.70	50.00
2019 (New approach)	On-going		

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Impact

These techniques could improve students engagement and learning potential.

Reference

Khoshnevisasl, P., Sadeghzadeh, M., Mazloomzadeh, S., Feshareki, R. H., & Ahmadiafshar, A. (2014). Comparison of problem-based learning with lecture-based learning. Iranian Red Crescent Medical Journal, 16(5).