

# GENERAL TRAINING SCHEDULE

## FOR FOOD BUSINESS MANAGEMENT

*(Bachelor of Science)*

| No. | Course Title                                | Credits   | Semester |   |   |   |   |   |   |
|-----|---------------------------------------------|-----------|----------|---|---|---|---|---|---|
|     |                                             |           | 1        | 2 | 3 | 4 | 5 | 6 | 7 |
|     | <b>GENERAL EDUCATION COURSES</b>            | <b>29</b> |          |   |   |   |   |   |   |
|     | <b>Compulsory General Education Courses</b> | <b>27</b> |          |   |   |   |   |   |   |
| 1   | Philosophy of Marxism and Leninism          | 3         | 3        |   |   |   |   |   |   |
| 2   | Political Economics of Marxism and Leninism | 2         |          | 2 |   |   |   |   |   |
| 3   | Scientific Socialism                        | 2         |          |   | 2 |   |   |   |   |
| 4   | History of the Communist Party of Vietnam   | 2         |          |   |   |   | 2 |   |   |
| 5   | Ho Chi Minh's Ideology                      | 2         |          |   |   | 2 |   |   |   |
| 6   | English 1                                   | 2         |          | 2 |   |   |   |   |   |
| 7   | English 2                                   | 2         |          |   | 2 |   |   |   |   |
| 8   | English 3                                   | 2         |          |   |   | 2 |   |   |   |
| 9   | Physical Education 1                        | 0         |          | x |   |   |   |   |   |
| 10  | Physical Education 2                        | 0         |          |   | x |   |   |   |   |
| 11  | Physical Education 3                        | 0         |          |   |   | x |   |   |   |
| 12  | National Defense and Security Education 1   | 0         |          | x |   |   |   |   |   |
| 13  | National Defense and Security Education 2   | 0         |          | x |   |   |   |   |   |
| 14  | National Defense and Security Education 3   | 0         |          | x |   |   |   |   |   |
| 15  | National Defense and Security Education 4   | 0         |          | x |   |   |   |   |   |
| 16  | Calculus (Food Technology)                  | 3         | 3        |   |   |   |   |   |   |
| 17  | Microeconomics                              | 3         | 3        |   |   |   |   |   |   |
| 18  | Macroeconomics                              | 3         |          | 3 |   |   |   |   |   |
| 19  | Laboratory Techniques                       | 1         | 1        |   |   |   |   |   |   |
|     | Elective General Education Courses          | <b>2</b>  |          |   |   |   |   |   |   |

|    |                                                                                                                                                            |           |   |          |          |   |   |  |  |
|----|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|---|----------|----------|---|---|--|--|
|    | <i>Select at least one course</i>                                                                                                                          |           |   |          |          |   |   |  |  |
|    | <i>Select at least one course</i>                                                                                                                          | <b>2</b>  |   | <b>2</b> |          |   |   |  |  |
| 20 | Cuisine Culture                                                                                                                                            | 2         |   | x        |          |   |   |  |  |
| 21 | General Psychology                                                                                                                                         | 2         |   | x        |          |   |   |  |  |
| 22 | Communication Skills                                                                                                                                       | 2         |   | x        |          |   |   |  |  |
| 23 | General Law                                                                                                                                                | 2         |   | x        |          |   |   |  |  |
|    | <b>DISCIPLINARY<br/>FOUNDATION COURSES</b>                                                                                                                 | <b>39</b> |   |          |          |   |   |  |  |
|    | <b>Compulsory Disciplinary<br/>Foundation Courses</b>                                                                                                      | <b>35</b> |   |          |          |   |   |  |  |
| 24 | Food Chemistry                                                                                                                                             | 2         | 2 |          |          |   |   |  |  |
| 25 | Food Science                                                                                                                                               | 3         |   | 3        |          |   |   |  |  |
| 26 | Food Chemistry and<br>Biochemistry Laboratory                                                                                                              | 1         |   |          | 1        |   |   |  |  |
| 27 | Food Processing Technology                                                                                                                                 | 2         |   |          | 2        |   |   |  |  |
| 28 | Food Processing Technology<br>Laboratory                                                                                                                   | 1         |   |          |          | 1 |   |  |  |
| 29 | Food Packaging Technology                                                                                                                                  | 2         |   |          |          |   | 2 |  |  |
| 30 | Food Safety and Sanitation                                                                                                                                 | 2         |   |          | 2        |   |   |  |  |
| 31 | Supply Chain Management                                                                                                                                    | 3         |   |          |          | 3 |   |  |  |
| 32 | Food Laws and Standards                                                                                                                                    | 2         |   |          | 2        |   |   |  |  |
| 33 | Special Subject – Food<br>Innovation and Entrepreneurship                                                                                                  | 1         |   |          |          |   | 1 |  |  |
| 34 | Principles of Marketing                                                                                                                                    | 2         | 2 |          |          |   |   |  |  |
| 35 | Business Communication                                                                                                                                     | 2         |   |          | 2        |   |   |  |  |
| 36 | Principles of Accounting                                                                                                                                   | 3         |   |          | 3        |   |   |  |  |
| 37 | Principles of Management                                                                                                                                   | 3         | 3 |          |          |   |   |  |  |
| 38 | Operations Management                                                                                                                                      | 3         |   |          |          | 3 |   |  |  |
| 39 | Logistics Management                                                                                                                                       | 3         |   |          |          | 3 |   |  |  |
|    | <b>Elective Disciplinary<br/>Foundation Courses (4 Credits)<br/>(Select at least one course from<br/>Group A and at least one course<br/>from Group B)</b> | <b>4</b>  |   |          | <b>4</b> |   |   |  |  |
|    | <b><i>Group A (Select at least one<br/>course)</i></b>                                                                                                     | <b>2</b>  |   |          |          |   |   |  |  |
| 40 | Functional Foods                                                                                                                                           | 2         |   |          | x        |   |   |  |  |
| 41 | Human Nutrition                                                                                                                                            | 2         |   |          | x        |   |   |  |  |
| 42 | Food Toxicology                                                                                                                                            | 2         |   |          | x        |   |   |  |  |
|    | <b><i>Group B (Select at least one<br/>course)</i></b>                                                                                                     | <b>2</b>  |   |          |          |   |   |  |  |
| 43 | Business Correspondence                                                                                                                                    | 2         |   |          | x        |   |   |  |  |

|    |                                                                                                                   |           |  |  |   |   |          |          |   |
|----|-------------------------------------------------------------------------------------------------------------------|-----------|--|--|---|---|----------|----------|---|
| 44 | Public Relations                                                                                                  | 2         |  |  | x |   |          |          |   |
| 45 | Leadership                                                                                                        | 2         |  |  | x |   |          |          |   |
| 46 | Business Psychology                                                                                               | 2         |  |  | x |   |          |          |   |
|    | <b>SPECIALIZED COURSES<br/>(INCLUDING THE<br/>INDUSTRY SEMESTER)</b>                                              | <b>53</b> |  |  |   |   |          |          |   |
|    | <b>Compulsory Specialized<br/>Courses</b>                                                                         | <b>44</b> |  |  |   |   |          |          |   |
| 47 | Food Sensory Evaluation                                                                                           | 2         |  |  |   | 2 |          |          |   |
| 48 | Food Sensory Evaluation<br>Laboratory                                                                             | 1         |  |  |   |   | 1        |          |   |
| 49 | Food Additives                                                                                                    | 2         |  |  |   |   | 2        |          |   |
| 50 | Food Product Development*                                                                                         | 2         |  |  |   |   | 2        |          |   |
| 51 | Hazard Analysis and Critical<br>Control Point (HACCP)                                                             | 2         |  |  |   |   | 2        |          |   |
| 52 | Food Quality Assurance                                                                                            | 2         |  |  |   | 2 |          |          |   |
| 53 | Management of Food Plants                                                                                         | 2         |  |  |   |   |          |          | 2 |
| 54 | Food Marketing and Consumer<br>Research*                                                                          | 2         |  |  |   |   | 2        |          |   |
| 55 | Qualitative and Quantitative<br>Research Methods*                                                                 | 2         |  |  |   |   |          | 2        |   |
| 56 | English for Food Business<br>Management*                                                                          | 2         |  |  |   |   | 2        |          |   |
| 57 | Data Analysis                                                                                                     | 2         |  |  |   | 2 |          |          |   |
| 58 | Sales Management*                                                                                                 | 3         |  |  |   |   |          | 3        |   |
| 59 | E-commerce                                                                                                        | 3         |  |  |   |   |          | 3        |   |
| 60 | Human Resource Management*                                                                                        | 3         |  |  |   |   |          | 3        |   |
| 61 | International Business<br>Management                                                                              | 3         |  |  |   |   |          | 3        |   |
| 62 | Field Internship                                                                                                  | 1         |  |  |   |   |          |          | 1 |
| 63 | Graduation Internship (Food<br>Business Management)*                                                              | 4         |  |  |   |   |          |          | 4 |
| 64 | Graduation Thesis (Food<br>Business Management)*                                                                  | 6         |  |  |   |   |          |          | 6 |
|    | <b>Elective Specialized Courses</b>                                                                               | <b>9</b>  |  |  |   |   |          |          |   |
|    | <i>Select a minimum of 6 credits<br/>from Group A, 2 credits from<br/>Group B, and 2 credits from<br/>Group C</i> |           |  |  |   |   |          |          |   |
|    | <b>Group A: Select at least two<br/>theoretical courses and their</b>                                             | <b>6</b>  |  |  |   |   | <b>4</b> | <b>2</b> |   |

|    |                                                                    |   |  |  |  |  |   |   |  |
|----|--------------------------------------------------------------------|---|--|--|--|--|---|---|--|
|    | <b><i>corresponding laboratory courses</i></b>                     |   |  |  |  |  |   |   |  |
| 65 | Brewery and Beverage Processing Technology                         | 2 |  |  |  |  | x |   |  |
| 66 | Dairy Processing Technology                                        | 2 |  |  |  |  | x |   |  |
| 67 | Fruit and Vegetable Processing Technology                          | 2 |  |  |  |  | x |   |  |
| 68 | Vegetable Oil Processing Technology                                | 2 |  |  |  |  | x |   |  |
| 69 | Sugar and Confectionery Processing Technology                      | 2 |  |  |  |  | x |   |  |
| 70 | Tea, Coffee and Cocoa Processing Technology                        | 2 |  |  |  |  | x |   |  |
| 71 | Cereal Processing Technology                                       | 2 |  |  |  |  | x |   |  |
| 72 | Seasonings, Sauces and Condiments Processing Technology            | 2 |  |  |  |  | x |   |  |
| 73 | Meat and Egg Processing Technology                                 | 2 |  |  |  |  | x |   |  |
| 74 | Seafood Processing Technology                                      | 2 |  |  |  |  | x |   |  |
| 75 | Brewery and Beverage Processing Technology Laboratory              | 1 |  |  |  |  |   | x |  |
| 76 | Dairy Processing Technology Laboratory                             | 1 |  |  |  |  |   | x |  |
| 77 | Fruit and Vegetable Processing Technology Laboratory               | 1 |  |  |  |  |   | x |  |
| 78 | Vegetable Oil Processing Technology Laboratory                     | 1 |  |  |  |  |   | x |  |
| 79 | Sugar and Confectionery Processing Technology Laboratory           | 1 |  |  |  |  |   | x |  |
| 80 | Tea, Coffee and Cocoa Processing Technology Laboratory             | 1 |  |  |  |  |   | x |  |
| 81 | Cereal Processing Technology Laboratory                            | 1 |  |  |  |  |   | x |  |
| 82 | Seasonings, Sauces and Condiments Processing Technology Laboratory | 1 |  |  |  |  |   | x |  |
| 83 | Meat and Egg Processing Technology Laboratory                      | 1 |  |  |  |  |   | x |  |
| 84 | Seafood Processing Technology Laboratory                           | 1 |  |  |  |  |   | x |  |

|    |                                                                                        |                 |           |           |           |           |           |                 |                 |
|----|----------------------------------------------------------------------------------------|-----------------|-----------|-----------|-----------|-----------|-----------|-----------------|-----------------|
|    | <b><i>Group B: Select at least one project (one of the following two projects)</i></b> | <b><i>1</i></b> |           |           |           |           |           | <b><i>1</i></b> |                 |
| 85 | Food Product Development Project*                                                      | 1               |           |           |           |           |           | x               |                 |
| 86 | Food Production and Business Management Project*                                       | 1               |           |           |           |           |           | x               |                 |
|    | <b><i>Group C: Select at least one course</i></b>                                      | <b><i>2</i></b> |           |           |           |           |           |                 | <b><i>2</i></b> |
| 87 | Business Law                                                                           | 2               |           |           |           |           |           |                 | x               |
| 88 | Business Ethics and Corporate Culture                                                  | 2               |           |           |           |           |           |                 | x               |
| 89 | Distribution Channel Management                                                        | 2               |           |           |           |           |           |                 | x               |
| 90 | Negotiation Skills                                                                     | 2               |           |           |           |           |           |                 | x               |
| 91 | Waste Management in the Food Industry                                                  | 2               |           |           |           |           |           |                 | x               |
| 92 | Efficient Energy Management and Use                                                    | 2               |           |           |           |           |           |                 | x               |
|    | <b>Total Credits for the Bachelor's Degree Program</b>                                 | <b>121</b>      | <b>17</b> | <b>12</b> | <b>20</b> | <b>20</b> | <b>20</b> | <b>17</b>       | <b>15</b>       |