

**MINISTRY OF INDUSTRY AND TRADE**  
**HO CHI MINH CITY UNIVERSITY OF INDUSTRY AND TRADE**



**ACADEMIC PROGRAM**  
**FOOD SAFETY AND QUALITY ASSURANCE**

Program Name (Vietnamese): **ĐẢM BẢO CHẤT LƯỢNG VÀ AN TOÀN THỰC PHẨM**

Program Name (English): **Food Safety and Quality Assurance**

Level of Education: Undergraduate

Major Code: 7540106

Mode of Study: Full-time

Administering Faculty: Food Technology

**HO CHI MINH CITY, 2024**

## ACADEMIC PROGRAM

*(Issued under Decision No: /QĐ-DCT dated ....../20... by the Rector of Ho Chi Minh City University of Industry and Trade)*

**Program Name (Vietnamese): ĐẢM BẢO CHẤT LƯỢNG VÀ AN TOÀN THỰC PHẨM**

**Program Name (English): Food Safety and Quality Assurance**

**Level of Education:** Undergraduate

**Major:** Food Safety and Quality Assurance

**Major Code:** 7540106

**Discipline:** Manufacturing and Processing

**Mode of Study:** Full-time

**Program Accreditation:**

The Undergraduate Program in Food Technology has been accredited and has met the educational quality standards of AUN-QA (ASEAN University Network - Quality Assurance) since 2018.

### 1. Educational Objectives

#### 1.1. General Objectives

The Food Safety and Quality Assurance program trains human resources with political qualities, ethics, a sense of community service, and a commitment to meeting the requirements of national construction, protection, defense, and security. Graduates will possess professional responsibility, good health, the capacity for lifelong learning, and the ability for independent research to supplement knowledge as required by their work, contributing to the sustainable development of the Food Safety and Quality Assurance industry.

Graduates of the FS&QA program will possess professional expertise and the ability to conduct research and work independently; skills in cooperation, teamwork, and presentation; awareness of social contexts; and creativity and adaptability to diverse working environments within the sustainable supply chain of food products that are safe, nutritious, legal, economically valuable, and of high quality, meeting both Vietnamese and international demands.

## 1.2. Specific Objectives

a) Training Program (Bachelor's Degree): To train human resources with practical knowledge in natural sciences, such as applied statistics, analytical chemistry, and general microbiology applied to the field of Food Law and Food Safety.

To provide solid social science knowledge and in-depth theoretical knowledge of general law, Food Law, quality management standards, and systems management applied to Food Law and Food Safety.

To analyze food science knowledge, including food chemistry, food microbiology, and food processing operations. To provide knowledge of engineering, production technology, and food quality control, as well as professional skills in food analysis, production process optimization... and the ability to effectively apply this knowledge in production, sensory evaluation, storage, distribution, and food quality and safety management.

To equip students with skills including systems thinking, problem analysis and solving, and management skills.

To develop proficiency in self-study, research and knowledge discovery, collaboration, organization, teamwork, and scientific communication (including speaking, writing, presentation, argumentation, and foreign language proficiency).

b) Specialized Program (Engineer's Degree): To train human resources with extensive practical and theoretical knowledge of food quality assurance and safety programs. The program provides in-depth knowledge of modern techniques in the food sector; food defense measures against fraud, supply chain management, and food traceability.

Graduates will be proficient in problem-solving skills for food production process and quality control, as well as fundamental knowledge in production management and operations. They will possess skills in analyzing and synthesizing data and information to provide scientific solutions for complex practical problems within the food supply chain of Vietnam and the world.

Graduates will be able to analyze social and corporate contexts, be self-oriented, and apply knowledge to provide professional conclusions, ideas, and solutions that meet the needs of businesses and society or for entrepreneurship.

The program is application-oriented, providing high-quality human resources to meet social demands in the field of food technology and quality assurance, in alignment with the University's vision and mission.

## 2. Program Learning Outcomes (PLOs)

Upon completion of the program, learners will possess the following knowledge, skills, and professional competencies:

### 2.1. Learning Outcomes

Symbol	Program Learning Outcomes (PLOs)	Bachelor's Level	Engineer's Level
<b>a</b>	<b>Knowledge</b>	<b>C4</b>	<b>C4</b>
<b>PLO1</b>	<b>Analyze fundamental knowledge of science and society</b>	C4	C4
PLO1.1	Analyze knowledge of mathematics, statistics, and information technology applications in the Food Safety and Quality Assurance industry	C3	C3
PLO1.2	Apply knowledge of social sciences (including management, politics, and law) in the field of Food Safety and Quality Assurance	C4	C4
<b>PLO2</b>	<b>Analyze major foundation and specialized knowledge</b>	<b>C4</b>	
	<b>Synthesize major foundation and specialized knowledge</b>		<b>C5</b>
PLO2.1	Analyze knowledge of food science (food chemistry, food microbiology), as a foundation for food quality control and safety activities	C4	C4
PLO2.2	Analyze knowledge of food engineering, production technology, food quality control, and safety	C4	C4
PLO2.3	Analyze knowledge of principles of food quality assurance and safety hygiene (sensory evaluation, physicochemical analysis techniques, food microbiology, food law, food safety and hygiene, HACCP, quality control, and improvement techniques)	C4	
	Synthesize knowledge of principles of food quality assurance and safety hygiene (sensory evaluation, physicochemical analysis techniques, food microbiology, food law, food safety and hygiene, HACCP, quality control, and improvement techniques)		C5
<b>b</b>	<b>Skills and personal qualities</b>		

<b>PLO3</b>	<b>Proficiently perform professional skills, including system thinking, analysis, and problem-solving skills</b>	<b>P3</b>	<b>P4</b>
PLO3.1	Proficiently perform analysis and testing skills for sensory and physicochemical parameters of products	P3	P3
PLO3.2	Proficiently perform analysis and testing skills for microbiological parameters of products	P3	P3
PLO3.3	Masterly perform practical skills in food production and processing, system thinking skills, problem identification, experimental design, and data statistics to analyze and solve specific problems regarding quality and food safety or propose improvements	P3	
	Proficiently perform practical skills in food production and processing, system thinking skills, problem identification, experimental design, and data statistics to analyze and solve specific problems regarding quality and food safety or propose improvements		P4
<b>PLO4</b>	<b>Proficiently perform skills in self-study, research, and knowledge discovery</b>	<b>P4</b>	<b>P4</b>
<b>PLO5</b>	<b>Meet requirements of professional ethics, labor discipline, and professional behavior in professional activities</b>	<b>A4</b>	<b>A4</b>
<b>c</b>	<b>Interpersonal skills</b>		
<b>PLO6</b>	<b>Proficiently perform skills in cooperation, organization, and teamwork</b>	<b>P4</b>	<b>P4</b>
<b>PLO7</b>	<b>Proficiently perform communication skills (oral and written), including foreign language skills for professional work</b>	<b>P4</b>	<b>P4</b>
PLO7.1	Proficiently perform scientific communication skills in professional activities, including speaking, writing, presentation, and debate skills	P4	P4
PLO7.2	Masterly demonstrate basic English skills (achieving Level 3/6 of the Vietnamese Standardized Test of English Proficiency) and specialized English for Food Safety and Quality Assurance	P3	P3
<b>d</b>	<b>Professional practice capacity (autonomy capacity).</b>		

<b>PLO8</b>	<b>Explain the social and enterprise context, self-orient, and apply knowledge to provide professional conclusions, ideas, and solutions that meet the needs of enterprises and society or entrepreneurship</b>	<b>R3</b>	<b>R3</b>
PLO8.1	Explain the social and enterprise context to adapt to diverse working environments	R3	R3
PLO8.2	Identify learned knowledge and skills to provide professional conclusions, improvement ideas, and solutions for Food Safety and Quality Assurance in specific contexts, meeting the needs of enterprises and society or entrepreneurship	R3	R3
<b>PLO9</b>	<b>Masterly perform goal setting, planning, managing, and coordinating resources to achieve objectives in scientific research activities, quality management, and food safety</b>	<b>P3</b>	
	<b>Proficiently perform goal setting, planning, managing, and coordinating resources to achieve objectives in scientific research activities, quality management, and food safety</b>		<b>P4</b>

*Notes: Proficiency Levels in this table are measured according to the following scales: **Knowledge** (Bloom's Taxonomy- Cognitive domain); **Behavioral Skills** (Bloom's Taxonomy - Psychomotor domain); **Affective Skills & Attitudes** (Bloom's Taxonomy - Affective domain) and **Proficiency Level** (Crawley-Proficiency Rating scale)*

**2.2. Matrix of Courses and Program Learning Outcomes (PLOs) for the Specialized Program (Completion of Phase 1 – Undergraduate Level)**

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
1	0101100651	11200001	Philosophy of Marxism and Leninism	General Education	3	Compulsory Courses	C3			P3		P3			
2	0101002298	11200002	Political Economics of Marxism and Leninism	General Education	2	Compulsory Courses	C3			P3		P3			
3	0101000476	11200003	Scientific Socialism	General Education	2	Compulsory Courses	C3			P3		P3			
4	0101006322	11200005	Ho Chi Minh's Ideology	General Education	2	Compulsory Courses	C3			P3		P3			
5	0101001625	11200004	History of the Communist Party of Vietnam	General Education	2	Compulsory Courses	C3			P3		P3			
6	0101102246	14202001	English 1	General Education	2	Compulsory Courses	C3			P3			P3		
7	0101102247	14202002	English 2	General Education	2	Compulsory Courses	C3			P3			P3		
8	0101102248	14202003	English 3	General Education	2	Compulsory Courses	C3			P3			P3		
9	0101101934	08200109	General Microbiology	General Education	2	Compulsory Courses	C2						P2		
10	0101101933	08201101	General Microbiology Laboratory	General Education	1	Compulsory Courses	C2		P2		A2	P2			
11	0101101928	04200146	General Chemistry 1	General Education	2	Compulsory Courses	C2								

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
12	0101102014	04201149	General Chemistry Laboratory 1	General Education	1	Compulsory Courses			P2		A2				
13	0101101927	05202190	Academic Oral Presentation	General Education	2	Compulsory Courses				P2			P2		
14	0101102003	05202191	Writing Skills	General Education	2	Compulsory Courses				P3			P2		
15	0101101930	15200030	Calculus	General Education	3	Compulsory Courses	C3			P3		P3			
16	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	General Education	2	Compulsory Courses	C3			P3		P3			P3
17	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	General Education	2	Compulsory Courses	C3			P3		P3			P3
18	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	General Education	1	Compulsory Courses	C3			P3		P3			P3
19	0101001657	17200004	National Defense and Security Education 1	General Education	3	Compulsory Courses	C3					P2		R3	

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
20	0101001662	17300004	National Defense and Security Education 2	General Education	2	Compulsory Courses	C3			P3		P3		R3	
21	0101001669	17301005	National Defense and Security Education 3	General Education	1	Compulsory Courses	C3					P3		R3	
22	0101001677	17221002	National Defense and Security Education 4	General Education	2	Compulsory Courses	C3					P3		R3	
23	0101003671	11200006	General Law	General Education	2	Elective Courses	C3			P3		P3			
24	0101003015	15200022	Introduction to Logic	General Education	2	Elective Courses	C3			P3		P3			
25	0101004192	13200009	General Psychology	General Education	2	Elective Courses	C3								
26	0101007586	07200239	Culinary Culture	General Education	2	Elective Courses	C3			P3					
27	0101100941	13200003	General Economics	General Education	2	Elective Courses	C3								
28	0101102445	05202276	English for Food Technology	Fundamental Major Knowledge	2	Compulsory Courses				P3			P3		
29	0101001863	05200001	Food Chemistry	Fundamental Major Knowledge	2	Compulsory Courses		C2		P2					
30	0101001968	05200002	Food Biochemistry	Fundamental Major Knowledge	2	Compulsory Courses		C2		P2					
31	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	Fundamental Major Knowledge	1	Compulsory Courses					A2	P2			

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)										
							1	2	3	4	5	6	7	8	9		
32	0101102017	05200176	Food Microbiology	Fundamental Major Knowledge	2	Compulsory Courses		C2									
33	0101003652	22200017	Food Microbiology Analysis	Fundamental Major Knowledge	2	Compulsory Courses		C3						P1			
34	0101101089	05202157	Food Microbiological Analysis Laboratory 1	Fundamental Major Knowledge	1	Compulsory Courses			P3		A3	P3					
35	0101101090	05202158	Food Microbiological Analysis Laboratory 2*	Fundamental Major Knowledge	1	Compulsory Courses			P3		A3	P3					
36	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	Fundamental Major Knowledge	3	Compulsory Courses		C3						P1			
37	0101101091	05201159	Physical and Chemical Methods for Food Analysis practice 1*	Fundamental Major Knowledge	2	Compulsory Courses	C3		P3		A3	P3					
38	0101006851	22200050	Physical and Chemical Methods for Food Analysis 2	Fundamental Major Knowledge	2	Compulsory Courses		C3						P1			
39	0101101092	05202160	Physical and Chemical Methods for Food Analysis practice 2	Fundamental Major Knowledge	1	Compulsory Courses	C3		P3		A3	P3					
40	0101006535	22200001	Food Safety and Sanitation	Fundamental Major Knowledge	2	Compulsory Courses		C3								R2	

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)									
							1	2	3	4	5	6	7	8	9	
41	0101001598	05200123	Food Toxicology	Fundamental Major Knowledge	2	Compulsory Courses		C3								
42	0101007906	05201115	Introduction to Food Processing	Fundamental Major Knowledge	1	Compulsory Courses			P2		A2	P2				
43	0101102428	05200261	Food Materials and Preservation	Fundamental Major Knowledge	2	Compulsory Courses		C3		P3	P2				R2	
44	0101003709	05200014	Food Additives	Fundamental Major Knowledge	2	Compulsory Courses		C3	P2						R2	
45	0101003275	05300045	Food Machinery and Equipment	Fundamental Major Knowledge	3	Compulsory Courses		C3		P3		P3			R2	
46	0101101931	15200032	Probability and Statistics in Engineering, Production and Technology	Fundamental Major Knowledge	3	Compulsory Courses	C3			P3		P3				
47	0101102026	07200104	Human Nutrition	Fundamental Major Knowledge	2	Elective Courses	C2	C3								
48	0101005641	05200015	Functional Food	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2						
49	0101001087	05200018	Post Harvest Technology	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2						

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
50	0101102409	05200242	Food Fermentation Technology	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2					
51	0101100873	05200133	Food Processing Technology *	Specialized Major Knowledge	3	Compulsory Courses	C3	C3	P2						
52	0101102433	05201266	Food Processing Technology Laboratory	Specialized Major Knowledge	1	Compulsory Courses			P2		A2	P2			
53	0101000687	05200022	Food Packaging Technology	Specialized Major Knowledge	2	Compulsory Courses		C3		P3		P3	P3		
54	0101100220	05201113	Practice of Design and Inspection of Food Packaging	Specialized Major Knowledge	1	Compulsory Courses			P3		A3	P4			
55	0101102427	05200260	Food Laws and Standards *	Specialized Major Knowledge	2	Compulsory Courses		C3		P3					
56	0101102417	05202250	Food Quality Assurance	Specialized Major Knowledge	2	Compulsory Courses		C4	P3					R2	
57	0101102423	05202256	Quality Management Systems (QMS)	Specialized Major Knowledge	2	Compulsory Courses		C4		P3				R2	
58	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP) *	Specialized Major Knowledge	2	Compulsory Courses		C4		P3				R2	
59	0101102422	05202255	Food Safety Management Systems (FSMS)	Specialized Major Knowledge	2	Compulsory Courses		C4						R3	

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
60	0101004042	05200203	Good Agricultural Practices (GAP)	Specialized Major Knowledge	2	Compulsory Courses		C4		P3				R3	
61	0101102039	05203198	Major Project - Food quality management *	Specialized Major Knowledge	1	Compulsory Courses		C4	P3	P3	A4	P4	P3	R2	P3
62	0101100882	05203145	Major Project - Food analysis	Specialized Major Knowledge	2	Compulsory Courses		C4	P3	P3	A4		P3	R2	P3
63	0101001197	22200015	Food Sensory Evaluation	Specialized Major Knowledge	2	Compulsory Courses		C3					P1		
64	0101005005	22201016	Food Sensory Evaluation Laboratory *	Specialized Major Knowledge	1	Compulsory Courses	C3		P3		A3	P3			
65	0101100058	05208104	Design and analysis of experiments	Specialized Major Knowledge	3	Compulsory Courses	C3		P2						
66	0101006365	05220045	Computer Applications in Food Technology	Specialized Major Knowledge	2	Compulsory Courses	C4				A3				
67	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	Specialized Major Knowledge	1	Compulsory Courses								R2	
68	0101006836	05205064	Internship	Specialized Major Knowledge	1	Compulsory Courses					A3		P3	R2	
69	0101102437	05204270	Graduation Internship (Food Safety and Quality Assurance) *	Specialized Major Knowledge	4	Compulsory Courses		C4	P3		A4		P4	R3	P3

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
70	0101102425	05206258	Graduation Thesis (Food Safety and Quality Assurance) *	Specialized Major Knowledge	6	Compulsory Courses	C4	C4	P3	P4	A4		P4	R3	P3
71	0101006856	22200058	Brewery and Beverage Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
72	0101004824	22201035	Practice of Brewery and Beverage Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
73	0101006855	22200057	Dairy Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
74	0101004816	22201031	Practice of Dairy Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
75	0101006862	22200063	Fruit and Vegetable Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
76	01011004815	22201039	Practice of Fruit and Vegetable Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
77	0101006860	22200061	Vegetable Oil Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
78	0101004822	22201033	Practice of Vegetable Oil Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
79	0101006858	22200059	Sugar and Confectionery Processing Technology and Quality control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
80	0101004823	22201041	Practice in Sugar and Confectionery Processing Technology and Quality control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
81	0101102752	05200288	Meat, Egg Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
82	0101102753	05201289	Food Processing Technology and Quality Control Laboratory (Meat, Egg)	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
83	0101102756	05200292	Technology of processing and	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
			quality control of seafood products												
84	0101102757	05201293	Practice of processing technology and quality control of seafood products	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
85	0101000709	22200028	Tea, Coffee and Cocoa Processing Technology and Quality	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
86	0101004809	22201029	Practice of Tea, Coffee and Cocoa Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
87	0101006861	22200062	Cereal Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
88	0101004814	22201037	Practice of Cereal Processing Technology and Quality Control	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			
89	0101100223	05200103	Spice and Sauce Processing Technology and Quality Control	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2	
90	0101102032	05201195	Practice of Spice and Sauce Processing	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4			

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
			Technology and Quality Control												
Courses aligned with program learning outcomes							33	38	31	45	28	39	27	29	7

**Note:** (\*) indicates core courses, which belong to the group of compulsory courses (or major-specific electives) and must include Internship and Graduation Thesis/Project.

This matrix illustrates the contribution level of each course to the Program Learning Outcomes (PLOs) based on the following scales: Knowledge (Bloom's Taxonomy - Cognitive domain); Behavioral Skills (Bloom's Taxonomy - Psychomotor domain); Affective Skills & Attitudes (Bloom's Taxonomy - Affective domain); and Proficiency Levels (Crawley - Proficiency Rating scale).

### 2.3. Matrix of Courses and Program Learning Outcomes (PLOs) for Specialized Professional Programs (Completion of Stage 2 – Specialized Professional Level)

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	9
1	0101102448	05200279	Modern Techniques in Food Analysis	Specialized Professional	2	Compulsory Courses		C4	P3	P4			P3	R2	
2	0101101094	05200135	Food Defense and Food Fraud	Specialized Professional	2		C3	C4	P3						
3	0101101093	05200138	Food Supply chain management and traceability	Specialized Professional	2	Compulsory Courses		C4	P3						
4	0101100881	05200137	Quality and Food Safety Control in Food Service	Specialized Professional	2	Compulsory Courses	C3	C4						R3	
5	0101100876	05200149	Management of Food Plants	Specialized Professional	2	Compulsory Courses		C4						R3	
6	0101101095	05200161	Food Marketing and Consumer Research	Specialized Professional	2	Compulsory Courses	C4		P3						
7	0101102415	05207248	Special Subject - Food product Shelf-life	Specialized Professional	1	Compulsory Courses		C4					P4		

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)								
							1	2	3	4	5	6	7	8	1
8	0101102416	05207249	Special Subject - Industrial Sanitation	Specialized Professional	1	Compulsory Courses	C3	C4					P4		
9	0101102414	05207247	Engineer Special Project (Food Safety and Quality Assurance)	Specialized Professional	1	Compulsory Courses		C4					P4		
10	0101102420	05203253	Engineer Major Project (Food Safety and Quality Assurance)	Specialized Professional	3	Compulsory Courses		C5	P4	P4	A4		P4	R3	P4
11	0101102435	05204268	Engineer Graduation Internship (Food Safety and Quality Assurance)	Specialized Professional	8	Compulsory Courses		C4	P4		A4		P4	R3	
12	0101102794	02200159	Automation in Food Technology	Specialized Professional	2	Elective Courses		C4	P3						
13	0101102424	05200257	Modern Techniques of Food Processing	Specialized Professional	2	Elective Courses		C4	P3	P4			P4	R3	
14	0101101111	09200117	Waste Management in Food Industry	Specialized Professional	2	Elective Courses	C3		P3			P3			
15	0101102042	05200196	Implementing ISO/IEC 17025	Specialized Professional	2	Elective Courses	C3	C4							
16	0101102407	05200240	Analysis and Research Methods of Functional Foods	Specialized Professional	2	Elective Courses		C4	P4						
17	0101002398	13200017	Negotiation Skills	Specialized Professional	2	Elective Courses	C3					P4	P4		
18	0101006962	13200101	Distribution Management	Specialized Professional	2	Elective Courses	C3	C4		P3		P3			
19	0101003909	13200008	Corporate Management	Specialized Professional	2	Elective Courses	C3			P3		P4			P4

No.	Course Code	Internal Code	Course Title	Knowledge Block	Credits	Course Type	Program Learning Outcomes (PLO)									
							1	2	3	4	5	6	7	8	1	
20	0101003868	02200080	Efficient Energy Management and Use	Specialized Professional	2	Elective Courses	C4		P3	P3					R3	
Courses aligned with program learning outcomes							<b>10</b>	<b>15</b>	<b>11</b>	<b>6</b>	<b>2</b>	<b>4</b>	<b>7</b>	<b>7</b>	<b>2</b>	

### 3. Academic Workload

No	Knowledge Block	Credits	Percentage (%)
1	General Education	32 credits	21
2	Fundamental Major Knowledge	38 credits	25
3	Specialized Major Knowledge (including Internship semester)	51 credits	34
4	Specialized Advanced Knowledge	30 credits	20
<b>Total Accumulated Credits</b>		<b>151 credits</b>	<b>100</b>

The above credit requirements do not include Physical Education and National Defense-Security Education.

### 4. Training Duration

Designated Duration: 4 years.

Specialized Program Structure: The specialized program is conducted in two phases, awarding a Bachelor's degree (upon completion of Phase 1 – Undergraduate level) and an Engineer's degree (upon completion of Phase 2 – Specialized advanced level).

Maximum Duration: The maximum period to complete the program, including the designated duration and the allowed extension, is stipulated in the Regulations on Undergraduate Education under the Credit System (Issued under Decision No. 3020/QĐ-DCT dated October 19, 2023, by the Rector of Ho Chi Minh City University of Industry and Trade)

### 5. Degree Conferred

**Bachelor's Degree:** Awarded to learners who have completed Phase 1 (Undergraduate level) of the academic program, accumulated the required number of credits, and met all conditions for graduation consideration and recognition in accordance with the University's Regulations on Undergraduate Education under the Credit System.

**Engineer's Degree:** Awarded to learners who have completed Phase 2 (Specialized advanced level) of the academic program, accumulated the required number of credits, and met all conditions for graduation consideration and recognition in accordance with the University's Regulations on Undergraduate Education under the Credit System.

## **6. Admission Requirements**

Standard Admission: Applicants must possess a High School Diploma or equivalent and meet the University's admission standards via selection or entrance examination.

College Graduates (Same or Related Majors): Applicants with a college degree in the same or a related major will have their prior academic results, knowledge, and skills evaluated for credit recognition and course exemptions when enrolling in this program.

Internal Double Major Students: Students currently pursuing another major at the University who satisfy the conditions in the University's Regulations on Undergraduate Education under the Credit System may have accumulated courses from their first major recognized for exemptions when studying this program as a second major.

Second Degree Applicants: Learners who have already earned a first bachelor's degree in a different major will have their previous academic results and workload evaluated for course exemptions when pursuing a second bachelor's degree under this program.

## **7. Learning Assessment Methods**

Assessment methods follow the Regulations on Undergraduate Education under the Credit System (Issued under Decision No. 3020/QĐ-DCT dated October 19, 2023, by the Rector of Ho Chi Minh City University of Industry and Trade) and the Regulations on Examinations, Testing, and Learning Assessment (Issued under Decision No. 2402/QĐ-DCT dated August 22, 2023, by the Rector of Ho Chi Minh City University of Industry and Trade).

## **8. Academic Regulations and Graduation Requirements**

Graduation Recognition: Graduation consideration and recognition are conducted in accordance with the Regulations on Undergraduate Education under the Credit System (Issued under Decision No. 3020/QĐ-DCT dated October 19, 2023, by the Rector of Ho Chi Minh City University of Industry and Trade).

Foreign Language Standards: Compliance with the Regulations on Foreign Language Exit Standards (Issued under Decision No. 1281/QĐ-DCT dated April 26, 2024, by the Rector of Ho Chi Minh City University of Industry and Trade).

Information Technology (IT) Standards: Compliance with the Regulations on Information Technology Proficiency Standards (Issued under Decision No. 3297/QĐ-DCT dated November 07, 2023, by the Rector of Ho Chi Minh City University of Industry and Trade).

## **9. Career Opportunities**

Upon graduation, students from this program can undertake the following professional roles:

- Bachelor/Engineer in Food Production Companies: Occupying positions such as Quality Assurance (QA), Quality Control (QC), Research & Development (R&D), production operations, and materials planning....

- Food Quality Analyst: Working at corporate laboratories, independent testing centers, or government-run analytical laboratories

- Food Safety Inspector/Specialist: Working within government regulatory bodies such as the Department of Industry and Trade, the Department of Agriculture and Rural Development, and the Food Safety and Hygiene Administration (under the Department of Health)

- Quality and Food Safety System Manager: Working for industrial catering companies; restaurant systems, resorts; and major supermarket chains (e.g., Big C, Co.opmart, AEON, WinMart, etc.)

- Training, Consulting, and Auditing Specialist: Working for firms providing training, consultancy, and certification for Quality and Food Safety Management Systems (ISO 9001, ISO 14001, ISO 50001, HACCP, ISO 22000, FSSC 22000, BRC, IFS, Halal, etc.)

### 10. Academic Progression and Post-Graduate Opportunities

Graduates of the specialized program in Food Safety and Quality Assurance (Engineer's degree) have the opportunity to pursue higher education at the Master's and Doctoral levels in Quality Management, Food Technology, or related disciplines at Ho Chi Minh City University of Industry and Trade, as well as at other domestic and international universities.

### 11. Curriculum Content

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
<b>I. General Education Knowledge</b>				<b>32</b>	
<b>Compulsory General Education Knowledge</b>				<b>30</b>	
1	0101100651	11200001	Philosophy of Marxism and Leninism	3 (3,0)	
2	0101002298	11200002	Political Economics of Marxism	2 (2,0)	(a) 0101100651
3	0101000476	11200003	Scientific Socialism	2 (2,0)	(a) 0101100651
4	0101006322	11200005	Ho Chi Minh's Ideology	2 (2,0)	(a) 0101100651
5	0101001625	11200004	History of the Communist Party	2 (2,0)	(a) 0101100651
6	0101102246	14202001	English 1	2 (1,1)	
7	0101102247	14202002	English 2	2 (1,1)	(a) 0101102246

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
8	0101102248	14202003	English 3	2(1,1)	(a) 0101102247
9	0101101934	08200109	General Microbiology	2 (2,0)	
10	0101101933	08201101	General Microbiology Laboratory	1 (0,1)	(a) 0101101934 (c) 0101102014
11	0101101928	04200146	General Chemistry 1	2 (2,0)	
12	0101102014	04201149	General Chemistry Laboratory 1	1 (0,1)	(a) 0101101928
13	0101101927	05202190	Academic Oral Presentation	2 (1,1)	
14	0101102003	05202191	Writing Skills	2 (1,1)	
15	0101101930	15200030	Calculus	3 (3,0)	
16	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2 (0,2)	
17	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	2 (0,2)	(a) 0101001703 (a) 0101001704 (a) 0101001705 (a) 0101001706 (a) 0101001707 (a) 0101001697
18	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	1 (1,0)	(a) 0101001693 (a) 0101001694 (a) 0101001695 (a) 0101001696 (a) 0101001701 (a) 0101001709
19	0101001657	17200004	National Defense and Security Education 1	3 (3,0)	(c) 0101001662 (c) 0101001669 (c) 0101001677
20	0101001662	17300004	National Defense and Security Education 2	2 (2,0)	(c) 0101001657 (c) 0101001669 (c) 0101001677
21	0101001669	17301005	National Defense and Security Education 3	1 (0,1)	(c) 0101001662 (c) 0101001657 (c) 0101001677
22	0101001677	17221002	National Defense and Security Education 4	2 (0,2)	(c) 0101001662 (c) 0101001669

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
					(c) 0101001657
<b>Elective General Education Knowledge</b> ( <i>Select a minimum of 1 course</i> )				<b>2</b>	
1	0101003671	11200006	General Law	2 (2,0)	
2	0101003015	15200022	Introduction to Logic	2 (2,0)	
3	0101004192	13200009	General Psychology	2 (2,0)	
4	0101007586	07200239	Cuisine Culture	2(2,0)	
5	0101100941	13200003	General Economics	2 (2,0)	
<b>II. Fundamental Major Knowledge</b>				<b>38</b>	
<b>Compulsory Fundamental Major Knowledge</b>				<b>36</b>	
1	0101102445	05202276	English in Food Technology	2 (1,1)	(a) 0101001863
2	0101001863	05200001	Food Chemistry	2 (2,0)	
3	0101001968	05200002	Food Biochemistry	2 (2,0)	(a) 0101001863
4	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	1 (0,1)	(a) 0101001863 (a) 0101001968
5	0101102017	05200176	Food Microbiology	2 (2,0)	(a) 0101101934 (a) 0101001863
6	0101003652	22200017	Food Microbiology Analaysis	2 (2,0)	(a) 0101102017
7	0101101089	05202157	Food Microbiology Analaysis Laboratory 1	1 (0,1)	(a) 0101003652
8	0101101090	05202158	Food Microbiology Analaysis Laboratory 2	1 (0,1)	
9	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	3 (3,0)	(a) 0101001863 (a) 0101101928 (a) 0101102014
10	0101101091	05201159	Physical and Chemical Methods for Food Analysis practice 1	2 (0,2)	(a) 0101102020
11	0101006851	22200050	Physical and Chemical Methods for Food Analysis 2	2 (2,0)	(a) 0101102020 (a) 0101101091
12	0101101092	05202160	Physical and Chemical Methods for Food Analysis practice 2	1 (0,1)	(a) 0101102020 (a) 0101101091 (a) 0101006851
13	0101006535	22200001	Food Safety and Sanitation	2 (2,0)	(a) 0101001968 (a) 0101102017

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
14	0101001598	05200123	Food Toxicology	2 (2,0)	(a) 0101102017 (a) 0101006535
15	0101007906	05201115	Introduction to Food Processing	1 (0,1)	
16	0101102428	05200261	Food Materials and Preservation	2 (2,0)	(a) 0101001968
17	0101003709	05200014	Food Additives	2 (2,0)	(a) 0101001863
18	0101003275	05300045	Food Machinery and Equipment	3 (3,0)	
19	0101101931	15200032	Probability and Statistics in Engineering, Production and Technology	3 (2,1)	(a) 0101101930
<b>Elective Fundamental Major Knowledge</b> ( <i>Select a minimum of 1 course</i> )				<b>2</b>	
1	0101102026	07200104	Human Nutrition	2 (2,0)	(a) 0101001863 (a) 0101001968
2	0101005641	05200015	Functional Foods	2 (2,0)	(a) 0101001863 (a) 0101001968 (a) 0101102017
3	0101001087	05200018	Post-harvest Technology	2 (2,0)	(a) 0101001968
4	0101102409	05200242	Food Fermentation Technology	2 (2,0)	(a) 0101102017
<b>III. Major Knowledge</b>				<b>51</b>	
<b>Compulsory Major Knowledge</b>				<b>42</b>	
1	0101100873	05200133	Food Processing Technology	3 (3,0)	(a) 0101001968 (a) 0101102017
2	0101102433	05201266	Food Processing Technology Laboratory	1 (0,1)	(a) 0101100873
3	0101000687	05200022	Food Packaging Technology	2 (2,0)	
4	0101100220	05201113	Practice of Design and Inspection of Food Packaging	1 (0,1)	(a) 0101000687
5	0101102427	05200260	Food Laws and Standards	2 (1,1)	(a) 0101006535
6	0101102417	05202250	Food Quality Assurance	2 (1,1)	(a) 0101100058
7	0101102423	05202256	Quality Management System	2 (1,1)	(a) 0101102417

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
8	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)	2 (1,1)	
9	0101102422	05202255	Food Safety Mananement System	2 (1,1)	(a) 0101102021
10	0101004042	05200203	Good Agricultural Practices	2 (2,0)	
11	0101102039	05203198	Major Project - Food quality management	1 (0,1)	(a) 0101102437
12	0101100882	05203145	Major Project - Food analysis	2 (0,2)	(a) 0101006851
13	0101001197	22200015	Food Sensory Evaluation	2 (2,0)	
14	0101005005	22201016	Food Sensory Evaluation Laboratory	1 (0,1)	(a) 0101001197
15	0101100058	05208104	Design and analysis of experiments	3 (2,1)	(a) 0101101931
16	0101006365	05220045	Computer Applications in Food Technology	2 (0,2)	(a) 0101100058
17	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	1 (1,0)	
18	0101006836	05205064	Intership	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101006535 (a) 0101100873
19	0101102437	05204270	Graduation Internship (Food Safety and Quality Assurance)	4 (0,4)	(a) 0101006836
20	0101102425	05206258	Graduation Thesis (Food Safety and Quality Assurance)	6 (0,6)	(a) 0101102437
<b>Elective Major Knowledge</b> (Select a minimum of 3 pairs of corresponding Theory and Practical modules)				<b>9</b>	
1	0101006856	22200058	Brewery and Beverage Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
2	0101004824	22201035	Practice of Brewery and Beverage Processing Technology and Quality Control	1 (0,1)	(a) 0101006856
3	0101006855	22200057	Dairy Processing Technology and Quality Control	2 (2,0)	(a) 0101001968 (a) 0101102017

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
					(a) 0101100873 (a) 0101102433
4	0101004816	22201031	Practice of Dairy Processing Technology and Quality Control	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101100873 (a) 0101102433
5	0101006862	22200063	Fruit and Vegetable Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
6	01011004815	22201039	Practice of Fruit and Vegetable Processing Technology and Quality Control	1 (0,1)	(b) 0101001968 (a) 0101006862
7	0101006860	22200061	Vegetable Oil Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
8	0101004822	22201033	Practice of Vegetable Oil Processing Technology and Quality Control	1 (0,1)	(a) 0101006860
9	0101006858	22200059	Sugar and Confectionery Processing Technology and Quality control	2 (2,0)	(a) 0101001863 (a) 0101102017 (a) 0101100873
10	0101004823	22201041	Practice in Sugar and Confectionery Processing Technology and Quality control	1 (0,1)	(a) 0101006858
11	0101102752	05200288	Meat, Egg Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
12	0101102753	05201289	Food Processing Technology and Quality Control Laboratory (Meat, Egg)	1 (0,1)	(a) 0101102752
13	0101102756	05200292	Technology of processing and quality control of seafood products	2 (2,0)	
14	0101102757	05201293	Practice of processing technology and quality control of seafood products	1 (0,1)	(a) 0101102756
15	0101000709	22200028	Tea, Coffee and Cocoa Processing Technology and Quality	2 (2,0)	(a) 0101001968 (a) 0101102017 (a) 0101100873

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
16	0101004809	22201029	Practice of Tea, Coffee and Cocoa Processing Technology and Quality Control	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101100873
17	0101006861	22200062	Cereal Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
18	0101004814	22201037	Practice of Cereal Processing Technology and Quality Control	1 (0,1)	(a) 0101006861
19	0101100223	05200103	Spice and Sauce Processing Technology and Quality Control	2 (2,0)	(a) 0101100873
20	0101102032	05201195	Practice of Spice and Sauce Processing Technology and Quality Control	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101100873 (a) 0101102433
<b>IV. Specialized and Advanced Knowledge</b>				<b>30</b>	
<b>Compulsory Specialized Knowledge</b>				<b>26</b>	
1	0101102448	05200279	Modern Techniques in Food Analysis	2 (2,0)	(a) 0101102020 (a) 0101006851
2	0101101094	05200135	Food Defense and Food Fraud	2 (2,0)	(a) 0101102427 (a) 0101102423
3	0101101093	05200138	Food Supply chain management and traceability	2 (2,0)	(a) 0101102427
4	0101100881	05200137	Quality and Food Safety Control in Food Service	2 (2,0)	(a) 0101102021
5	0101100876	05200149	Management of Food Plants	2 (2,0)	
6	0101101095	05200161	Food Marketing and Consumer Research	2 (2,0)	
7	0101102415	05207248	Special Subject - Food product Shelf-life	1 (1,0)	(a) 0101101863 (a) 0101102017 (a) 0101001968
8	0101102416	05207249	Special Subject - Industrial Sanitation	1 (1,0)	
9	0101102414	05207247	Engineer Special Project (Food Safety and Quality Assurance)	1 (1,0)	
10	0101102420	05203253	Engineer Major Project (Food Safety and Quality Assurance)	3 (0,3)	(a) 0101102039

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
11	0101102435	05204268	Engineer Graduation Internship (Food Safety and Quality Assurance)	8 (0,8)	(a) 0101102437
<b>Elective Specialized and Advanced Knowledge (Select a minimum of 2 courses)</b>				<b>4</b>	
1	0101102794	02200159	Automation in Food Technology	2 (2,0)	
2	0101102424	05200257	Modern Techniques of Food Processing	2 (2,0)	(a) 0101102020 (a) 0101100873
3	0101101111	09200117	Waste Management in Food Industry	2 (2,0)	
4	0101102042	05200196	Implementing ISO/IEC 17025	2 (2,0)	(a) 0101002020 (a) 0101006851
5	0101102407	05200240	Analysis and Research Methods of Functional Foods	2 (2,0)	
6	0101002398	13200017	Negotiation Skills	2 (2,0)	
7	0101006962	13200101	Distribution Management	2 (2,0)	
8	0101003909	13200008	Corporate Management	2 (2,0)	
9	0101003868	02200080	Efficient Energy Management and Use	2 (2,0)	
<b>Total Theory Credits (Excluding Physical Education and National Defense-Security Education *)</b>				<b>106</b>	
<b>Total Credits for Practice, Internship, and Thesis (Excluding Physical Education and National Defense-Security Education *)</b>				<b>45</b>	
<b>Total Credits for the Entire Program (Excluding Physical Education and National Defense-Security Education*)</b>				<b>151</b>	

## 12. Training Curriculum

No.	Course Code	Internal Code	Course Title	Credits	Note
<b>Semester 1: 12 accumulated credits + 8 non-accumulated credits</b>					
<b>Compulsory Courses</b>				<b>12</b>	
1	0101100651	11200001	Philosophy of Marxism and Leninism	3 (3,0)	
2	0101101934	08200109	General Microbiology	2 (2,0)	
3	0101101928	04200146	General Chemistry 1	2 (2,0)	
4	0101101930	15200030	Calculus	3 (3,0)	

No.	Course Code	Internal Code	Course Title	Credits	Note
5	0101001657	17200004	National Defense and Security Education 1	3 (3,0)	Non-cumulative
6	0101001662	17300004	National Defense and Security Education 2	2 (2,0)	Non-cumulative
7	0101001669	17301005	National Defense and Security Education 3	1 (0,1)	Non-cumulative
8	0101001677	17221002	National Defense and Security Education 4	2 (0,2)	Non-cumulative
9	0101001863	05200001	Food Chemistry	2 (2,0)	
<b>Semester 2: 18 accumulated credits + 2 non-accumulated credits</b>					
<b>Compulsory Courses</b>				<b>16</b>	
1	0101002298	11200002	Political Economics of Marxism	2 (2,0)	
2	0101102246	14202001	English 1	2 (1,1)	
3	0101101933	08201101	General Microbiology Laboratory	1 (0,1)	
4	0101102014	04201149	Thí nghiệm General Chemistry 1	1 (0,1)	
5	0101101927	05202190	Academic Oral Presentation	2 (1,1)	
6	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2 (0,2)	Non-cumulative
7	0101001968	05200002	Food Biochemistry	2 (2,0)	
8	0101102017	05200176	Food Microbiology	2 (2,0)	
9	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	3 (3,0)	
10	0101007906	05201115	Introduction to Food Processing	1 (0,1)	
<b>Elective Courses (Select a minimum of 1 course)</b>				<b>2</b>	
1	0101003015	15200022	General Law	2 (2,0)	
2	0101004192	13200009	Introduction to Logic	2 (2,0)	
3	0101007846	13200011	General Psychology	2 (2,0)	
4	0101007586	07200239	Cuisine Culture	2 (2,0)	
5	0101003015	13200003	General Economics	2 (2,0)	
<b>Semester 3: 19 accumulated credits + 2 non-accumulated credits</b>					

No.	Course Code	Internal Code	Course Title	Credits	Note
<b>Compulsory Courses</b>				<b>19</b>	
1	0101000476	11200003	Scientific Socialism	2 (2,0)	
2	0101102247	14202002	English 2	2 (1,1)	
3	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	2 (0,2)	Non-cumulative
4	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	1 (0,1)	
5	0101003652	22200017	Phân tích vi sinh thực phẩm	2 (2,0)	
6	0101101091	05201159	Physical and Chemical Methods for Food Analysis practice 1*	2 (0,2)	
7	0101006535	22200001	Food Safety and Sanitation	2 (2,0)	
8	0101102428	05200261	Food Materials and Preservation	2 (2,0)	
9	0101003275	05300045	Food Machinery and Equipment	3 (3,0)	
10	0101100873	05200133	Food Processing Technology *	3 (3,0)	
<b>Semester 4: 21 accumulated credits + 2 non-accumulated credits</b>					
<b>Compulsory Courses</b>				<b>19</b>	
1	0101006322	11200005	Ho Chi Minh's Ideology	2 (2,0)	
2	0101102248	14202003	English 3	2 (1,1)	
3	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	1 (0,1)	Non-cumulative
4	0101101089	05202157	Food Microbiology Analysis Laboratory 1	1 (0,1)	
5	0101006851	22200050	Physical and Chemical Methods for Food Analysis 2	2 (2,0)	
6	0101001598	05200123	Food Toxicology	2 (2,0)	
7	0101003709	05200014	Food Additives	2 (2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Note
8	0101101931	15200032	Probability and Statistics in Engineering, Production and Technology	3 (2,1)	
9	0101102433	05201266	Food Processing Technology Laboratory	1 (0,1)	
10	0101102427	05200260	Food Laws and Standards*	2 (1,1)	
11	0101001197	22200015	Food Sensory Evaluation	2 (2,0)	
<b>Elective Courses</b> ( <i>Select a minimum of 1 course</i> )				<b>2</b>	
1	0101102026	07200104	Human Nutrition	2 (2,0)	
2	0101005641	05200015	Functional Foods	2 (2,0)	
3	0101001087	05200018	Post-harvest Technology	2 (2,0)	
4	0101102409	05200242	Food Fermentation Technology	2 (2,0)	
<b>Semester 5: 21 accumulated credits</b>					
<b>Compulsory Courses</b>				<b>15</b>	
1	0101001625	11200004	History of the Communist Party	2 (2,0)	
2	0101102003	05202191	Writing Skills	2 (1,1)	
3	0101101090	05202158	Food Microbiology Analysis Laboratory 2 *	1 (0,1)	
4	0101101092	05202160	Physical and Chemical Methods for Food Analysis 2	1 (0,1)	
5	0101102417	05202250	Food Quality Assurance	2 (1,1)	
6	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)*	2 (1,1)	
7	0101005005	22201016	Food Sensory Evaluation Laboratory *	1 (0,1)	
8	0101100058	05208104	Design and analysis of experiments	3 (2,1)	
9	0101006836	05205064	Internship	1 (0,1)	
<b>Elective Courses</b> ( <i>Select a minimum of 3 theory courses corresponding to the practical courses to be taken in Semester 6</i> )				<b>6</b>	
1	0101006856	22200058	Brewery and Beverage Processing Technology and Quality Control	2 (2,0)	
2	0101006855	22200057	Dairy Processing Technology and Quality Control	2 (2,0)	
3	0101006862	22200063	Fruit and Vegetable Processing Technology and Quality Control	2 (2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Note
4	0101006860	22200061	Vegetable Oil Processing Technology and Quality Control	2 (2,0)	
5	0101006858	22200059	Sugar and Confectionery Processing Technology and Quality control	2 (2,0)	
6	0101102752	05200288	Meat, Egg Processing Technology and Quality Control	2(2,0)	
7	0101102756	05200292	Technology of processing and quality control of seafood products	2 (2,0)	
8	0101000709	22200028	Tea, Coffee and Cocoa Processing Technology and Quality	2 (2,0)	
9	0101006861	22200062	Cereal Processing Technology and Quality Control	2 (2,0)	
10	0101100223	05200103	Spice and Sauce Processing Technology and Quality Control	2 (2,0)	
<b>Semester 6: 15 accumulated credits</b>					
<b>Compulsory Courses</b>				<b>12</b>	
1	0101102445	05202276	English in Food Technology	2 (1,1)	
2	0101000687	05200022	Food Packaging Technology	2 (2,0)	
3	0101102423	05202256	Food Quality Assurance	2 (1,1)	
4	0101004042	05200203	Good Agricultural Practices	2 (2,0)	
5	0101100882	05203145	Major Project - Food analysis	2 (0,2)	
6	0101006365	05220045	Computer Applications in Food Technology	2 (0,2)	
<b>Elective Courses</b> ( <i>Select a minimum of 3 practical courses corresponding to the theory courses taken in Semester 5</i> )				<b>3</b>	
1	0101004824	22201035	Practice of Brewery and Beverage Processing Technology and Quality Control	1 (0,1)	
2	0101004816	22201031	Practice of Dairy Processing Technology and Quality Control	1 (0,1)	
3	0101100481 5	22201039	Practice of Fruit and Vegetable Processing Technology and Quality Control	1 (0,1)	

No.	Course Code	Internal Code	Course Title	Credits	Note
4	0101004822	22201033	Practice of Vegetable Oil Processing Technology and Quality Control	1 (0,1)	
5	0101004823	22201041	Practice in Sugar and Confectionery Processing Technology and Quality control	1 (0,1)	
6	0101102753	05201289	Food Processing Technology and Quality Control Laboratory (Meat, Egg)	1 (0,1)	
7	0101102757	05201293	Practice of processing technology and quality control of seafood products	1 (0,1)	
8	0101004809	22201029	Practice of Tea, Coffee and Cocoa Processing Technology and Quality Control	1 (0,1)	
9	0101004814	22200062	Practice of Cereal Processing Technology and Quality Control	1 (0,1)	
10	0101102032	05201195	Practice of Spice and Sauce Processing Technology and Quality Control	1 (0,1)	
<b>Semester 7: 15 accumulated credits</b>					
<b>Compulsory Courses</b>				<b>15</b>	
1	0101100220	05201113	Practice of Design and Inspection of Food Packaging	1 (0,1)	
2	0101102422	05202255	Food Safety Mananement System	2 (1,1)	
3	0101102039	05203198	Major Project - Food quality management *	1 (0,1)	
4	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	1 (1,0)	
5	0101102437	05204270	Graduation Internship (Food Safety and Quality Assurance)	4 (0,4)	
6	0101102425	05206258	Graduation Thesis (Food Safety and Quality Assurance)	6 (0,6)	
<b>Semester 8: 30 accumulated credits</b>					
<b>Compulsory Courses</b>				<b>26</b>	
1	0101102448	05200279	Modern Techniques in Food Analysis	2 (2,0)	
2	0101101094	05200135	Food Defense and Food Fraud	2 (2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Note
3	0101101093	05200138	Food Supply chain management and traceability	2 (2,0)	
4	0101100881	05200137	Quality and Food Safety Control in Food Service	2 (2,0)	
5	0101100876	05200149	Management of Food Plants	2 (2,0)	
6	0101101095	05200161	Food Marketing and Consumer Research	2 (2,0)	
7	0101102415	05207248	Special Subject - Food product Shelf-life	1 (1,0)	
8	0101102416	05207249	Special Subject - Industrial Sanitation	1 (1,0)	
9	0101102414	05207247	Engineer Special Project (Food Safety and Quality Assurance)	1 (1,0)	
10	0101102420	05203253	Engineer Major Project (Food Safety and Quality Assurance)	3 (0,3)	
11	0101102435	05204268	Engineer Graduation Internship (Food Safety and Quality Assurance)	8 (0,8)	
<b>Elective General Education Courses</b> ( <i>Select a minimum of 2 course</i> )				<b>4</b>	
1	0101102794	02200159	Automation in Food Technology	2 (2,0)	
2	0101102424	05200257	Modern Techniques of Food Processing	2 (2,0)	
3	0101101111	09200117	Waste Management in Food Industry	2 (2,0)	
4	0101102042	05200196	Implementing ISO/IEC 17025	2 (2,0)	
5	0101102407	05200240	Analysis and Research Methods of Functional Foods	2 (2,0)	
6	0101002398	13200017	Negotiation Skills	2 (2,0)	
7	0101006962	13200101	Distribution Management	2 (2,0)	
8	0101003909	13200008	Corporate Management	2 (2,0)	
9	0101003868	02200080	Efficient Energy Management and Use	2 (2,0)	

### **13. Quality Control and Educational Quality Assurance**

Relevant units are responsible for developing and implementing the Quality Control and Educational Quality Assurance Plan in accordance with the approved Training Program and current teaching regulations

### **14. Implementation Guidelines**

#### **14.1. For Faculties and Departments**

- Responsible for organizing the implementation of the program content as required, and providing academic advising and guidance for students in course registration.
- Assigning lecturers to specific courses and providing them with Course Syllabi to execute the teaching plan..
- Preparing sufficient textbooks, reference materials, and facilities to ensure the effective delivery of the program.
- Ensuring the logical progression of knowledge delivery and acquisition; defining prerequisites and pre-courses; and preparing faculty members to meet the requirements for teaching elective courses.
- Monitoring and supervising the teaching activities of lecturers in accordance with current teaching regulations, ensuring the implementation of innovative teaching methods and assessment techniques

#### **14.2. For Lecturers**

- Course Syllabus Review: Lecturers must thoroughly study the course syllabi to prepare lectures, teaching methods, and appropriate instructional tools.
- Material Preparation: Lecturers are required to prepare comprehensive textbooks and learning materials, providing them to students to ensure preparation before class.
- Teaching Philosophy: Employ diverse teaching and learning methods aligned with the educational philosophy: "Active Learning, Creative Work"; strictly adhere to the assessment and evaluation methods specified in the course syllabus.
- Professional Development: Reflect on personal teaching activities and actively participate in innovative teaching initiatives in accordance with current teaching regulations.

#### **14.3. For Undergraduate**

- Academic Advising: Students must consult with academic advisors or class teachers to select courses that align with their career goals and learning capabilities.
- Attendance: Ensure full attendance for lectures and practical sessions as regulated.

- Active Engagement: Promote autonomy, self-study, and independent research; actively participate in group work, discussions, seminars, and practical activities.

- Resource Utilization: Proactively utilize online resources and university library facilities to support self-study, research, and graduation thesis completion.

- Academic Integrity: Strictly comply with the Regulations on Examinations, Testing, and Learning Assessment..

### **15. Program Approval**

*HCMC, [Date] [Month] 20...*  
**CHAIRMAN OF THE SCIENTIFIC &  
TRAINING COUNCIL**

*HCMC, [Date] [Month] 20...*  
**DEAN OF THE FACULTY**

*HCMC, [Date] [Month] 20...*  
**RECTOR**

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