

PROGRESS AND TRAINING PROGRAM FOR THE FIELD OF FOOD SAFETY AND QUALITY ASSURANCE

(Bachelor of Engineering)

No	Module	Credits	1st Semester	2nd Semester	3th Semester	4th Semester	5th Semester	6th Semester	7th Semester	8th Semester
	Foundation Course	32								
	Compulsory course	30	x	x	x	x	x	x	x	x
1	Philosophy of Marxism and Leninism	3	3							
2	Political Economics of Marxism and Leninism	2		2						
3	Scientific Socialism	2			2					
4	Ho Chi Minh's Ideology	2				2				
5	History of the Communist Party of Vietnam	2					2			
6	English 1	2		2						
7	English 2	2			2					
8	English 3	2				2				
9	General Chemistry 1	2	2							
10	General Chemistry Laboratory 1	1		1						
11	General Microbiology	2	2							
12	General Microbiology Laboratory	1		1						
13	Academic Oral Presentation	2		2						
14	Writing Skills	2						2		

15	Calculus	3	3							
16	Physical Education 1	0		x						
17	Physical Education 2	0			x					
18	Physical Education 3	0				x				
19	National Defense and Security Education 1	0	x							
20	National Defense and Security Education 2	0	x							
21	National Defense and Security Education 3	0	x							
22	National Defense and Security Education 4	0	x							
	Elective course (select at least 1, ~ 2 credits)	2	x	2	x	x	x	x	x	x
23	General Law	2		x						
24	Introduction to Logic	2		x						
25	General Psychology	2		x						
26	Cuisine Culture	2		x						
27	General Economics	2		x						
	Core Course	38	x	x	x	x	x	x	x	x
	Compulsory course	36	x	x	x	x	x	x	x	x
28	English in Food Technology	2						2		
29	Food Chemistry	2	2							
30	Food Biochemistry	2		2						
31	Food Chemistry and Biochemistry Laboratory	1			1					
32	Food Microbiology	2		2						

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	Compulsory course	42	x	x	x	x	x	x	x	x
51	Food Processing Technology	3			3					
52	Food Processing Technology Laboratory	1				1				
53	Food Packaging Technology	2						2		
54	Practice of Design and Inspection of Food Packaging	1							1	
55	Food Laws and Standards	2				2				
56	Food Quality Assurance	2					2			
57	Quality Management System	2					2			
58	Hazard Analysis and Critical Control Point (HACCP)	2					2			
59	Food Safety Mananement System	2						2		
60	Good Agricultural Practices	2						2		
61	Major Project - Food quality management	1							1	
62	Major Project - Food analysis	2						2		
63	Food Sensory Evaluation	2				2				
64	Food Sensory Evaluation Laboratory	1					1			
65	Design and analysis of experiments	3					3			
66	Computer Applications in Food Technology	2						2		
67	Special Subject - Food Innovation and Entrepreneurship	1	-	-	-	-	-	-	1	-
68	Intership	1					1			
69	Graduation Internship (Quality Assurance and Food Safety)	4							4	
70	Graduation Thesis (Quality Assurance and Food Safety)	6							6	

	Select a minimum of 9 credits from group A (6 theoretical + 3 practical) and 1 orientation from group B.	9	x	x	x	x	6	3	x	x
71	Brewery and Beverage Processing Technology and Quality Control	2					x	x		
72	Practice of Brewery and Beverage Processing Technology and Quality Control	1					x	x		
73	Dairy Processing Technology and Quality Control	2					x	x		
74	Practice of Dairy Processing Technology and Quality Control	1					x	x		
75	Fruit and Vegetable Processing Technology and Quality Control	2					x	x		
76	Practice of Fruit and Vegetable Processing Technology and Quality Control	1					x	x		
77	Vegetable Oil Processing Technology and Quality Control	2					x	x		
78	Practice of Vegetable Oil Processing Technology and Quality Control	1					x	x		
79	Sugar and Confectionery Processing Technology and Quality control	2					x	x		
80	Practice in Sugar and Confectionery Processing Technology and Quality control	1					x	x		
81	Meat, Egg Processing Technology and Quality Control	2					x	x		
82	Food Processing Technology and Quality Control Laboratory (Meat, Egg)	1					x	x		

83	Technology of processing and quality control of seafood products	2					x	x		
84	Practice of processing technology and quality control of seafood products	1					x	x		
85	Tea, Coffee and Cocoa Processing Technology and Quality	2					x	x		
86	Practice of Tea, Coffee and Cocoa Processing Technology and Quality Control	1					x	x		
87	Cereal Processing Technology and Quality Control	2					x	x		
88	Practice of Cereal Processing Technology and Quality Control	1					x	x		
89	Spice and Sauce Processing Technology and Quality Control	2					x	x		
90	Practice of Spice and Sauce Processing Technology and Quality Control	1					x	x		
	Advanced Specialized Courses	30								x
	Compulsory course	26								x
91	Modern Techniques in Food Analysis	2								2
92	Food Defense and Food Fraud	2								2
93	Food Supply chain management and traceability	2							2	
94	Quality and Food Safety Control in Food Service	2							2	
95	Management of Food Plants	2							2	
96	Food Marketing and Consumer Research	2							2	
97	Special Subject - Food product Shelf-life	1	-	-	-	-	-	-	-	1

98	Special Subject - Industrial Sanitation	1							1	
99	Engineer Special Project (Quality Assurance and Food Safety)	1								1
100	Engineer Major Project (Quality Assurance and Food Safety)	3								3
101	Engineer Graduation Internship (Quality Assurance and Food Safety)	8								8
	Elective course (select at least 2)	4	x	x	x	x	x	x	x	4
102	Automation in Food Technology	2								x
103	Modern Techniques of Food Processing	2								x
104	Waste Management in Food Industry	2								x
105	Implementing ISO/IEC 17025	2								x
106	Analysis and Research Methods of Functional Foods	2								x
107	Negotiation Skills	2								x
108	Distribution Management	2								x
109	Corporate Management	2								x
110	Efficient Energy Management and Use	2								x
Total credits		151	12	18	19	21	21	17	22	21