

UNDERGRADUATE PROGRAM
IN FOOD SAFETY AND QUALITY ASSURANCE

(Bachelor of Engineering)

No	Code module	Module	Credit	Note
1st Semester: 12 Accumulated credits + 8 non-accumulated credits				
Compulsory			12	
1	0101100651	Philosophy of Marxism and Leninism	3 (3,0)	
2	0101101934	General Microbiology	2 (2,0)	
3	0101101928	General Chemistry 1	2 (2,0)	
4	0101101930	Calculus	3 (3,0)	
5	0101001657	National Defense and Security Education 1	3 (3,0)	non-accumulated credits
6	0101001662	National Defense and Security Education 2	2 (2,0)	non-accumulated credits
7	0101001669	National Defense and Security Education 3	1 (0,1)	non-accumulated credits
8	0101001677	National Defense and Security Education 4	2 (0,2)	non-accumulated credits
9	0101001863	Food Chemistry	2 (2,0)	
2nd Semester: 18 Accumulated credits + 2 non-accumulated credits				
Compulsory			16	
1	0101002298	Political Economics of Marxism and Leninism	2 (2,0)	
2	0101102246	English 1	2 (1,1)	
3	0101101933	General Chemistry Laboratory 1	1 (0,1)	
4	0101102014	General Microbiology Laboratory	1 (0,1)	
5	0101101927	Academic Oral Presentation	2 (1,1)	
6	0101001703 0101001704 0101001705 0101001706	Physical Education 1	2 (0,2)	non-accumulated credits

	0101001707 0101001697			
7	0101001968	Food Biochemistry	2 (2,0)	
8	0101102017	Food Microbiology	2 (2,0)	
9	0101102020	Physical and Chemical Methods for Food Analysis 1	3 (3,0)	
10	0101007906	Introduction to Food Processing	1 (0,1)	
Elective course (select at least 1, ~ 2 credits)			2	
1	0101003015	General Law	2 (2,0)	
2	0101004192	Introduction to Logic	2 (2,0)	
3	0101007846	General Psychology	2 (2,0)	
4	0101007586	Cuisine Culture	2 (2,0)	
5	0101003015	General Economics	2 (2,0)	
3rd Semester: 19 Accumulated credits + 2 non-accumulated credits				
Compulsory course			19	
1	0101000476	Scientific Socialism	2 (2,0)	
2	0101102247	English 2	2 (1,1)	
3	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	Physical Education 2	2 (0,2)	non-accumulated credits
4	0101004395	Food Chemistry and Biochemistry Laboratory	1 (0,1)	
5	0101003652	Food Microbiology Analysis	2 (2,0)	
6	0101101091	Physical and Chemical Methods for Food Analysis practice 1	2 (0,2)	
7	0101006535	Food Safety and Sanitation	2 (2,0)	
8	0101102428	Food Materials and Preservation	2 (2,0)	
9	0101003275	Food Machinery and Equipment	3 (3,0)	
10	0101100873	Food Processing Technology	3 (3,0)	
4th Semester: 21 Accumulated credits + 2 non-accumulated credits				

Compulsory course			19	
1	0101006322	Ho Chi Minh's Ideology	2 (2,0)	
2	0101102248	English 3	2 (1,1)	
3	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	Physical Education 3	1 (0,1)	non-accumulated credits
4	0101101089	Food Microbiology Analysis Laboratory 1	1 (0,1)	
5	0101006851	Physical and Chemical Methods for Food Analysis 2	2 (2,0)	
6	0101001598	Food Toxicology	2 (2,0)	
7	0101003709	Food Additives	2 (2,0)	
8	0101101931	Probability and Statistics in Engineering, Production and Technology	3 (2,1)	
9	0101102433	Food Processing Technology Laboratory	1 (0,1)	
10	0101102427	Food Laws and Standards	2 (1,1)	
11	0101001197	Food Sensory Evaluation	2 (2,0)	
Elective course (select at least 1, ~ 2 credits)			2	
1	0101102026	Human Nutrition	2 (2,0)	
2	0101005641	Functional Foods	2 (2,0)	
3	0101001087	Post-harvest Technology	2 (2,0)	
4	0101102409	Food Fermentation Technology	2 (2,0)	
5th Semester: 21 Credits				
Compulsory course			15	
1	0101001625	History of the Communist Party of Vietnam	2 (2,0)	
2	0101102003	Writing skills	2 (1,1)	
3	0101101090	Food Microbiology Analysis Laboratory 2	1 (0,1)	
4	0101101092	Physical and Chemical Methods for Food Analysis practice 2	1 (0,1)	

5	0101102417	Food Quality Assurance	2 (1,1)	
6	0101102021	Hazard Analysis and Critical Control Point (HACCP)	2 (1,1)	
7	0101005005	Food Sensory Evaluation Laboratory	1 (0,1)	
8	0101100058	Design and analysis of experiments	3 (2,1)	
9	0101006836	Internship	1 (0,1)	
Elective course (select at least 3 theories, 6 credits)			6	
1	0101006856	Brewery and Beverage Processing Technology and Quality Control	2 (2,0)	
2	0101006855	Dairy Processing Technology and Quality Control	2 (2,0)	
3	0101006862	Fruit and Vegetable Processing Technology and Quality Control	2 (2,0)	
4	0101006860	Vegetable Oil Processing Technology and Quality Control	2 (2,0)	
5	0101006858	Sugar and Confectionery Processing Technology and Quality control	2 (2,0)	
6	0101102752	Meat, Egg Processing Technology and Quality Control	2 (2,0)	
7	0101102756	Technology of processing and quality control of seafood products	2 (2,0)	
8	0101000709	Tea, Coffee and Cocoa Processing Technology and Quality	2 (2,0)	
9	0101006861	Cereal Processing Technology and Quality Control	2 (2,0)	
10	0101100223	Spice and Sauce Processing Technology and Quality Control	2 (2,0)	
6th Semester: 15 credits				
Compulsory course			12	
1	0101102445	English in Food Technology	2 (1,1)	
2	0101000687	Food Packaging Technology	2 (2,0)	
3	0101102423	Quality Management System	2 (1,1)	
4	0101004042	Good Agricultural Practices	2 (2,0)	
5	0101100882	Major Project - Food analysis	2 (0,2)	
6	0101006365	Computer Applications in Food Technology	2 (0,2)	

Elective course (select at least 3 practice course, select at least 3 practical courses corresponding to the theoretical courses in semester 5)			3	
1	0101004824	Practice of Brewery and Beverage Processing Technology and Quality Control	1 (0,1)	
2	0101004816	Practice of Dairy Processing Technology and Quality Control	1 (0,1)	
3	01011004815	Practice of Fruit and Vegetable Processing Technology and Quality Control	1 (0,1)	
4	0101004822	Practice of Vegetable Oil Processing Technology and Quality Control	1 (0,1)	
5	0101004823	Practice in Sugar and Confectionery Processing Technology and Quality control	1 (0,1)	
6	0101102753	Food Processing Technology and Quality Control Laboratory (Meat, Egg)	1 (0,1)	
7	0101102757	Practice of processing technology and quality control of seafood products	1 (0,1)	
8	0101004809	Practice of Tea, Coffee and Cocoa Processing Technology and Quality Control	1 (0,1)	
9	0101004814	Practice of Cereal Processing Technology and Quality Control	1 (0,1)	
10	0101102032	Practice of Spice and Sauce Processing Technology and Quality Control	1 (0,1)	
7th Semester: 15 credits				
Compulsory course			15	
1	0101100220	Practice of Design and Inspection of Food Packaging	1 (0,1)	
2	0101102422	Food Safety Management System	2 (1,1)	
3	0101102039	Major Project - Food quality management	1 (0,1)	
4	0101102411	Special Subject - Food Innovation and Entrepreneurship	1 (1,0)	
5	0101102437	Graduation Internship (Quality Assurance and Food Safety)	4 (0,4)	
6	0101102425	Graduation Thesis (Quality Assurance and Food Safety)	6 (0,6)	
8th Semester: 30 Credits				
Compulsory course			26	
1	0101102448	Modern Techniques in Food Analysis	2 (2,0)	

2	0101101094	Food Defense and Food Fraud	2 (2,0)	
3	0101101093	Food Supply chain management and traceability	2 (2,0)	
4	0101100881	Quality and Food Safety Control in Food Service	2 (2,0)	
5	0101100876	Management of Food Plants	2 (2,0)	
6	0101101095	Food Marketing and Consumer Research	2 (2,0)	
7	0101102415	Special Subject - Food product Shelf-life	1 (1,0)	
8	0101102416	Special Subject - Industrial Sanitation	1 (1,0)	
9	0101102414	Engineer Special Project (Quality Assurance and Food Safety)	1 (1,0)	
10	0101102420	Engineer Major Project (Quality Assurance and Food Safety)	3 (0,3)	
11	0101102435	Engineer Graduation Internship (Quality Assurance and Food Safety)	8 (0,8)	
Elective course (select at least 2)			4	
1	0101102794	Automation in Food Technology	2 (2,0)	
2	0101102424	Modern Techniques of Food Processing	2 (2,0)	
3	0101101111	Waste Management in Food Industry	2 (2,0)	
4	0101102042	Implementing ISO/IEC 17025	2 (2,0)	
5	0101102407	Analysis and Research Methods of Functional Foods	2 (2,0)	
6	0101002398	Negotiation Skills	2 (2,0)	
7	0101006962	Distribution Management	2 (2,0)	
8	0101003909	Corporate Management	2 (2,0)	
9	0101003868	Efficient Energy Management and Use	2 (2,0)	