

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



**ACADEMIC PROGRAM
FOOD TECHNOLOGY**

Program Name (Vietnamese): **CÔNG NGHỆ THỰC PHẨM**

Program Name (English): Food Technology

Level of Education: Undergraduate

Major Code: 7540101

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): CÔNG NGHỆ THỰC PHẨM

Program Name (English): Food Technology

Level of Education: Undergraduate

Major: Food Technology

Major Code: 7540101

Discipline: Manufacturing and Processing

Mode of Study: Full-time

Program Accreditation:

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

1. Educational Objectives

General Objectives

Graduates of the Food Technology program will possess political qualities, ethics, and a sense of community service, meeting the requirements of national construction, protection, defense, and security. They will demonstrate professional responsibility, good health, and the capacity for lifelong learning and independent research to supplement knowledge as required by their work, thereby further developing their professional expertise and contributing to the sustainable development of the Food Technology industry.

Specific Objectives

a. Undergraduate Program (Bachelor's Degree): Graduates of the Bachelor's program will possess solid practical knowledge and broad theoretical understanding of applied statistics, chemistry, biology, microbiology, physics, engineering, food technology, and food safety and hygiene law. They will demonstrate professional skills in food analysis, research and development (R&D) of new products, and production process optimization, with the ability to effectively apply this expertise in food production, sensory evaluation, storage, distribution, and safety.

b. Specialized Professional Program (Engineer’s Degree)

Graduates of the Engineer’s program will possess extensive practical and theoretical knowledge of food science and technology, along with advanced problem-solving skills in food production and development. They will acquire fundamental knowledge in production management and operations, as well as the ability to analyze and synthesize data and information. This enables them to provide scientifically-grounded solutions for complex practical issues within both Vietnamese and global food supply chains

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	MĐNL Cử nhân	MĐNL Kỹ sư
a	Knowledge		
PLO1	Analyze fundamental knowledge of science and society.	C4	C4
PLO1.1	Analyze knowledge of mathematics, statistics, and information technology applications in the Food technology industry.	C4	C4
PLO1.2	Apply knowledge of social sciences (including knowledge of management, politics, and law) in the field of Food technology	C3	C3
PLO1.3	Apply knowledge of general physics, general chemistry, general biology, and applied nutrition within the field of food technology.	C3	C3
PLO2	Analyze major foundation and specialized knowledge	C4	
	Synthesize major foundation and specialized knowledge.		C5
PLO2.1	Analyze food science knowledge, including food chemistry, food microbiology, and the transformations occurring during food processing and preservation.	C4	C4
PLO2.2	Analyze knowledge of food engineering and food processing technology.	C4	
	Synthesize knowledge of food engineering and food processing technology.		C5

Symbol	Program Learning Outcomes	MĐNL Cử nhân	MĐNL Kỹ sư
PLO2.3	Analyze knowledge of food analysis, sensory evaluation, quality assurance, food law, and food safety and hygiene.	C4	C4
b	Skills and personal qualities		
PLO3	Proficiently demonstrate professional skills, including systems thinking, analytical, and problem-solving skills.	P3	
	Demonstrate mastery of professional skills, including systems thinking, analysis, and problem-solving.		P4
PLO3.1	Proficiency in sensory and physico-chemical analysis and testing of products.	P3	P3
PLO3.2	Demonstrate proficiency in analyzing and testing microbiological indicators of food products	P3	P3
PLO3.3	Proficiency in food processing practices, systems thinking, experimental design, and statistical analysis for solving specific problems in R&D and production technology.	P3	
	Master food processing practices, systems thinking, experimental design, and statistical analysis to provide solutions for scientific research, production technology, and R&D.		P4
PLO4	Proficiently perform skills in self-study, research, and knowledge discovery.	P4	P4
PLO5	Demonstrate strong professional ethics, professional behavior, and workplace discipline.	A4	A4
c	Interpersonal skills		
PLO6	Proficiently perform skills in cooperation, organization, and teamwork.	P4	P4
PLO7	Demonstrate mastery of scientific communication through effective speaking, writing, presentation, and foreign language proficiency.	P4	P4
PLO7.1	Demonstrate mastery of scientific communication through effective speaking, writing, and presentation.	P4	P4
PLO7.2	Master fundamental English skills (attaining Level 3 of the Vietnamese Framework of Language	P3	P3

Symbol	Program Learning Outcomes	MĐNL Cử nhân	MĐNL Kỹ sư
	Proficiency) and specialized English in Food Technology.		
d	Professional practice capacity (autonomy capacity).		
PLO8	Identify the practical contexts of society and enterprises to self-orient and select activities in scientific research, product development, and quality assurance that meet the demands of businesses and society, or to pursue entrepreneurship.	R3	R3
PLO8.1	Identify societal and corporate contexts to adapt to diverse working environments.	R3	R3
PLO8.2	Demonstrate the ability to explain and implement acquired knowledge and skills in specific contexts to provide professional conclusions, innovative ideas, or alternative solutions in scientific research, product development, and process optimization to meet the demands of enterprises, society, or entrepreneurship.	R3	R3
PLO9	Master the activities of goal setting, planning, and resource management and coordination to achieve objectives in activities or projects involving scientific research, product development, quality management, and food processing.	P3	
	Demonstrate mastery in setting objectives, planning, and managing and coordinating resources to achieve goals within activities or projects related to scientific research, product development, quality management, and food processing.		P4

Note: Proficiency Levels (PL) 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 Rating Scale** (Crawley 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	1
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	0101001625	11200004	Ho Chi Minh's Ideology	General Education	2	Compulsory Courses	C3			P3		P3			
5	0101006322	11200005	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	0101001703 0101001704 0101001705	16201001	Physical Education 1	General Education	2	Compulsory Courses	C3			P3		P3			P3

	0101001706 0101001707 0101001697														
10	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	General Education	2	Compulsory Courses	C3			P3		P3			P3
11	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	General Education	1	Compulsory Courses	C3			P3		P3			P3
12	0101001657	17200004	National Defense and Security Education 1	General Education	3	Compulsory Courses	C3					P2			R3
13	0101001662	17300004	National Defense and Security Education 2	General Education	2	Compulsory Courses	C3			P3		P3			R3
14	0101001669	17301005	National Defense and Security Education 3	General Education	1	Compulsory Courses	C3					P3			R3
15	0101001677	17221002	National Defense and Security Education 4	General Education	2	Compulsory Courses	C3					P3			R3
16	0101102016	15200031	General Physics (Food Technology)	General Education	3	Compulsory Courses	C3			P3		P3			
17	0101101930	15200030	Calculus (Food Technology)	General Education	3	Compulsory Courses	C3			P3		P3			

18	0101101932	08200108	General biology	General Education	3	Compulsory Courses	C2									
19	0101101934	08200109	General Microbiology	General Education	2	Compulsory Courses	C2						P2			
20	0101101933	08201101	General Microbiology (Practical)	General Education	1	Compulsory Courses	C2		P1		A2	P2				
21	0101101928	04200146	General chemistry 1 (Food Technology)	General Education	2	Compulsory Courses	C2									
22	0101102014	04201149	Experiments in General Chemistry 1 (Food Technology)	General Education	1	Compulsory Courses			P2		A2					
23	0101102015	04200147	General chemistry 2 (Food Technology)	General Education	2	Compulsory Courses	C3									
24	0101102044	04201150	Experiments in General chemistry 2 (Food Technology)	General Education	1	Compulsory Courses			P2		A2					
25	0101101927	05202190	Academic Oral Presentation Skills	General Education	2	Compulsory Courses				P2			P2			
26	0101102003	05202191	Writing skill	General Education	2	Compulsory Courses				P3			P2			
27	0101003671	11200006	General Law	General Education	2	Elective Courses	C3			P3			P3			
28	0101003015	15200022	Introduction to Logic	General Education	2	Elective Courses	C3			P3			P3			

29	0101100941	13200003	General economics	General Education	2	Elective Courses	C3									
30	0101004192	13200009	General psychology	General Education	2	Elective Courses	C3									
31	0101007586	07200239	Culinary culture	General Education	2	Elective Courses	C3			P3						
32	0101102445	05202276	English for Food Science and Technology	Fundamental Major Knowledge	2	Compulsory Courses				P3			P3			
33	0101101931	15200032	Probability and statistics for manufacturing, technology, engineering (Food Technology)	Fundamental Major Knowledge	3	Compulsory Courses	C3			P3			P3			
34	0101101929	04200148	Organic chemistry (Food Technology)	Fundamental Major Knowledge	3	Compulsory Courses	C2									
35	0101001863	05200001	Food Chemistry	Fundamental Major Knowledge	2	Compulsory Courses		C2		P2						
36	0101001968	05200002	Food Biochemistry	Fundamental Major Knowledge	2	Compulsory Courses		C2		P2						

37	0101004395	05202003	Food Chemistry & Biochemistry Laboratory	Fundamental Major Knowledge	1	Compulsory Courses					A2	P2			
38	0101102017	05200176	Food Microbiology (Food Technology)	Fundamental Major Knowledge	2	Compulsory Courses		C2							
39	0101102026	07200104	Human nutrition	Fundamental Major Knowledge	2	Compulsory Courses	C2	C3							
40	0101102045	07201132	Practice Human Nutrition Science	Fundamental Major Knowledge	1	Compulsory Courses			P3		A2	P4			
41	0101007906	05201115	Introduction to Food Processing Technology	Fundamental Major Knowledge	1	Compulsory Courses			P2		A2	P2			
42	0101100873	05200133	Food Processing Technology (*)	Fundamental Major Knowledge	3	Compulsory Courses	C3	C3	P2						
43	0101102433	05201266	Practice of Food Processing Technology (*)	Fundamental Major	1	Compulsory Courses			P2		A2	P2			

				Knowle dge												
44	0101102134	03202550	Technical drawing	Fundam ental Major Knowle dge	2	Compuls ory Courses		C3		P3	A3					
45	0101102135	05200238	Food Engineering 1 (Mechanical transformation and Physical separation)	Fundam ental Major Knowle dge	3	Compuls ory Courses		C2		P2		P2				
46	0101102018	05200177	Food Engineering 2 (Heat transfer)	Fundam ental Major Knowle dge	3	Compuls ory Courses		C2		P2		P2				
47	0101102136	05200239	Food Engineering 3 (Mass Transfer)	Fundam ental Major Knowle dge	2	Compuls ory Courses		C2		P2		P3				
48	0101005224	05201012	Food Engineering Laboratory	Fundam ental Major Knowle dge	1	Compuls ory Courses			P3		A3	P3				
49	0101006535	22200001	Food Safety & Sanitation	Fundam ental Major Knowle dge	2	Compuls ory Courses		C3							R2	
50	0101005641	05200015	Functional Foods	Fundam ental	2	Elective Courses		C3	P2	P2						

				Major Knowledge													
51	0101001087	05200018	Postharvest Technology	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2							
52	0101102409	05200242	Food Fermentation Technology	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2							
53	0101002584	05200017	Food Chilling and Freezing Technology	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2							
54	0101102428	05200261	Food Materials and Preservation	Fundamental Major Knowledge	2	Elective Courses		C3	P2	P2						R2	
55	0101100058	05208104	Experimental Design and Data Analysis	Specialized Major Knowledge	3	Compulsory Courses	C3		P2								
56	0101006365	05220045	Computer Applications in Food Technology	Specialized Major Knowledge	2	Compulsory Courses	C4					A3					

57	0101000687	05200022	Food Packaging Technology	Specialized Major Knowledge	2	Compulsory Courses		C3		P3		P3	P3		
58	0101100220	05201113	Practice of Food Packaging Design and Inspection	Specialized Major Knowledge	1	Compulsory Courses			P3		A3	P4			
59	0101003709	05200014	Food Additives	Specialized Major Knowledge	2	Compulsory Courses		C3	P2					R2	
60	0101003683	05200023	Food Product Development	Specialized Major Knowledge	2	Compulsory Courses		C3	P2					R2	
61	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	Specialized Major Knowledge	3	Compulsory Courses		C3					P1		
62	0101101091	05202159	Physical and Chemical Methods for Food Analysis Laboratory 1(*)	Specialized Major Knowledge	2	Compulsory Courses	C3		P3		A3	P3			
63	0101001197	22200015	Food Sensory Evaluation	Specialized Major	2	Compulsory Courses		C3					P1		

				Knowle dge													
64	0101005005	22201016	Food Sensory Evaluation Laboratory(*)	Speciali zed Major Knowle dge	1	Compuls ory Courses	C3		P3		A3	P3					
65	0101003652	22200017	Food Microbiology Analysis	Speciali zed Major Knowle dge	2	Compuls ory Courses		C3					P1				
66	0101101089	05202157	Food Microbiology Analysis Laboratory 1(*)	Speciali zed Major Knowle dge	1	Compuls ory Courses			P3		A3	P3					
67	0101102427	05200260	Food Laws and Standards	Speciali zed Major Knowle dge	2	Compuls ory Courses		C3		P3							
68	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)(*)	Speciali zed Major Knowle dge	2	Compuls ory Courses		C4		P3					R2		
69	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	Speciali zed Major Knowle dge	1	Compuls ory Courses									R2		

70	0101102418	05203251	Major project-Food Technology (*)	Speciali zed Major Knowle dge	1	Compuls ory Courses		C4	P3	P3	A4		P3	R2	P3
71	0101100213	05204024	Major Project-Food Engineering	Speciali zed Major Knowle dge	1	Compuls ory Courses		C3	P3	P3	A4		P3		P2
72	0101006836	05205064	Internship	Speciali zed Major Knowle dge	1	Compuls ory Courses					A3		P3	R2	
73	0101102438	05204271	Graduation internship (Food Technology) (*)	Speciali zed Major Knowle dge	4	Compuls ory Courses		C3	P3		A4		P4	R2	P3
74	0101102426	05206269	Graduation thesis (Food technology) (*)	Speciali zed Major Knowle dge	6	Compuls ory Courses	C4	C4	P3	P4	A4		P4	R3	P3
75	0101007017	05200055	Brewery & Beverage Processing Technology	Speciali zed Major Knowle dge	2	Elective Courses		C4		P4			P3	R2	
76	0101004982	05201027	Practice of Brewery and Beverage Processing Technology	Speciali zed Major	1	Elective Courses			P3		A4	P4			

				Knowle dge												
77	0101006843	05200062	Seasonings, Sauce & Condiments Processing Technology	Speciali zed Major Knowle dge	2	Elective Courses		C4		P4				P3	R2	
78	0101004974	05201035	Practice of Seasonings, Sauce and Condiments Processing Technology	Speciali zed Major Knowle dge	1	Elective Courses			P3		A4	P4				
79	0101006839	05200059	Tea, Coffee & Cocoa Processing Technology	Speciali zed Major Knowle dge	2	Elective Courses		C4		P4				P3	R2	
80	0101004891	05201029	Practice of Tea, Coffee and Cocoa Processing Technology	Speciali zed Major Knowle dge	1	Elective Courses			P3		A4	P4				
81	0101006841	05200061	Fruits & Vegetables Processing Technology	Speciali zed Major Knowle dge	2	Elective Courses		C4		P4				P3	R2	
82	0101004862	05201033	Practice of Fruit and Vegetable Processing Technology	Speciali zed Major Knowle dge	1	Elective Courses			P3		A4	P4				
83	0101006840	05200060	Cereal Processing Technology	Speciali zed	2	Elective Courses		C4		P4				P3	R2	

				Major Knowledge													
84	0101004855	05201031	Practice of Cereal Processing Technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4					
85	0101006868	05200056	Milk Processing Technology	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2			
86	0101004867	05201037	Practice of Dairy Product Processing Technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4					
87	0101006847	05200063	Vegetable Oil Processing Technology	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2			
88	0101004960	05201043	Practice of Vegetable Oil Processing Technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4					
89	0101006869	05200057	Sugar & Confectionery Processing Technology	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2			

90	0101004973	05201039	Practice of Sugar and Confectionery Processing Technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4						
91	0101102750	05200286	Meat, Egg Processing Technology	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2				
92	0101102751	05201287	Practice of Meat, Egg Processing Technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4						
93	0101102754	05200290	Seafood processing technology	Specialized Major Knowledge	2	Elective Courses		C4		P4			P3	R2				
94	0101102755	05201291	Practice of seafood processing technology	Specialized Major Knowledge	1	Elective Courses			P3		A4	P4						
Courses aligned with program learning outcomes										36	37	34	46	29	41	26	23	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	1
1	0101102424	05200257	Modern Techniques of Food Processing	Specialized Professional	2	Compulsory Courses		C4	P3	P4			P3	R2	
2	0101102794	02200159	Automation in Food Technology	Specialized Professional	2	Compulsory Courses		C4	P3						
3	0101101093	05200138	Food Supply Chain Management & Traceability	Specialized Professional	2	Compulsory Courses	C3	C4	P3						
4	0101102417	05202250	Food Quality Assurance	Specialized Professional	2	Compulsory Courses		C4	P3					R2	
5	0101101095	05200161	Food Marketing and Consumer Research	Specialized Professional	2	Compulsory Courses	C4		P3						
6	0101100876	05200149	Management for Food Factory	Specialized Professional	2	Compulsory Courses		C4						R3	
7	0101102416	05207249	Special Subject - Industrial Sanitation	Specialized Professional	1	Compulsory Courses	C3	C4					P4		
8	0101102415	05207248	Special Subject - Food product Shelf-life	Specialized Professional	1	Compulsory Courses		C4					P3		
9	0101102413	05207246	Engineer's special subject (Food Technology)	Specialized Professional	1	Compulsory Courses		C4					P4		
10	0101102436	05204269	Engineer internship (Food Technology)(*)	Specialized Professional	8	Compulsory Courses			P4		A4		P4	R3	P4
11	0101102421	05203254	Engineer Major Project (Food Technology)(*)	Specialized Professional	3	Compulsory Courses		C5	P4	P3	A4		P4	R3	P4

12	0101102408	05200241	Foods' structures and properties in processing	Specialized Professional	2	Elective Courses		C4							R3	
13	0101102410	05200243	Advanced thermal food processing	Specialized Professional	2	Elective Courses		C5							R3	
14	0101101111	09200117	Environmental Treatment in Food Industry	Specialized Professional	2	Elective Courses	C3		P3				P3			
15	0101102407	05200240	Methods of Analysis and research for Functional Foods and Nutraceuticals	Specialized Professional	2	Elective Courses		C4	P4							
16	0101003909	13200008	Corporate governance	Specialized Professional	2	Elective Courses	C3			P3			P3			P4
17	0101006962	13200101	Distribution channel management	Specialized Professional	2	Elective Courses	C3			P3			P3			
18	0101002398	13200017	Negotiation skills	Specialized Professional	2	Elective Courses	C3						P4	P4		
Courses aligned with program learning outcomes							7	12	9	4	2	4	7	7	3	

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)).

3. Academic Workload

TT	Knowledge Block	Credits	Percentage (%)
1	General Education	41 Credits	25.8
2	Fundamental Major Knowledge	38 Credits	23.9
3	Specialized Major Knowledge (including Internship semester)	50 Credits	31.4
4	Specialized Advanced Knowledge	30 Credits	18.9
Total Accumulated Credits		159 Credits	

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:

- Operations & Management: Oversee operations at processing, production, and trading facilities within the food technology sector.
- Research & Academia: Conduct food technology research at educational institutions or specialized research institutes.
- Quality Control: Serve as a Technician for the analysis, evaluation, and quality control (QC) of food products at manufacturing plants or analytical laboratories.
- Product Development: Work as a Product Development (R&D) Staff/Specialist at food manufacturing companies.

10. Academic Progression and Post-Graduate Opportunities

After graduating, students may continue their education at the Master's or Doctoral level in Food Technology

11. Curriculum Content

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
I. General Education Knowledge				41	
Compulsory General Education Knowledge				39	
1.	0101100651	11200001	Philosophy of Marxism and Leninism	3 (3,0)	
2.	0101002298	11200002	Political Economics of Marxism and Leninism	2 (2,0)	(a) 0101100651
3.	0101000476	11200003	Scientific socialism	2 (2,0)	(a) 0101100651
4.	0101001625	11200004	History of the Communist Party of Vietnam	2 (2,0)	(a) 0101100651
5.	0101006322	11200005	Ho Chi Minh's Ideology	2 (2,0)	(a) 0101100651
6.	0101102246	14202001	English 1	2 (1,1)	
7.	0101102247	14202002	English 2	2 (1,1)	(a) 0101102246
8.	0101102248	14202003	English 3	2 (1,1)	(a) 0101102247
9.	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2 (0,2)	
10.	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	2 (0,2)	(a) 0101001705 (a) 0101001706 (a) 0101001707 (a) 0101001697 (a) 0101001703 (a) 0101001706
11.	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	1 (0,1)	(a) 0101001694 (a) 0101001693 (a) 0101001695 (a) 0101001709 (a) 0101001696 (a) 0101001701
12.	0101001657	17200004	National defense and security education 1	3 (3,0)	(c) 0101001662

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
					(c) 0101001669 (c) 0101001677
13.	0101001662	17300004	National defense and security education 2	2 (2,0)	(c) 0101001657 (c) 0101001669 (c) 0101001677
14.	0101001669	17301005	National defense and security education 3	1 (0,1)	(c) 0101001657 (c) 0101001662 (c) 0101001677
15.	0101001677	17221002	National defense and security education 4	2 (0,2)	(c) 0101001657 (c) 0101001662 (c) 0101001669
16.	0101102016	15200031	General Physics (Food Technology)	3 (2,1)	
17.	0101101930	15200030	Calculus (Food Technology)	3 (3,0)	
18.	0101101932	08200108	General biology	3 (3,0)	
19.	0101101934	08200109	General Microbiology	2 (2,0)	
20.	0101101933	08201101	General Microbiology (Practical)	1 (0,1)	(a) 0101101934
21.	0101101928	04200146	General chemistry 1 (Food Technology)	2 (2,0)	
22.	0101102014	04201149	Experiments in General Chemistry 1 (Food Technology)	1 (0,1)	(a) 0101101928
23.	0101102015	04200147	General chemistry 2 (Food Technology)	2 (2,0)	(a) 0101101928
24.	0101102044	04201150	Experiments in General chemistry 2 (Food Technology)	1 (0,1)	(a) 0101102014 (a) 0101102015
25.	0101101927	05202190	Academic Oral Presentation Skills	2 (1,1)	
26.	0101102003	05202191	Writing skill	2 (1,1)	
Elective General Education Knowledge (<i>Select a minimum of 1 course</i>)				2	
1.	0101003671	11200006	General Law	2 (2,0)	
2.	0101003015	15200022	Introduction to Logic	2 (2,0)	
3.	0101100941	13200003	General economics	2 (2,0)	
4.	0101004192	13200009	General psychology	2 (2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
5.	0101007586	07200239	Culinary culture	2 (2,0)	
II. Fundamental Major Knowledge				38	
Compulsory Fundamental Major Knowledge				36	
1.	0101102445	05202276	English for Food Science and Technology	2 (1,1)	(a) 0101001863
2.	0101101931	15200032	Probability and statistics for manufacturing, technology, engineering (Food Technology)	3 (2,1)	(a) 0101101930
3.	0101101929	04200148	Organic chemistry (Food Technology)	3 (3,0)	
4.	0101001863	05200001	Food Chemistry	2 (2,0)	
5.	0101001968	05200002	Food Biochemistry	2 (2,0)	(a) 0101001863
6.	0101004395	05202003	Food Chemistry & Biochemistry Laboratory	1 (0,1)	(a) 0101001863 (a) 0101001968
7.	0101102017	05200176	Food Microbiology (Food Technology)	2 (2,0)	(a) 0101101934 (a) 0101001863
8.	0101102026	07200104	Human nutrition	2 (2,0)	(a) 0101001863 (a) 0101001968
9.	0101102045	07201132	Practice Human Nutrition Science	1 (0,1)	(a) 0101102026
10.	0101007906	05201115	Introduction to Food Processing Technology	1 (0,1)	
11.	0101100873	05200133	Food Processing Technology (*)	3 (3,0)	(a) 0101001968 (a) 0101102017
12.	0101102433	05201266	Practice of Food Processing Technology (*)	1 (0,1)	(a) 0101100873
13.	0101102134	03202550	Technical drawing	2 (2,0)	
14.	0101102135	05200238	Food Engineering 1 (Mechanical transformation and Physical separation)	3 (3,0)	
15.	0101102018	05200177	Food Engineering 2 (Heat transfer)	3 (3,0)	
16.	0101102136	05200239	Food Engineering 3 (Mass Transfer)	2 (2,0)	(a) 0101102135
17.	0101005224	05201012	Food Engineering Laboratory	1 (0,1)	(a) 0101102136
18.	0101006535	22200001	Food Safety & 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))
Elective Fundamental Major Knowledge (<i>Select a minimum of 1 course</i>)				2	
1.	0101005641	05200015	Functional Foods	2 (2,0)	(a) 0101001863 (a) 0101001968 (a) 0101102017
2.	0101001087	05200018	Postharvest Technology	2 (2,0)	(a) 0101001968 (a) 0101100873
3.	0101102409	05200242	Food Fermentation Technology	2 (2,0)	(a) 0101102017
4.	0101002584	05200017	Food Chilling and Freezing Technology	2 (2,0)	
5.	0101102428	05200261	Food Materials and Preservation	2 (2,0)	(a) 0101001968 (a) 0101100873
III. Major Knowledge				50	
Compulsory Major Knowledge				41	
1.	0101100058	05208104	Experimental Design and Data Analysis	3 (2,1)	(a) 0101101931
2.	0101006365	05220045	Computer Applications in Food Technology	2 (0,2)	(a) 0101100058
3.	0101000687	05200022	Food Packaging technology	2 (2,0)	
4.	0101100220	05201113	Practice of Food Packaging Design and Inspection	1 (0,1)	(a) 0101000687
5.	0101003709	05200014	Food Additives	2 (2,0)	(a) 0101001863 (a) 0101102017
6.	0101003683	05200023	Food Product Development	2 (2,0)	(a) 0101001863 (a) 0101100873 (a) 0101102135 (a) 0101102018 (a) 0101102136 (a) 0101000687
7.	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	3 (3,0)	(a) 0101101928 (a) 0101101935 (a) 0101000687
8.	0101101091	05202159	Physical and Chemical Methods for Food Analysis Laboratory 1 (*)	2 (0,2)	(a) 0101102020
9.	0101001197	22200015	Food Sensory Evaluation	2 (2,0)	
10.	0101005005	22201016	Food Sensory Evaluation Laboratory (*)	1 (0,1)	(a) 0101001197
11.	0101003652	22200017	Food Microbiology Analysis	2 (2,0)	(a) 0101102017

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
12.	0101101089	05202157	Food Microbiology Analysis Laboratory 1 (*)	1 (0,1)	(a) 0101003652
13.	0101102427	05200260	Food Laws and Standards	2 (1,1)	(a) 0101006535
14.	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP) (*)	2 (1,1)	(a) 0101006535
15.	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	1 (1,0)	
16.	0101102418	05203251	Major project-Food Technology (*)	1 (0,1)	(a) 0101001863 (a) 0101100873 (a) 0101102135 (a) 0101102018 (a) 0101102136 (a) 0101000687 (a) 0101003683
17.	0101100213	05204024	Major Project-Food Engineering	1 (0,1)	(a) 0101102134 (a) 0101102136
18.	0101006836	05205064	Internship	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101006535 (a) 0101100873
19.	0101102438	05204271	Graduation internship (Food Technology) (*)	4 (0,4)	(a) 0101006836
20.	0101102426	05206269	Graduation thesis (Food technology) (*)	6 (0,6)	(a) 0101001863 (a) 0101102017 (a) 0101100058 (a) 0101101091 (a) 0101005005 (a) 0101101089
Elective Major Knowledge (<i>Select a minimum of 3 pairs of corresponding Theory and Practical modules</i>)				9	
1.	0101007017	05200055	Brewery & Beverage Processing Technology	2 (2,0)	(a) 0101100873
2.	0101004982	05201027	Practice of Brewery and Beverage Processing Technology	1 (0,1)	(a) 0101007017
3.	0101006843	05200062	Seasonings, Sauce & Condiments Processing Technology	2 (2,0)	(a) 0101100873

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
4.	0101004974	05201035	Practice of Seasonings, Sauce and Condiments Processing Technology	1 (0,1)	(a) 0101001863 (a) 0101102017 (a) 0101100873 (a) 0101102433
5.	0101006839	05200059	Tea, Coffee & Cocoa Processing Technology	2 (2,0)	(a) 0101001968 (a) 0101102017 (a) 0101100873
6.	0101004891	05201029	Practice of Tea, Coffee and Cocoa Processing Technology	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101100873
7.	0101006841	05200061	Fruits & Vegetables Processing Technology	2 (2,0)	(a) 0101100873 (a) 0101001968
8.	0101004862	05201033	Practice of Fruit and Vegetable Processing Technology	1 (0,1)	(a) 0101006841
9.	0101006840	05200060	Cereal Processing Technology	2 (2,0)	(a) 0101100873
10.	0101004855	05201031	Practice of Cereal Processing Technology	1 (0,1)	(a) 0101006840
11.	0101006868	05200056	Milk Processing Technology	2 (2,0)	(a) 0101001968 (a) 0101102017 (a) 0101100873 (a) 0101102433 (c) 0101004867
12.	0101004867	05201037	Practice of Dairy Product Processing Technology	1 (0,1)	(a) 0101001968 (a) 0101102017 (a) 0101100873 (a) 0101102433 (c) 0101006868
13.	0101006847	05200063	Vegetable Oil Processing Technology	2 (2,0)	(a) 0101100873
14.	0101004960	05201043	Practice of Vegetable Oil Processing Technology	1 (0,1)	(a) 0101006847
15.	0101006869	05200057	Sugar & Confectionery Processing Technology	2 (2,0)	(a) 0101001968 (a) 0101102017 (a) 0101100873 (a) 0101102433
16.	0101004973	05201039	Practice of Sugar and Confectionery Processing Technology	1 (0,1)	(a) 0101006869
17.	0101102750	05200286	Meat, Egg Processing Technology	2 (2,0)	(a) 0101100873

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
18.	0101102751	05201287	Practice of Meat, Egg Processing Technology	1 (0,1)	(a) 0101102750
19.	0101102754	05200290	Seafood processing technology	2 (2,0)	
20.	0101102755	05201291	Practice of Seafood processing technology	1 (0,1)	(a) 0101102754
IV. Specialized and Advanced Knowledge				30	
Compulsory Specialized Knowledge				26	
1.	0101102424	05200257	Modern Techniques of Food Processing	2 (2,0)	(a) 0101100873
2.	0101102794	02200159	Automation in Food Technology	2 (2,0)	
3.	0101101093	05200138	Food Supply Chain Management & Traceability	2 (2,0)	(a) 0101102427
4.	0101102417	05202250	Food Quality Assurance	2 (1,1)	(a) 0101100058
5.	0101101095	05200161	Food Marketing and Consumer Research	2 (2,0)	
6.	0101100876	05200149	Management for Food Factory	2 (2,0)	
7.	0101102416	05207249	Special Subject - Industrial Sanitation	1 (1,0)	(a) 0101006535
8.	0101102415	05207248	Special Subject - Food product Shelf-life	1 (1,0)	(a) 0101001863 (a) 0101001968 (a) 0101102017
9.	0101102413	05207246	Engineer's special subject (Food technology)	1 (1,0)	
10.	0101102436	05204269	Engineer internship (Food technology)(*)	8 (0,8)	(a) 0101102438
11.	0101102421	05203254	Engineer Major Project (Food Technology)(*)	3 (0,3)	(a) 0101100213
Elective Specialized and Advanced Knowledge (Select a minimum of 2 courses)				4	
1.	0101102408	05200241	Foods' structures and properties in processing	2 (2,0)	(a) 0101100873
2.	0101102410	05200243	Advanced thermal food processing	2 (2,0)	(a) 0101100873
3.	0101101111	09200117	Environmental Treatment in Food Industry	2 (2,0)	
4.	0101102407	05200240	Methods of Analysis and research for Functional Foods and Nutraceuticals	2 (2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
5.	0101003909	13200008	Corporate governance	2 (2,0)	
6.	0101006962	13200101	Distribution channel management	2 (2,0)	
7.	0101002398	13200017	Negotiation skills	2 (2,0)	
Total Theory Credits (Excluding Physical Education and National Defense-Security Education *)				105	
Total Credits for Practice, Internship, and Thesis (Excluding Physical Education and National Defense-Security Education *)				54	
Total Credits for the Entire Program (Excluding Physical Education and National Defense-Security Education*)				159	

12. Training Curriculum

No .	Course Code	Internal Code	Course Title	Credits	Note
Semester 1: 13 accumulated credits + 8 non accumulated credits					
Compulsory Courses				13	
1.	0101100651	11200001	Philosophy of Marxism and Leninism	3 (3,0)	
2.	0101001657	17200004	National defense and security education 1	3 (3,0)	Không tích lũy
3.	0101001662	17300004	National defense and security education 2	2 (2,0)	Không tích lũy
4.	0101001669	17301005	National defense and security education 3	1 (0,1)	Không tích lũy
5.	0101001677	17221002	National defense and security education 4	2 (0,2)	Không tích lũy
6.	0101101934	08200109	General Microbiology	2 (2,0)	
7.	0101101928	04200146	General chemistry 1 (Food Technology)	2 (2,0)	
8.	0101101929	04200148	Organic chemistry (Food Technology)	3 (3,0)	
9.	0101007906	05201115	Introduction to Food Processing Technology	1 (0,1)	
10.	0101102134	03202550	Technical drawing	2 (2,0)	
Semester 2: 22 accumulated credits					
Compulsory Courses				22	
1.	0101102246	14202001	English 1	2 (1,1)	
2.	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2 (,02)	Không tích lũy
3.	0101102016	15200031	General Physics (Food Technology)	3 (2,1)	
4.	0101101930	15200030	Calculus (Food Technology)	3 (3,0)	
5.	0101101932	08200108	General Biology	3 (3,0)	
6.	0101101933	08201101	General Microbiology (Practical)	1 (0,1)	
7.	0101102014	04201149	Experiments in General Chemistry 1 (Food Technology)	1 (0,1)	
8.	0101102015	04200147	General chemistry 2 (Food Technology)	2 (2,0)	
9.	0101101927	05202190	Academic Oral Presentation Skills	2 (1,1)	

No .	Course Code	Internal Code	Course Title	Credits	Note
10.	0101001863	05200001	Food Chemistry	2 (2,0)	
11.	0101102135	05200238	Food Engineering 1 (Mechanical transformation and Physical separation)	3 (3,0)	
Semester 3: 20 accumulated credits + 2 non accumulated credits					
Compulsory Courses				20	
1.	0101002298	11200002	Political Economics of Marxism and Leninism	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)	Không tích lũy
4.	0101102044	04201150	Experiments in General Chemistry 2 (Food Technology)	1 (0,1)	
5.	0101101931	15200032	Probability and Statistics for manufacturing, technology, engineering (Food Technology)	3 (2,1)	
6.	0101001968	05200002	Food Biochemistry	2 (2,0)	
7.	0101102017	05200176	Food Microbiology (Food Technology)	2 (2,0)	
8.	0101102018	05200177	Food Engineering 2 (Heat transfer)	3 (3,0)	
9.	0101102020	05200212	Physical and Chemical Methods for Food Analysis 1	3 (3,0)	
10.	0101001197	22200015	Food Sensory Evaluation	2 (2,0)	
Elective Courses (Select a minimum of 1 course)				2	
1.	0101003671	11200006	General Law	2 (2,0)	
2.	0101003015	15200022	Introduction to Logic	2 (2,0)	
3.	0101100941	13200003	General economics	2 (2,0)	
4.	0101004192	13200009	General psychology	2 (2,0)	
5.	0101007586	07200239	Culinary culture	2 (2,0)	
Semester 4: 19 accumulated credits + 1 non accumulated credits					
Compulsory Courses				19	

No .	Course Code	Internal Code	Course Title	Credits	Note
1.	0101000476	11200003	Scientific socialism	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)	Không tích lũy
4.	0101102003	05202191	Writing skill	2 (1,1)	
5.	0101004395	05202003	Food Chemistry & Biochemistry Laboratory	1 (0,1)	
6.	0101100873	05200133	Food Processing Technology(*)	3 (3,0)	
7.	0101102136	05200239	Food Engineering 3 (Mass Transfer)	2 (2,0)	
8.	0101006535	22200001	Food Safety & Sanitation	2 (2,0)	
9.	0101101091	05202159	Physical and Chemical Methods for Food Analysis Laboratory 1(*)	2 (0,2)	
10.	0101005005	22201016	Food Sensory Evaluation Laboratory(*)	1 (0,1)	
11.	0101003652	22200017	Food Microbiology Analysis	2 (2,0)	
Semester 5: 24 accumulated credits + 0 non accumulated credits					
Compulsory Courses				19	
1.	0101001625	11200004	History of the Communist Party of Vietnam	2 (2,0)	
2.	010110245	05202276	English for Food Science and Technology	2 (1,1)	
3.	0101102026	07200104	Human nutrition	2 (2,0)	
4.	0101102433	05201266	Practice of Food Processing Technology(*)	1 (0,1)	
5.	0101005224	05201012	Food Engineering Laboratory	1 (0,1)	
6.	0101000687	05200022	Food Packaging technology	2 (2,0)	
7.	0101003709	05200014	Food Additives	2 (2,0)	
8.	0101101089	05202157	Food Microbiology Analysis Laboratory 1(*)	1 (0,1)	
9.	0101102427	05200260	Food Laws and Standards	2 (1,1)	
10.	0101102424	05200257	Modern Techniques of Food Processing	2 (2,0)	

No .	Course Code	Internal Code	Course Title	Credits	Note
11.	0101102415	05207248	Special Subject - Food product Shelf-life	1 (1,0)	
12.	0101006836	05205064	Internship	1 (0,1)	
Fundamental Electives (<i>Select a minimum of 1 course</i>)				2	
1.	0101005641	05200015	Functional Foods	2 (2,0)	
2.	0101001087	05200018	Postharvest Technology	2 (2,0)	
3.	0101102409	05200242	Food Fermentation Technology	2 (2,0)	
4.	0101002584	05200017	Food Chilling and Freezing Technology	2 (2,0)	
5.	0101102428	05200261	Food Materials and Preservation	2 (2,0)	
Specialized Electives (<i>Minimum of 1 theory and 1 related practice course</i>)				3	
1.	0101007017	05200055	Brewery & Beverage Processing Technology	2 (2,0)	
2.	0101004982	05201027	Practice of Brewery and Beverage Processing Technology	1 (0,1)	
3.	0101006843	05200062	Seasonings, Sauce & Condiments Processing Technology	2 (2,0)	
4.	0101004974	05201035	Practice of Seasonings, Sauce and Condiments Processing Technology	1 (0,1)	
5.	0101006839	05200059	Tea, Coffee & Cocoa Processing Technology	2 (2,0)	
6.	0101004891	05201029	Practice of Tea, Coffee and Cocoa Processing Technology	1 (0,1)	
7.	0101006841	05200061	Fruits & Vegetables Processing Technology	2 (2,0)	
8.	0101004862	05201033	Practice of Fruit and Vegetable Processing Technology	1 (0,1)	
9.	0101006840	05200060	Cereal Processing Technology	2 (2,0)	
10.	0101004855	05201031	Practice of Cereal Processing Technology	1 (0,1)	
11.	0101006868	05200056	Milk Processing Technology	2 (2,0)	
12.	0101004867	05201037	Practice of Dairy Product Processing Technology	1 (0,1)	
13.	0101006847	05200063	Vegetable Oil Processing Technology	2 (2,0)	

No .	Course Code	Internal Code	Course Title	Credits	Note
14.	0101004960	05201043	Practice of Vegetable Oil Processing Technology	1 (0,1)	
15.	0101006869	05200057	Sugar & Confectionery Processing Technology	2 (2,0)	
16.	0101004973	05201039	Practice of Sugar and Confectionery Processing Technology	1 (0,1)	
17.	0101102750	05200286	Meat, Egg Processing Technology	2 (2,0)	
18.	0101102751	05201287	Practice of Meat, Egg Processing Technology	1 (0,1)	
19.	0101102754	05200290	Seafood processing technology	2 (2,0)	
20.	0101102755	05201291	Practice of seafood processing technology	1 (0,1)	
Semester 6: 22 accumulated credits + 0 non accumulated credits					
Compulsory Courses				16	
1.	0101006322	11200005	Ho Chi Minh's Ideology	2 (2,0)	
2.	0101100058	05208104	Experimental Design and Data Analysis	3 (2,1)	
3.	0101100220	05201113	Practice of Food Packaging Design and Inspection	1 (0,1)	
4.	0101003683	05200023	Food Product Development	2 (2,0)	
5.	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)(*)	2 (1,1)	
6.	0101100213	05204024	Major Project-Food Engineering	1 (0,1)	
7.	0101102045	07201132	Practice Human Nutrition Science	1 (0,1)	
8.	0101102794	02200159	Automation in Food Technology	2 (2,0)	
9.	0101101095	05200161	Food Marketing and Consumer Research	2 (2,0)	
Elective Courses (Select at least 2 theoretical modules and 2 corresponding practical modules)				6	
1.	0101007017	05200055	Brewery & Beverage Processing Technology	2 (2,0)	
2.	0101004982	05201027	Practice of Brewery and Beverage Processing Technology	1 (0,1)	
3.	0101006843	05200062	Seasonings, Sauce & Condiments Processing Technology	2 (2,0)	

No .	Course Code	Internal Code	Course Title	Credits	Note
4.	0101004974	05201035	Practice of Seasonings, Sauce and Condiments Processing Technology	1 (0,1)	
5.	0101006839	05200059	Tea, Coffee & Cocoa Processing Technology	2 (2,0)	
6.	0101004891	05201029	Practice of Tea, Coffee and Cocoa Processing Technology	1 (0,1)	
7.	0101006841	05200061	Fruits & Vegetables Processing Technology	2 (2,0)	
8.	0101004862	05201033	Practice of Fruit and Vegetable Processing Technology	1 (0,1)	
9.	0101006840	05200060	Cereal Processing Technology	2 (2,0)	
10.	0101004855	05201031	Practice of Cereal Processing Technology	1 (0,1)	
11.	0101006868	05200056	Milk Processing Technology	2 (2,0)	
12.	0101004867	05201037	Practice of Dairy Product Processing Technology	1 (0,1)	
13.	0101006847	05200063	Vegetable Oil Processing Technology	2 (2,0)	
14.	0101004960	05201043	Practice of Vegetable Oil Processing Technology	1 (0,1)	
15.	0101006869	05200057	Sugar & Confectionery Processing Technology	2 (2,0)	
16.	0101004973	05201039	Practice of Sugar and Confectionery Processing Technology	1 (0,1)	
17.	0101102750	05200286	Meat, Egg Processing Technology	2 (2,0)	
18.	0101102751	05201287	Practice of Meat, Egg Processing Technology	1 (0,1)	
19.	0101102754	05200290	Seafood processing technology	2 (2,0)	
20.	0101102755	05201291	Practice of Seafood processing technology	1 (0,1)	
Semester 7: 15 accumulated credits + 0 non accumulated credits					
Compulsory Courses				15	
1.	0101006365	05220045	Computer Applications in Food Technology	2 (0,2)	
2.	0101102411	05207244	Special Subject - Food Innovation and Entrepreneurship	1 (1,0)	

No .	Course Code	Internal Code	Course Title	Credits	Note
3.	0101102418	05203251	Major Project – Food Engineering (*)	1 (0,1)	
4.	0101102438	05204271	Graduation internship (Food Technology) (*)	4 (0,4)	
5.	0101102426	05206269	Graduation thesis (Food Technology) (*)	6 (0,6)	
6.	0101102416	05207249	Special Subject - Industrial Sanitation	1 (1,0)	
Semester 8: 22 accumulated credits + 0 non accumulated credits					
Compulsory Courses				18	
1.	0101101093	05200138	Food Supply Chain Management & Traceability	2 (2,0)	
2.	0101102417	05202250	Food Quality Assurance	2 (1,1)	
3.	0101100876	05200149	Management for Food Factory	2 (2,0)	
4.	0101102413	05207246	Engineer's special subject (Food Technology)	1 (1,0)	
5.	0101102436	05204269	Engineer internship (Food Technology)(*)	8 (0,8)	
6.	0101102421	05203254	Engineer Major Project (Food Technology) (*)	3 (0,3)	
Elective Courses (Select a minimum of 2 course)				4	
1.	0101102408	05200241	Foods' structures and properties in processing	2 (2,0)	
2.	0101102410	05200243	Advanced thermal food processing	2 (2,0)	
3.	0101101111	09200117	Environmental Treatment in Food Industry	2 (2,0)	
4.	0101102407	05200240	Methods of Analysis and research for Functional Foods and Nutraceuticals	2 (2,0)	
5.	0101003909	13200008	Corporate governance	2 (2,0)	
6.	0101006962	13200101	Distribution channel management	2 (2,0)	
7.	0101002398	13200017	Negotiation skills	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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1. Educational Objectives.....	1
2. Program Learning Outcomes - PLOs.....	2
3. Academic Workload	20
4. Training Duration	20
5. Degree Conferred.....	20
6. Admission Requirements	20
7. Learning Assessment Methods.....	21
8. Academic Regulations and Graduation Requirements	21
9. Career Opportunities	21
10. Academic Progression and Post-Graduate Opportunities.....	22
11. Curriculum Content.....	22
12. Training Curriculum	30
13. Quality Control and Educational Quality Assurance.....	37
14. Implementation Guidelines	37
15. Program Approval.....	38