

GENERAL TRAINING SCHEDULE
FOR FOOD TECHNOLOGY
(BACHELOR OF SCIENCE)

No	Course Title	Credit (s)	S1	S2	S3	S4	S5	S6	S7	S8
	General Education	41								
	Compulsory Courses	39								
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	Physical Education 1	x		x						
10	Physical Education 2	x			x					

11	Physical Education 3	x				x				
12	National Defense and Security Education 1	x	x							
13	National Defense and Security Education 2	x	x							
14	National Defense and Security Education 3	x	x							
15	National Defense and Security Education 4	x	x							
16	General Physics (Food Technology)	3		3						
17	Calculus (Food Technology)	3		3						
18	General biology	3		3						
19	General Microbiology	2	2							
20	General Microbiology (Practical)	1		1						
21	General chemistry 1 (Food Technology)	2	2							
22	Experiments in General Chemistry 1 (Food Technology)	1		1						
23	General chemistry 2 (Food Technology)	2		2						
24	Experiments in General chemistry 2 (Food Technology)	1			1					
25	Academic Oral Presentation Skills	2		2						
26	Writing skill	2				2				
	Elective Courses	2								
	<i>Select at least 1 course</i>	2			2					

27	General Law	2			x					
28	Introduction to Logic	2			x					
29	General economics	2			x					
30	General psychology	2			x					
31	Culinary culture	2			x					
	Fundamental Major Knowledge	38								
	Compulsory Courses	36								
32	English for Food Science and Technology	2					2			
33	Probability and statistics for manufacturing, technology, engineering (Food Technology)	3			3					
34	Organic chemistry (Food Technology)	3	3							
35	Food Chemistry	2		2						
36	Food Biochemistry	2			2					
37	Food Chemistry & Biochemistry Laboratory	1				1				
38	Food Microbiology (Food Technology)	2			2					
39	Human nutrition	2					2			
40	Practice Human Nutrition Science	1						1		
41	Introduction to Food Processing Technology	1	1							
42	Food Processing Technology (*)	3				3				
43	Practice of Food Processing Technology (*)	1					1			
44	Technical drawing	2	2							
45	Food Engineering 1 (Mechanical transformation and Physical separation)	3		3						

46	Food Engineering 2 (Heat transfer)	3			3					
47	Food Engineering 3 (Mass Transfer)	2				2				
48	Food Engineering Laboratory	1					1			
49	Food Safety & Sanitation	2				2				
	Elective Courses (<i>Select at least 1 course</i>)	2					2			
50	Functional Foods	2					x			
51	Postharvest Technology	2					x			
52	Food Fermentation Technology	2					x			
53	Food Chilling and Freezing Technology	2					x			
54	Food Materials and Preservation	2					x			
	Specialized Major Knowledge (including corporate semester knowledge)	50								
	Compulsory Courses	41								
55	Experimental Design and Data Analysis	3						3		
56	Computer Applications in Food Technology	2							2	
57	Food Packaging Technology	2					2			
58	Practice of Food Packaging Design and Inspection	1						1		
59	Food Additives	2					2			
60	Food Product Development	2						2		
61	Physical and Chemical Methods for Food Analysis 1	3			3					
62	Physical and Chemical Methods for Food Analysis Laboratory 1(*)	2				2				

63	Food Sensory Evaluation	2			2					
64	Food Sensory Evaluation Laboratory(*)	1				1				
65	Food Microbiology Analysis	2				2				
66	Food Microbiology Analysis Laboratory 1(*)	1					1			
67	Food Laws and Standards	2					2			
68	Hazard Analysis and Critical Control Point (HACCP)(*)	2						2		
69	Special Subject - Food Innovation and Entrepreneurship	1							1	
70	Major project-Food Technology (*)	1							1	
71	Major Project-Food Engineering	1						1		
72	Internship	1					1			
73	Graduation internship (Food Technology) (*)	4							4	
74	Graduation thesis (Food technology) (*)	6							6	
	Elective Courses	9								
	<i>Select at least 9 credits (3 theoretical modules and related practical modules)</i>						3	6		
75	Brewery & Beverage Processing Technology	2					x	x		
76	Practice of Brewery and Beverage Processing Technology	1					x	x		
77	Seasonings, Sauce & Condiments Processing Technology	2					x	x		
78	Practice of Seasonings, Sauce and Condiments Processing Technology	1					x	x		

79	Tea, Coffee & Cocoa Processing Technology	2					X	X		
80	Practice of Tea, Coffee and Cocoa Processing Technology	1					X	X		
81	Fruits & Vegetables Processing Technology	2					X	X		
82	Practice of Fruit and Vegetable Processing Technology	1					X	X		
83	Cereal Processing Technology	2					X	X		
84	Practice of Cereal Processing Technology	1					X	X		
85	Milk Processing Technology	2					X	X		
86	Practice of Dairy Product Processing Technology	1					X	X		
87	Vegetable Oil Processing Technology	2					X	X		
88	Practice of Vegetable Oil Processing Technology	1					X	X		
89	Sugar & Confectionery Processing Technology	2					X	X		
90	Practice of Sugar and Confectionery Processing Technology	1					X	X		
91	Meat, Egg Processing Technology	2					X	X		
92	Practice of Meat, Egg Processing Technology	1					X	X		
93	Seafood processing technology	2					X	X		
94	Practice of seafood processing technology	1					X	X		
	Total	129	13	22	22	19	21	18	14	0