

SEMESTER-BASED TRAINING SCHEDULE FOR FOOD TECHNOLOGY

(BACHELOR OF ENGINEERING)

No.	Course Code	Internal Code	Course Title	Credit (s)	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 Policy of the Communist Party of Vietnam 1	3 (3,0)	non-accumulated
3.	0101001662	17300004	National Defense and Security Policy of the Communist Party of Vietnam 2	2 (2,0)	non-accumulated
4.	0101001669	17301005	National Defense and Security Policy of the Communist Party of Vietnam 3	1 (0,1)	non-accumulated
5.	0101001677	17221002	National Defense and Security Policy of the Communist Party of Vietnam 4	2 (0,2)	non-accumulated
6.	0101101934	08200109	General Microbiology (Food Technology)	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	1 (0,1)	
10.	0101102134	03202550	Engineering drawing	2 (2,0)	
Semester 2: 22 accumulated credits + 2 non-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 (0,2)	non-accumulated
3.	0101102016	15200031	General Physics (Food Technology)	3 (2,1)	
4.	0101101930	15200030	Calculus (Food Technology)	3 (3,0)	
5.	0101101932	08200108	General biology (Food Technology)	3 (3,0)	
6.	0101101933	08201101	General Microbiology Laboratory (Food Technology)	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	2 (1,1)	
10.	0101001863	05200001	Food chemistry	2 (2,0)	
11.	0101102135	05200238	Food Engineering I (Mechanical transformation and Physical separation)	3 (3,0)	
Semester 3: 22 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)	non-accumulated
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 chemistry and biochemistry laboratory	2 (2,0)	
7.	0101102017	05200176	Food Microbiology (Food Technology)	2 (2,0)	
8.	0101102018	05200177	Food Engineering II (Heat transfer in Food Technology)	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 at least 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	
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)	non-accumulated
4.	0101102003	05202191	Writing skills	2 (1,1)	
5.	0101004395	05202003	Food chemistry and biochemistry laboratory	1 (0,1)	
6.	0101100873	05200133	Food processing technology (*)	3 (3,0)	

7.	0101102136	05200239	Food Engineering III (Mass Transfer in Food Technology)	2 (2,0)	
8.	0101006535	22200001	Food Hygiene & Safety	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)	
11.	0101102415	05207248	Special Subject - Food product Shelf-life	1 (1,0)	
12.	0101006836	05205064	Internship	1 (0,1)	
Fundamental Electives (Select a minimum of 1 course)				2	
1.	0101005641	05200015	Functional Food	2 (2,0)	

2.	0101001087	05200018	Post harvest 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 and 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	Fruit and Vegetable Processing Technology	2 (2,0)	
8.	0101004862	05201033	Practice of Fruit & vegetable processing technology	1 (0,1)	
9.	0101006840	05200060	Cereals processing technology	2 (2,0)	
10.	0101004855	05201031	Practice of cereal processing technology	1 (0,1)	
11.	0101006868	05200056	Dairy Processing Technology	2 (2,0)	
12.	0101004867	05201037	Practice of Dairy 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 and Confectionary 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	Design and Inspection of Food Packaging (Laboratory)	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 (<i>Select at least 2 theoretical modules and 2 related practical modules</i>)				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 and 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	Fruit and Vegetable Processing Technology	2 (2,0)	
8.	0101004862	05201033	Practice of Fruit & vegetable processing technology	1 (0,1)	
9.	0101006840	05200060	Cereals processing technology	2 (2,0)	
10.	0101004855	05201031	Practice of cereal processing technology	1 (0,1)	
11.	0101006868	05200056	Dairy Processing Technology	2 (2,0)	
12.	0101004867	05201037	Practice of Dairy 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 and Confectionary 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)	
3.	0101102418	05203251	Major project-Food Technology (*)	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	2 (2,0)	

			in processing		
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 Management	2 (2,0)	
6.	0101006962	13200101	Distribution Channel Management	2 (2,0)	
7.	0101002398	13200017	Negotiation skills	2 (2,0)	