

SEMESTER-BASED TRAINING SCHEDULE
DOCTORAL PROGRAM IN FOOD TECHNOLOGY
(with Master's Degree)

(Doctoral training program for applicants with a master's degree)

No	Course Code	Internal Code	Course Title	Credit (s)	Note
Semester 1: 8 credits					
Compulsory Courses				4 (4,0)	
1.	0310101882	05400001	<i>Advanced scientific research methods</i>	2 (2,0)	
2.	0310101858	05400002	<i>Advanced technologies in food industry</i>	2 (2,0)	
Elective Courses (Select at least 4 course)				4 (4,0)	
1.	0310101895	05400003	<i>Advanced Food Preservation Engineering</i>	2 (2,0)	
2.	0310101860	05400004	<i>Engineering Properties of Food</i>	2 (2,0)	
3.	0310101861	05400005	<i>Chemistry of Natural Products</i>	2 (2,0)	
4.	0310101862	05400006	<i>Advanced Analytical Techniques in Food Analysis</i>	2 (2,0)	
Semester 2: 10 credits					
Compulsory Courses				6 (0,6)	
1.	0310101869	05407013	<i>Special Topics 1</i>	6 (0,6)	
Elective Courses (Select at least 4 course)				4 (4,0)	

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1.	0310101863	05400007	<i>Food Enzymology</i>	2 (2,0)	
2.	0310101864	05400008	<i>Functional Probiotics and Applications</i>	2 (2,0)	
3.	0310101865	05400009	<i>Advanced Transport Phenomena</i>	2 (2,0)	
4.	0310101866	05400010	<i>Modern technology for food traceability and authentication</i>	2 (2,0)	
5.	0310101867	05400011	<i>Advanced Food Supply Chain Management</i>	2 (2,0)	
6.	0310101868	05400012	<i>Membrane technology</i>	2 (2,0)	
Semester 3: 6 credits					
Compulsory Courses				6 (0,6)	
1.	0310101870	05407014	<i>Special Topics 2</i>	6 (0,6)	
Semester 4: 6 credits					
Học phần bắt buộc				6 (0,6)	
1.	0310101871	05407015	<i>Special Topics 3</i>	6 (0,6)	
Semester 5,6: 60 credits					
Compulsory Courses				60 (0,60)	
1.	0310101872	05406016	<i>PhD Thesis</i>	60 (0,60)	