

GENERAL TRAINING SCHEDULE

MASTER'S PROGRAM IN FOOD TECHNOLOGY

1. Training Curriculum (Application-oriented programme)

No	Course Code	Course Title	Credit (s)	S1	S2	S3
I. Compulsory Courses			32			
1	0312100408	Philosophy of Marxism and Leninism	3 (3,0)	3		
2	0312102399	Scientific research method	2 (2,0)	2		
3	0312100584	Advanced technologies in food analysis	2 (2,0)	2		
4	0312100585	Advanced technologies in food analysis laboratory practices	1 (0,1)		1	
5	0312100586	Enzyme and protein technology	2 (2,0)	2		
6	0312100587	Enzyme and protein technology laboratory practices	1 (0,1)		1	
7	0312102400	Modern fermentation technology	2 (2,0)	2		
8	0312102971	Laboratory of modern fermentation technology	1 (0,1)		1	

9	0312100588	Isolation and application of bioactive compounds	2 (2,0)		2	
10	0312100589	Food marketing and consumer behavior	2 (2,0)		2	
11	0312102972	Modeling and optimization in food technology	2 (2,0)		2	
12	0310101408	Food supply chain management and traceability	2 (2,0)		2	
13	0310101402	Management for Food Factory	2 (2,0)		2	
14	0312100580	Project management	2 (2,0)	2		
15	0312102403	Special subject-Industrial cleaning	1 (1,0)	1		
16	0312102973	Special subject-food shelf-life	1 (1,0)		1	
17	0312102974	Food technology's special subject	1 (1,0)			1
18	0312101405	Food processing project	3 (0,3)			3
II. Elective Courses (Select at least 03 courses from Group A and at least 03 courses from Group B)			12			
<i>Group A: Chọn tối thiểu 03 học phần</i>			6			
19	0312102401	Automation in food technology	2 (2,0)	2		

20	0312101401	Advanced technologies in food processing	2 (2,0)	2		
21	0312102402	Food quality assurance	2 (2,0)	2		
22	0312102975	Quality and food safety control in food service	2 (2,0)	2		
23	0312101404	Food defense and food fraud	2 (2,0)	2		
24	0312102976	Water supplying and wastewater in aquatic processing	2 (2,0)	2		
25	0312102977	Modern techniques of seafood processing	2 (2,0)	2		
26	0312102978	Management and utilization of aquatic by-products	2 (2,0)	2		
<i>Group B: Select at least 2 courses</i>			4			
27	0312100579	Structure and physical properties in food processing	2 (2,0)		2	
28	0312101406	Advanced thermal food processing	2 (2,0)		2	
29	0312101403	Waste treatment in food industry	2 (2,0)		2	
30	0312100594	Research and analytical method for functional food	2 (2,0)		2	
31	0312103006	Corporate Management	2 (2,0)		2	

32	0312103007	Distribution Channel Management	2 (2,0)		2	
33	0312103008	Negotiation skills	2 (2,0)		2	
34	0312102979	Implementing iso 17025:2017	2 (2,0)		2	
35	0312101439	Efficient management and use of energy	2 (2,0)		2	
36	0312102980	Pre/probiotics and chemicals application in fisheries	2 (2,0)		2	
37	0312102981	Aquatic animal pathology	2 (2,0)		2	
38	0312101407	Computer Applications in Food Technology	2 (0,2)		2	
39	0312100596	Microencapsulation and nano-technology in food technology	2 (2,0)		2	
III. Internship			8			
40	0312102982	Internship	8 (0,8)			8
IV. Graduation thesis			8			
41	0312102983	Graduation thesis	8 (0,8)			8

2. Training Curriculum (Research-Oriented Programme)

No.	Course Code	Internal Code	Course Title	Credit (s)	Course Conditions (Pre-course (a); Prerequisite (b); Corequisite (c))
I. Compulsory courses				19	
1	0311100408	11100012	Philosophy of Marxism and Leninism	3 (3,0)	
2	0311102399	05100564	Scientific research method	2 (2,0)	
3	0311101401	05100509	Advanced technologies in food processing	2 (2,0)	
4	0311100584	05100511	Advanced technologies in food analysis	2 (2,0)	
5	0311100585	05101512	Advanced technologies in food analysis laboratory practices	1 (0,1)	
6	0311100586	05100513	Enzyme and protein technology	2 (2,0)	
7	0311100587	05101514	Enzyme and protein technology laboratory practices	1 (0,1)	
8	0311102972	05100567	Modeling and optimization in food technology	2 (2,0)	
9	0311100589	05100518	Food marketing and consumer behavior	2 (2,0)	

10	0311101402	05100562	Management for Food Factory	2 (2,0)	
II. ELECTIVE COURSES (Select at least five (05) courses from Group A and at least two (02) courses from Group B)				14	
<i>Group A:</i> Select at least 05 courses				10	
11	0311102400	05100565	Modern fermentation technology	2 (2,0)	
12	0311102971	05101566	Laboratory of modern fermentation technology	1 (0,1)	
13	0311100588	05100515	Isolation and application of bioactive compounds	2 (2,0)	
14	0311100596	05100539	Microencapsulation and nano-technology in food technology	2 (2,0)	
15	0311101408	05100138	Food supply chain management and traceability	2 (2,0)	
16	0311102403	05107568	Special subject-Industrial cleaning	1 (1,0)	
17	0311102973	05107569	Special subject-food shelf-life	1 (1,0)	
18	0311102974	05107570	Food technology's special subject	1 (1,0)	
19	0311100580	05100588	Project management	2 (2,0)	
20	0311102401	02100030	Automation in food technology	2 (2,0)	
21	0311102402	05102571	Food quality assurance	2 (1,1)	

22	0311102975	05100572	Quality and food safety control in food service	2 (2,0)	
23	0311101404	05100553	Food defense and food fraud	2 (2,0)	
24	0311102976	05100583	Water supplying and wastewater in aquatic processing	2 (2,0)	
25	0311102977	05100573	Modern techniques of seafood processing	2 (2,0)	
26	0311102978	05100574	Management and utilization of aquatic by-products	2 (2,0)	
<i>Group B: Select at least 02 courses</i>				4	
27	0311100579	05100547	Structure and physical properties in food processing	2 (2,0)	
28	0311101406	05100543	Advanced thermal food processing	2 (2,0)	
29	0311101403	05100508	Waste treatment in food industry	2 (2,0)	
30	0311100594	05100563	Research and analytical method for functional food	2 (2,0)	
31	0311103006	13200101	Corporate Management	2 (2,0)	
32	0311103007	13200008	Distribution Channel Management	2 (2,0)	
33	0311103008	13200017	Negotiation skills	2 (2,0)	

34	0311102979	05100575	Implementing iso 17025:2017	2 (2,0)	
35	0311101439	02100014	Efficient management and use of energy	2 (2,0)	
36	0311102980	05100576	Pre/probiotics and chemicals application in fisheries	2 (2,0)	
37	0311102981	05100577	Aquatic animal pathology	2 (2,0)	
38	0311101407	05101131	Computer Applications in Food Technology	2 (0,2)	
III. Research topic, internship				12	
39	0311103026	05107584	Research topic 1	3 (0,3)	
40	0311103027	05107585	Research topic 2	3 (0,3)	
41	0311103028	05107586	Research topic 2	3 (0,3)	
42	0311101414	05100557	Internship	3 (0,3)	
IV. Graduation thesis				15	
43	0311103029	05106587	Graduation thesis	15 (0,15)	
Total credits				60	