

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

No.	Course Code	Internal Code	Course Title	Credit (s)	Note
Semester 1: 16 credits					
Compulsory Courses				16(16,0)	
1.	0310100408	11100011	Philosophy	3(3,0)	
2.	0310101399	05100548	Research methodology and scientific paper writing	2(2,0)	
3.	0310101400	05100504	Design of Experiment and Data Analysis	3(3,0)	
4.	0310100579	05100547	Structure and Physical Properties in Food Processing	2(2,0)	
5.	0310101401	05100509	Modern techniques in food processing	2(2,0)	
6.	0310100586	05100513	Protein and Enzyme Technology	2(2,0)	
7.	0310100584	05100511	Advanced Analytical Methods in Food Analysis	2(2,0)	
Học kỳ 2: 10 credits					
Compulsory Courses				2(0,2)	

No.	Course Code	Internal Code	Course Title	Credit (s)	Note
1.	0310100587	05101514	Protein and Enzyme Technology Laboratory	1(0,1)	
2.	0310101585	05101512	Advanced Analytical Methods in Food Analysis Laboratory	1(0,1)	
Elective Courses (Select at least 8 course)				8(8,0)	
3.	0310100588	05100515	Bioactive substances: Collection and application	2(2,0)	
4.	0310100596	05100539	Food microencapsulation and nanoencapsulation	2(2,0)	
5.	0310100600	05100545	Bioprocessing Engineering	2(2,0)	
6.	0310101406	05100543	Advanced thermal food processing	2(2,0)	
7.	0310100595	05100537	Fermentation Technology	2(2,0)	
8.	0310100589	05100518	Food marketing and consumer research	2(2,0)	
Học kỳ 3: 12 credits					
Compulsory Courses				4(4,0)	
1.	0310101882	05400001	Advanced scientific research methods	2(2,0)	
2.	0310101858	05400002	Advanced technologies in food industry	2(2,0)	
Elective Courses (Select at least 4 course)				8(8,0)	

No.	Course Code	Internal Code	Course Title	Credit (s)	Note
3.	0310101407	05201131	Informatics application in Food Technology	2(2,0)	
4.	0310100592	05200156	Food Safety Management	2(2,0)	
5.	0310101408	05200138	Food supply chain management and traceability	2(2,0)	
6.	0310101409	05100550	Advanced nutrition	2(2,0)	
7.	0310101410	05100551	Advanced food preservation	2(2,0)	
8.	0310100591	05100552	Advanced food additives	2(2,0)	
9.	0310101895	05400003	Advanced Food Preservation Engineering	2(2,0)	
10.	0310101860	05400004	Engineering Properties of Food	2(2,0)	
11.	0310101861	05400005	Chemistry of Natural Products	2(2,0)	
12.	0310101862	05400006	Advanced Analytical Techniques in Food Analysis	2(2,0)	
Học kỳ 4: 10 tín chỉ					
Compulsory Courses				6(0,6)	
1.	0310101869	05407013	Special Topics 1	6(0,6)	
Elective Courses (Select at least 4 course)				4(4,0)	
1.	0310101863	05400007	Food Enzymology	2(0,2)	

No.	Course Code	Internal Code	Course Title	Credit (s)	Note
2.	0310101864	05400008	Functional Probiotics and Applications	2(0,2)	
3.	0310101865	05400009	Advanced Transport Phenomena	2(0,2)	
4.	0310101866	05400010	Modern technology for food traceability and authentication	2(0,2)	
5.	0310101867	05400011	Advanced Food Supply Chain Management	2(0,2)	
6.	0310101868	05400012	Membrane technology	2(0,2)	
Học kỳ 5: 6 credits					
Compulsory Courses				6(0,6)	
1.	0310101870	05407014	Special Topics 2	6(0,6)	
Học kỳ 6: 6 credits					
Compulsory Courses				6(0,6)	
1.	0310101871	05407015	Special Topics 3	6(0,6)	
Học kỳ 7,8: 60 credits					
Compulsory Courses				60(0,60)	
1.	0310101872	05406016	PhD Thesis	60(0,60)	