

SEMESTER-BASED TRAINING SCHEDULE
MASTER'S PROGRAM IN FOOD TECHNOLOGY

No.	Course Code	Internal Code	Course Title	Credit (s)	Note
Semester 1				20	
Compulsory Courses				14	
1	0312100408	11100012	Philosophy	3 (3,0)	
2	0312102399	05100564	Scientific research method	2 (2,0)	
3	0312100584	05100511	Advanced technologies in food analysis	2 (2,0)	
4	0312100586	05100513	Enzyme and protein technology	2 (2,0)	
5	0312102400	05100565	Modern fermentation technology	2 (2,0)	
6	0312100580	05100588	Project management	2 (2,0)	
7	0312102403	05107568	Special subject - industrial cleaning	1 (1,0)	
Elective Courses (Select at least 3 course)				6	
8	0312102401	02100030	Automation in food technology	2 (2,0)	
9	0312101401	05100509	Advanced technologies in food processing	2 (2,0)	
10	0312102402	05102571	Food quality assurance	2 (1,1)	
11	0312102975	05100572	Quality and food safety control in food service	2 (2,0)	

12	0312101404	05100553	Food defense and food fraud	2 (2,0)	
13	0312102976	05100583	Nước cấp, nước thải trong chế biến thủy sản	2 (2,0)	
14	0312102977	05100573	Water supplying and wastewater in aquatic processing	2 (2,0)	
15	0312102978	05100574	Management and utilization of aquatic by-products	2 (2,0)	
Semester 2				20	
Compulsory Courses				14	
16	0312100585	05101512	Advanced technologies in food analysis laboratory practices	1 (0,1)	
17	0312100587	05101514	Enzyme and protein technology laboratory practices	1 (0,1)	
18	0312102971	05101566	Laboratory of modern fermentation technology	1 (0,1)	
19	0312100588	05100515	Isolation and application of bioactive compounds	2 (2,0)	
20	0312100589	05100518	Food marketing and consumer behavior	2 (2,0)	
21	0312102972	05100567	Modeling and optimization in food technology	2 (2,0)	
22	0312101408	05100138	Food supply chain management and traceability	2 (2,0)	

23	0312101402	05100562	Management for food factory	2 (2,0)	
24	0312102973	05107569	Special subject-food shelf-life	1 (1,0)	
Elective Courses (Select at least 3 course)				6	
25	0312100579	05100547	Structure and physical properties in food processing	2 (2,0)	
26	0312101406	05100543	Advanced thermal food processing	2 (2,0)	
27	0312101403	05100508	Waste treatment in food industry	2 (2,0)	
28	0312100594	05100563	Research and analytical method for functional food	2 (2,0)	
29	0312103006	13200101	Corporate Management	2 (2,0)	
30	0312103007	13200008	Distribution Channel Management	2 (2,0)	
31	0312103008	13200017	Negotiation skills	2 (2,0)	
32	0312102979	05100575	Implementing iso 17025:2017	2 (2,0)	
33	0312101439	02100014	Efficient management and use of energy	2 (2,0)	
34	0312102980	05100576	Pre/probiotics and chemicals application in fisheries	2 (2,0)	
35	0312102981	05100577	Aquatic animal pathology	2 (2,0)	

36	0312101407	05101131	Informatics application in food technology	2 (0,2)	
37	0312100596	05100539	Microencapsulation and nano-technology in food technology	2 (2,0)	
Semester 3				20	
Compulsory Courses				20	
38	0312102974	05107570	Food technology's special subject	1 (1,0)	
39	0312101405	05103554	Food processing project	3 (0,3)	
40	0312102982	05104581	Internship	8 (0,8)	
41	0312102983	05107582	Graduation thesis	8 (0,8)	