

MINISTRY OF INDUSTRY AND TRADE
HO CHI MINH CITY UNIVERSITY OF INDUSTRY AND TRADE



ACADEMIC PROGRAM
FOOD BUSINESS MANAGEMENT

Program Name (Vietnamese): **FOOD BUSINESS MANAGEMENT**

Program Name (English): **FOOD BUSINESS MANAGEMENT**

Level of Education: Undergraduate

Major Code: 7340129

Mode of Study: Full-time

Administering Faculty: Food Technology

HOCHIMINH CITY, YEAR 2024

ACADEMIC PROGRAM

((Issued together with Decision No. 2551/QĐ-DCT dated 19/08/2024, of the President of Ho Chi Minh City University of Industry and Trade))

Program Name (Vietnamese): QUẢN TRỊ KINH DOANH THỰC PHẨM

Program Name (English): Food Business Management

Degree Level: Bachelor's Degree

Program: Food Business Management

Program Code: 7340129

Field of Education: Business and Management

Mode of Study: Full-time

Program Accreditation Information:

This academic program has been developed with the objective of seeking program accreditation in accordance with the Higher Education Program Accreditation Standards promulgated by the Minister of Education and Training of Viet Nam (MOET).

1. Program educational objectives

General Objectives

The Bachelor's Degree Program in Food Business Management is designed to provide application-oriented education aligned with the University's vision and mission. The program aims to develop graduates with strong ethical values, political awareness, good health, and a strong sense of social responsibility. Graduates are equipped with fundamental knowledge in food technology, economics, management, and social sciences, together with an appreciation of humanistic values. They acquire the knowledge and managerial competencies necessary to lead and manage food enterprises in both domestic and international contexts. In addition, the program fosters independent thinking, research capability, and lifelong learning skills, enabling graduates to continuously update and expand their knowledge to meet evolving professional requirements.

Specific Objectives:

Upon successful completion of the program, graduates are expected to demonstrate the following knowledge, personal skills and attributes, interpersonal skills, and professional competencies:

a. Knowledge

Graduates are able to apply fundamental knowledge of natural sciences and social sciences to analyze and evaluate professional issues related to food technology, production management, business management, sales, import–export, marketing, and human resource management within food manufacturing and trading organizations.

b. Personal Skills and Attributes

Graduates are able to demonstrate proficiency in professional and managerial skills to address issues related to food production, processing, and business operations. They are competent in using information technology and professional software to support their work, while demonstrating self-directed learning and research capabilities. Graduates comply with applicable laws and regulations and uphold professional ethics and social responsibility.

c. Interpersonal Skills

Graduates are able to work effectively both independently and collaboratively, maintain a professional working attitude, and communicate and negotiate effectively in English with business partners. They also demonstrate effective communication, presentation, and information-sharing skills in the food industry.

d. Professional Competencies

Graduates are able to plan, organize, manage, and coordinate work and human resources effectively. They are capable of recognizing business and societal contexts and proposing appropriate strategies and solutions that contribute to the sustainable development of both enterprises and society.

2. Program Learning Outcomes

Upon successful completion of the program, graduates are expected to demonstrate the following knowledge, skills, and professional competencies:

2.1. Program learning outcomes

Upon successful completion of the program, graduates are expected to demonstrate the following knowledge, skills, and professional competencies.

Code	Program Learning Outcome	Level
A. Knowledge		
PLO1	Analyze fundamental knowledge of natural sciences and social sciences.	C4
PLO2	Analyze foundational and specialized knowledge in Food Business Management.	C4
B. Personal Skills and Attributes		
PLO3	Demonstrate proficiency in professional skills, including systems thinking, reasoning, analysis, problem identification, and problem solving.	P3

PLO4	Demonstrate effective self-directed learning, research, and lifelong learning skills.	P4
PLO5	Demonstrate professional ethics and responsibility, including honesty, integrity, and discipline in professional practice.	A4
C. Interpersonal Skills		
PLO6	Demonstrate effective teamwork, collaboration, organization, and coordination skills.	P4
PLO7	Demonstrate effective presentation, communication, and negotiation skills (oral and written), including English proficiency for professional purposes.	P4
D. Professional Competence (Autonomy and Responsibility)		
PLO8	Recognize business and societal contexts; independently apply knowledge to formulate professional judgments, innovative ideas, and solutions that meet organizational and societal needs or support entrepreneurial initiatives.	R3
PLO9	Demonstrate proficiency in planning, goal setting, resource management, and coordination to achieve technical and financial objectives in production, business operations, or entrepreneurial activities.	P3

Course–Program Learning Outcomes Matrix

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
1.	0101100651	11200001	Philosophy of Marxism and Leninism	General Education	3(3,0)	Compulsory	C3			P3		P3			
2.	0101002298	11200002	Political Economics of Marxism and Leninism	General Education	2(2,0)	Compulsory	C3			P3		P3			
3.	0101000476	11200003	Scientific Socialism	General Education	2(2,0)	Compulsory	C3			P3		P3			
4.	0101001625	11200004	History of the Communist Party of Vietnam	General Education	2(2,0)	Compulsory	C3			P3		P3			
5.	0101006322	11200005	Ho Chi Minh's Ideology	General Education	2(2,0)	Compulsory	C3			P3		P3			
6.	0101102246	14202001	English 1	General Education	2(1,1)	Compulsory	C3			P3			P3		
7.	0101102247	14202002	English 2	General Education	2(1,1)	Compulsory	C3			P3			P3		

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
8.	0101102248	14202003	English 3	General Education	2(1,1)	Compulsory	C3			P3			P3		
9.	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	General Education	2(0,2)	Compulsory	C3			P3		P3			P3
10.	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	General Education	2(0,2)	Compulsory	C3			P3		P3			P3
11.	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	General Education	1(0,1)	Compulsory	C3			P3		P3			P3
12.	0101001657	17200004	National Defense and Security Education 1	General Education	3(3,0)	Compulsory	C3					P2		R3	

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
13.	0101001662	17300004	National Defense and Security Education 2	General Education	2(2,0)	Compulsory	C3			P3		P3		R3	
14.	0101001669	17301005	National Defense and Security Education 3	General Education	1(0,1)	Compulsory	C3					P3		R3	
15.	0101001677	17221002	National Defense and Security Education 4	General Education	2(0,2)	Compulsory	C3					P3		R3	
16.	0101101930	15200030	Calculus (Food Technology) (hoặc <i>Calculus nếu không cần ghi chú ngành</i>)	General Education	3(3,0)	Compulsory	C3			P3		P3			
17.	0101002341	13200004	Microeconomics	General Education	3(3,0)	Compulsory	C3	C3		P3					
18.	0101002349	13200005	Macroeconomics	General Education	3(3,0)	Compulsory		C4	P3			P3			
19.	0101002691	05201118	Laboratory Techniques	General Education	1(0,1)	Compulsory			P2		A2				
20.	0101007586	07200239	Cuisine Culture	General Education	2(2,0)	Elective	C3			P3					

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
21.	0101004192	13200009	General Psychology	General Education	2(2,0)	Elective	C3								
22.	0101002400	07200444	Communication Skills	General Education	2(2,0)	Elective	C3	C3	P3			P3			
23.	0101003671	11200006	General Law	General Education	2(2,0)	Elective	C3			P3		P3			
24.	0101001863	05200001	Food Chemistry	Disciplinary Foundation	2(2,0)	Compulsory	C2			P2					
25.	0101101600	05200172	Food Science	Disciplinary Foundation	3(3,0)	Compulsory		C2							
26.	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	Disciplinary Foundation	1(0,1)	Compulsory					A2	P2			
27.	0101000794	05200019	Food Technology Processing	Disciplinary Foundation	2(2,0)	Compulsory	C3	C3	P2						

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
28.	0101102433	05201266	Food Processing Technology Laboratory	Disciplinary Foundation	1(0,1)	Compulsory			P2		A2	P2			
29.	0101000687	05200022	Food Packaging Technology	Disciplinary Foundation	2(2,0)	Compulsory		C3		P3		P3	P4		
30.	0101006433	22200001	Food Safety and Sanitation	Disciplinary Foundation	2(2,0)	Compulsory		C3						R2	
31.	0101006834	13202037	Supply Chain Management	Disciplinary Foundation	3(2,1)	Compulsory		C4	P3					R3	
32.	0101102427	05200260	Food Laws and Standards	Disciplinary Foundation	2(1,1)	Compulsory		C3		P3					
33.	0101102411	05207244	Special Subject – Food Innovation and Entrepreneurship	Disciplinary Foundation	1(1,0)	Compulsory								R2	

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
34.	0101003185	13200018	Principles of Marketing	Disciplinary Foundation	2(2,0)	Compulsory	C2	C4		P3		P4		R3	
35.	0101101763	13200062	Business Communication	Disciplinary Foundation	2(2,0)	Compulsory		C3			A4	P2			P3
36.	0101003428	07200001	Principles of Accounting	Disciplinary Foundation	3(3,0)	Compulsory		C4	P3			P3	P3		
37.	0101003931	13200103	Principles of Management	Disciplinary Foundation	3(3,0)	Compulsory	C3	C3	P3		A4	P4			
38.	0101100023	13202044	Operations Management	Disciplinary Foundation	3(2,1)	Compulsory		C3		P3		P3			P3
39.	0101100039	13202031	Logistics Management	Disciplinary Foundation	3(2,1)	Compulsory		C4	P3		A4				

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
40.	0101005641	05200015	Functional Foods	Disciplinary Foundation	2(2,0)	Elective		C3	P2	P2					
41.	0101102026	07200104	Human Nutrition	Disciplinary Foundation	2(2,0)	Elective	C2	C3							
42.	0101001598	22200004	Food Toxicology	Disciplinary Foundation	2(2,0)	Elective		C3							
43.	0101101051	13202047	Business Correspondence	Disciplinary Foundation	2(1,1)	Elective		C3		P3		P3			
44.	0101003793	13220012	Public Relations	Disciplinary Foundation	2(2,0)	Elective		C3					P4		
45.	0101003324	13202033	Leadership	Disciplinary Foundation	2(2,0)	Elective		C3	P3			P4		R3	

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
46.	0101100417	13200010	Business Psychology	Disciplinary Foundation	2(2,0)	Elective	C3	C3	P3			P3			
47.	0101001197	22200015	Food Sensory Evaluation	Specialized	2(2,0)	Compulsory		C3					P1		
48.	0101005005	22201016	Food Sensory Evaluation Laboratory*	Specialized	1(0,1)	Compulsory	C3		P3		A3	P3			
49.	0101003709	05200014	Food Additives	Specialized	2(2,0)	Compulsory		C3	P2					R2	
50.	0101003683	05200023	Food Product Development*	Specialized	2(2,0)	Compulsory		C3	P2					R2	
51.	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)	Specialized	2(1,1)	Compulsory		C4		P3				R2	
52.	0101102417	05202250	Food Quality Assurance	Specialized	2(1,1)	Compulsory		C4	P3					R2	
53.	0101100876	05200149	Management of Food Plants	Specialized	2(2,0)	Compulsory		C4						R3	
54.	0101101095	05200161	Food Marketing and Consumer Research	Specialized	2(2,0)	Compulsory	C4		P3						
55.	0101102429	05202262	Qualitative and Quantitative Research Methods*	Specialized	2(1,1)	Compulsory	C4	C4	P3					R3	

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
56.	0101102432	05200265	English for Food Business Management*	Specialized	2(2,0)	Compulsory							P3		
57.	0101102430	05202263	Data Analysis	Specialized	2(1,1)	Compulsory	C3				A4		P4	R3	
58.	0101003878	13202034	Sales Management*	Specialized	3(2,1)	Compulsory	C3					P4	P4		
59.	0101102173	13202080	E-commerce	Specialized	3(2,1)	Compulsory		C3	P3				P4	R3	
60.	0101003961	13202041	Human Resource Management*	Specialized	3(2,1)	Compulsory		C4	P3		A4				P3
61.	0101102109	13202083	International Business Management	Specialized	3(2,1)	Compulsory		C4	P3			P4			
62.	0101006836	05205064	Field Internship	Specialized	1(0,1)	Compulsory					A3		P3	R2	
63.	0101102451	05204282	Graduation Internship (Food Business Management)*	Specialized	4(0,4)	Compulsory				P4	A4		P4	R3	
64.	0101102452	05206283	Graduation Thesis (Food Business Management)*	Specialized	6(0,6)	Compulsory		C4	P3	P4	A4		P4	R3	P3
65.	0101007017	05200055	Brewery and Beverage Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
66.	0101006868	05200056	Dairy Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
67.	0101006841	05200061	Fruit and Vegetable Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
68.	0101006847	05200063	Vegetable Oil Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
69.	0101006869	05200057	Sugar and Confectionery Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
70.	0101006839	05200059	Tea, Coffee and Cocoa Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
71.	0101006840	05200060	Cereal Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
72.	0101006843	05200062	Seasonings, Sauces and Condiments Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
73.	0101102750	05201286	Meat and Egg Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
74.	0101102754	05201290	Seafood Processing Technology	Specialized	2(2,0)	Elective		C4		P4			P3	R2	
75.	0101004982	05201027	Brewery and Beverage Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
76.	0101004867	05201037	Dairy Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
77.	0101004862	05201033	Fruit and Vegetable Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
78.	0101004960	05201043	Vegetable Oil Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
79.	0101004973	05201039	Sugar and Confectionery Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
80.	0101004891	05201029	Tea, Coffee and Cocoa Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
81.	0101004855	05201031	Cereal Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
82.	0101004974	05201035	Seasonings, Sauces and Condiments Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
83.	0101004877	05201041	Meat and Egg Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
84.	0101102755	05201291	Seafood Processing Technology Laboratory	Specialized	1(0,1)	Elective			P3		A4	P4			
85.	0101102046	05207207	Food Product Development Project*	Specialized	1(0,1)	Elective		C4	P3	P3	A3		P3	R3	P3

No.	Course Code	Internal Code	Course Title	Knowledge Area	Credits	Course Type	Program Learning Outcomes (PLOs)								
							1	2	3	4	5	6	7	8	9
86.	0101102453	05207284	Food Production and Business Management Project*	Specialized	1(0,1)	Elective		C4	P3	P3	A3		P3	R3	P3
87.	0101003039	11200009	Business Law	Specialized	2(2,0)	Elective	C3			P3					
88.	0101100038	13200012	Business Ethics and Corporate Culture	Specialized	2(2,0)	Elective		C3	P3						P3
89.	0101006962	13200101	Distribution Channel Management	Specialized	2(2,0)	Elective		C4		P3		P3			
90.	0101002398	13200017	Negotiation Skills	Specialized	2(2,0)	Elective	C3					P4	P4		
91.	0101101111	09200117	Waste Management in the Food Industry	Specialized	2(2,0)	Elective			P3			P3			
92.	0101003868	02200080	Efficient Energy Management and Use	Specialized	2(2,0)	Elective	C3		P3	P3		P4			
Number of Courses Contributing to Each Program Learning Outcome							36	60	38	41	24	44	29	32	10

(*) Core courses include compulsory courses (or orientation-specific elective courses) and must include the Internship and Graduation Thesis courses. This matrix illustrates the contribution of each course to the achievement of the Program Learning Outcomes (PLOs). The level of contribution is assessed using the following frameworks: Knowledge: Bloom's Taxonomy – Cognitive Domain; Skills: Bloom's Taxonomy – Psychomotor Domain; Attitudes and Values: Bloom's Taxonomy – Affective Domain; Competency Level: Crawley Proficiency Rating Scale

3. Study workload

TT	Knowledge Block	Credits	Percentage (%)
1	General Education Courses	29 credits	23.97
2	Disciplinary Foundation Courses	39 credits	32.23
3	Specialized Courses (including the Industry Semester offered in Semester 7)	53 credits	43.80
Total Accumulated Credits		121 Credits	100

The above credit requirements do not include Physical Education and National Defense-Security Education.

4. Duration of study

Designated Duration: 3.5 years.

The maximum period for program completion, including the standard duration and any approved extension period, shall be governed by the Regulations on Undergraduate Education under the Credit-Based System (issued together with Decision No. 3020/QĐ-DCT dated October 19, 2023, by the President of Ho Chi Minh City University of Industry and Trade).

5. Award of Degree

Graduates who have successfully completed the bachelor's degree program, accumulated the required number of credits, and satisfied all graduation requirements in accordance with the Regulations on Undergraduate Education under the Credit-Based System of Ho Chi Minh City University of Industry and Trade shall be awarded the Bachelor's Degree in Food Business Management.

6. Admission requirement

Standard Admission: Applicants must possess a High School Diploma or equivalent and meet the University's admission standards via selection or entrance examination.

College Graduates (Same or Related Majors): Applicants with a college degree in the same or a related major will have their prior academic results, knowledge, and skills evaluated for credit recognition and course exemptions when enrolling in this program.

Internal Double Major Students: Students currently pursuing another major at the University who satisfy the conditions in the University's Regulations on Undergraduate Education under the Credit System may have accumulated courses from their first major recognized for exemptions when studying this program as a second major.

Second Degree Applicants: Learners who have already earned a first bachelor's degree in a different major will have their previous academic results and workload evaluated for course exemptions when pursuing a second bachelor's degree under this program.

7. Student Assessment Methods

Student learning outcomes are assessed in accordance with the Regulations on Undergraduate Education under the Credit-Based System (issued together with Decision No. 3020/QĐ-DCT dated October 19, 2023, by the President of Ho Chi Minh City University of Industry and Trade) and the Regulations on Examinations, Assessments, and Evaluation of Student Learning Outcomes (issued together with Decision No. 2402/QĐ-DCT dated August 22, 2023, by the President of Ho Chi Minh City University of Industry and Trade).

8. Academic Regulations and Graduation Requirements

Graduation Requirements:

Graduation eligibility and the award of the bachelor's degree shall be determined in accordance with the Regulations on Undergraduate Education under the Credit-Based System (issued together with Decision No. 3020/QĐ-DCT dated October 19, 2023, by the President of Ho Chi Minh City University of Industry and Trade).

English Language Requirement: Students must satisfy the English Language Exit Requirement in accordance with the Regulations on English Language Learning Outcomes (issued together with Decision No. 1281/QĐ-DCT dated April 26, 2024, by the President of Ho Chi Minh City University of Industry and Trade).

Information Technology Requirement: Students must satisfy the Information Technology Competency Requirement in accordance with the Regulations on Information Technology Competency Standards (issued together with Decision No. 3297/QĐ-DCT dated November 7, 2023, by the President of Ho Chi Minh City University of Industry and Trade).

9. Career opportunities after graduation

Upon graduation, graduates may establish their own businesses in the food sector or pursue careers in food manufacturing, research and development (R&D), sales, marketing, import–export, and related business functions at food manufacturing and trading companies in both domestic and international markets. They may also engage in teaching and training activities at educational institutions offering programs at lower qualification levels, in accordance with applicable regulations.

With sufficient professional experience, graduates may advance to supervisory, managerial, or executive positions or work as consultants in production management,

business management, and related areas across a wide range of food manufacturing and food business enterprises.

10. Further study opportunities

Upon graduation, graduates may pursue further studies in related academic disciplines. They are also equipped with the ability for independent learning and research, enabling them to undertake postgraduate programs in Business and Management, Food Technology, Food Quality Assurance and Food Safety, and other related fields.

11. Curriculum Content

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
I. General education courses				29	
Compulsory General Education Courses				27	
1.	0101100651	11200001	Philosophy of Marxism and Leninism	3(3,0)	
2.	0101002298	11200002	Political Economics of Marxism and Leninism	2(2,0)	(a) 0101100651
3.	0101000476	11200003	Scientific Socialism	2(2,0)	(a) 0101100651
4.	0101001625	11200004	History of the Communist Party of Vietnam	2(2,0)	(a) 0101100651
5.	0101006322	11200005	Ho Chi Minh's Ideology	2(2,0)	(a) 0101100651
6.	0101102246	14202001	English 1	2(1,1)	
7.	0101102247	14202002	English 2	2(1,1)	(a) 0101102246
8.	0101102248	14202003	English 3	2(1,1)	(a) 0101102247
9.	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2(0,2)	
10.	0101001693 0101001694 0101001695 0101001696 0101001701 0101001709	16201002	Physical Education 2	2(0,2)	(a) 0101001703 (a) 0101001704 (a) 0101001705 (a) 0101001706 (a) 0101001707 (a) 0101001697

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
11.	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	1(0,1)	(a) 0101001693 (a) 0101001694 (a) 0101001695 (a) 0101001696 (a) 0101001701 (a) 0101001709
12.	0101001657	17200004	National Defense and Security Education 1	3(3,0)	(c) 0101001662 (c) 0101001669 (c) 0101001677
13.	0101001662	17300004	National Defense and Security Education 2	2(2,0)	(c) 0101001657 (c) 0101001669 (c) 0101001677
14.	0101001669	17301005	National Defense and Security Education 3	1(0,1)	(c) 0101001657 (c) 0101001662 (c) 0101001677
15.	0101001677	17221002	National Defense and Security Education 4	2(0,2)	(c) 0101001657 (c) 0101001662 (c) 0101001669
16.	0101101185	15200030	Calculus (Food Technology)	3(3,0)	
17.	0101002341	13200004	Microeconomics	3(3,0)	
18.	0101002349	13200005	Macroeconomics	3(3,0)	(a) 0101002341
19.	0101002691	05201118	Laboratory Techniques	1(0,1)	
Elective General Education Courses (<i>Select at least one course</i>)				02	
1.	0101007586	07200239	Cuisine Culture	2(2,0)	
2.	0101004192	13200009	General Psychology	2(2,0)	
3.	0101002400	07200444	Communication Skills	2(2,0)	
4.	0101003671	11200006	General Law	2(2,0)	
II. Disciplinary foundation courses				39	
Compulsory Disciplinary Foundation Courses				35	
1.	0101001863	05200001	Food Chemistry	2(2,0)	
2.	0101101600	05200172	Food Science	3(3,0)	

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
3.	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	1(0,1)	(a) 0101001863 (a) 0101101600
4.	0101000794	05200019	Food Processing Technology	2(2,0)	(a) 0101101600
5.	0101102433	05201266	Food Processing Technology Laboratory	1(0,1)	(a) 0101000794
6.	0101000687	05200022	Food Packaging Technology	2(2,0)	
7.	0101006535	22200001	Food Safety and Sanitation	2(2,0)	(a) 0101101600
8.	0101006834	13202037	Supply Chain Management	3(2,1)	
9.	0101102427	05200260	Food Laws and Standards	2(1,1)	
10.	0101102411	05207244	Special Subject – Food Innovation and Entrepreneurship	1(1,0)	
11.	0101003185	13200018	Principles of Marketing	2(2,0)	
12.	0101101763	13200062	Business Communication	2(2,0)	
13.	0101003428	07200001	Principles of Accounting	3(3,0)	
14.	0101003931	13200103	Principles of Management	3(3,0)	
15.	0101100023	13202044	Operations Management	3(2,1)	
16.	0101100039	13202031	Logistics Management	3(2,1)	
Elective Disciplinary: Foundation Courses (4 Credits) (Select at least one course from Group A and at least one course from Group B)				04	
	<i>Group A</i>		Group A (Select at least one course)	02	
1.	0101005641	05200015	Functional Foods	2(2,0)	(a) 0101001863 (a) 0101101600
2.	0101102026	07200104	Human Nutrition	2(2,0)	(a) 0101001863 (a) 0101101600
3.	0101001598	22200004	Food Toxicology	2(2,0)	
	<i>Group B</i>		Group B (Select at least one course)	02	
1.	0101101051	13202047	Business Correspondence	2(1,1)	

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
2.	0101003793	13220012	Public Relations	2(2,0)	
3.	0101003324	13202033	Leadership	2(2,0)	(a) 0101003931 (b) 0101002341
4.	0101100417	13200010	Business Psychology	2(2,0)	
III. Specialized courses (including the industry semester)				53	
Compulsory Specialized Courses				44	
1.	0101001197	22200015	Food Sensory Evaluation	2(2,0)	
2.	0101005005	22201016	Food Sensory Evaluation Laboratory	1(0,1)	(a) 0101001197
3.	0101003709	05200014	Food Additives	2(2,0)	(a) 0101001863 (a) 0101000794
4.	0101003683	05200023	Food Product Development*	2(2,0)	(a) 0101001863 (a) 0101000794
5.	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)	2(1,1)	
6.	0101102417	05202250	Food Quality Assurance	2(1,1)	
7.	0101100876	05200149	Management of Food Plants	2(2,0)	
8.	0101101095	05200161	Food Marketing and Consumer Research*	2(2,0)	(a) 0101003185
9.	0101102429	05202262	Qualitative and Quantitative Research Methods*	2(1,1)	
10.	0101102432	05200265	English for Food Business Management*	2(2,0)	(a) 0101102246, (a) 0101102247 (a) 0101102248
11.	0101102430	05202263	Data Analysis	2(1,1)	(a) 0101101930
12.	0101003878	13202034	Sales Management*	3(2,1)	(a) 0101003185
13.	0101102173	13202080	E-commerce	3(2,1)	(a) 0101003185
14.	0101003961	13202041	Human Resource Management*	3(2,1)	(a) 0101003931
15.	0101102109	13202083	International Business Management	3(2,1)	(a) 0101003931 (a) 0101003185

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
16.	0101006836	05205064	Field Internship	1(0,1)	(a) 0101101600 (a) 0101006535 (a) 0101000794
17.	0101102451	05204282	Graduation Internship (Food Business Management)*	4(0,4)	
18.	0101102452	05206283	Graduation Thesis (Food Business Management)*	6(0,6)	(a) 0101001863 (a) 0101000794 (a) 0101003185 (a) 0101102427 (a) 0101000687 (a) 0101003683 (a) 0101102046
Elective Specialized Courses (<i>Select a minimum of 6 credits from Group A, 2 credits from Group B, and 2 credits from Group C</i>)				10	
	<i>Group A</i>	<i>Group A: Select at least two theoretical courses and their corresponding laboratory courses</i>		06	
1.	0101007017	05200055	Brewery and Beverage Processing Technology	2(2,0)	(a) 0101000794
2.	0101006868	05200056	Dairy Processing Technology	2(2,0)	(a) 0101101600 (a) 0101000794 (a) 0101102433
3.	0101006841	05200061	Fruit and Vegetable Processing Technology	2(2,0)	(a) 0101000794 (a) 0101101600
4.	0101006847	05200063	Vegetable Oil Processing Technology	2(2,0)	(a) 0101000794
5.	0101006869	05200057	Sugar and Confectionery Processing Technology	2(2,0)	(a) 0101001863 (a) 0101101600 (a) 0101000794
6.	0101006839	05200059	Tea, Coffee and Cocoa Processing Technology	2(2,0)	(a) 0101001863 (a) 0101101600 (a) 0101000794

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
7.	0101006840	05200060	Cereal Processing Technology	2(2,0)	(a) 0101000794
8.	0101006843	05200062	Seasonings, Sauces and Condiments Processing Technology	2(2,0)	(a) 0101000794
9.	0101102750	05201286	Meat and Egg Processing Technology	2(2,0)	(a) 0101000794
10.	0101102754	05201290	Seafood Processing Technology	2(2,0)	
11.	0101004982	05201027	Brewery and Beverage Processing Technology Laboratory	1(0,1)	(a) 0101007017
12.	0101004867	05201037	Dairy Processing Technology Laboratory	1(0,1)	(a) 0101101600 (a) 0101000794 (a) 0101102433 (a) 0101006868
13.	0101004862	05201033	Fruit and Vegetable Processing Technology Laboratory	1(0,1)	(a) 0101006841
14.	0101004960	05201043	Vegetable Oil Processing Technology Laboratory	1(0,1)	(a) 0101006847
15.	0101004973	05201039	Sugar and Confectionery Processing Technology Laboratory	1(0,1)	(a) 0101006869
16.	0101004891	05201029	Tea, Coffee and Cocoa Processing Technology Laboratory	1(0,1)	(a) 0101000794
17.	0101004855	05201031	Cereal Processing Technology Laboratory	1(0,1)	(a) 0101006840
18.	0101004974	05201035	Seasonings, Sauces and Condiments Processing Technology Laboratory	1(0,1)	(a) 0101101600 (a) 0101000794 (a) 0101102433
19.	0101004877	05201041	Meat and Egg Processing Technology Laboratory	1(0,1)	(a) 0101102750
20.	0101102755	05201291	Seafood Processing Technology Laboratory	1(0,1)	(a) 0101102754

No.	Course Code	Internal Code	Course Title	Credits	Course Requirements Pre-study Requirement (a); Prerequisite (b); Co-requisite (c)
	<i>Group B</i>	<i>Group B: Select at least one project (one of the following two projects)</i>		01	
1.	0101102046	05207207	Food Product Development Project*	1(0,1)	(a) 0101001863 (a) 0101003185 (a) 0101102427 (a) 0101000687 (a) 0101003683
2.	0101102453	05207284	Food Production and Business Management Project*	1(0,1)	(a) 0101003683
	<i>Group C</i>	<i>Group C: Select at least one course</i>		02	
1.	0101003039	11200009	Business Law	2(2,0)	
2.	0101100038	13200012	Business Ethics and Corporate Culture	2(2,0)	(a) 0101100417 (a) 0101002400
3.	0101006962	13200101	Distribution Channel Management	2(2,0)	
4.	0101002398	13200017	Negotiation Skills	2(2,0)	(a) 0101100417 (a) 0101002400
5.	0101101111	09200117	Waste Management in the Food Industry	2(2,0)	
6.	0101003868	02200080	Efficient Energy Management and Use	2(2,0)	
Total Theoretical Credits (excluding Physical Education and National Defense and Security Education courses*)				88	
Total Practical, Internship, and Graduation Thesis Credits (excluding Physical Education and National Defense and Security Education courses*)				33	
Total Program Credits (excluding Physical Education and National Defense and Security Education courses*)				121	

12. Curriculum Plan

No.	Course Code	Internal Code	Course Title	Credits	Remarks
Semester 1: 17 accumulated credits					
Compulsory courses				17	

No.	Course Code	Internal Code	Course Title	Credits	Remarks
	0101100651	11200001	Philosophy of Marxism and Leninism	3(3,0)	
	0101101930	15200030	Calculus	3(3,0)	
	0101002341	13200004	Microeconomics	3(3,0)	
	0101002691	05201118	Laboratory Techniques	1(0,1)	
	0101001863	05200001	Food Chemistry	2(2,0)	
	0101003185	13200018	Principles of Marketing	2(2,0)	
	0101003931	13200103	Principles of Management	3(3,0)	
Semester 2: 12 accumulated credits + 10 Non-credit Courses					
Compulsory courses				20	
1.	0101002298	11200002	Political Economics of Marxism and Leninism	2(2,0)	
2.	0101102246	14202001	English 1	2(1,1)	
3.	0101001703 0101001704 0101001705 0101001706 0101001707 0101001697	16201001	Physical Education 1	2(0,2)	Non-credit
4.	0101001657	17200004	National Defense and Security Education 1	3(3,0)	Non-credit
5.	0101001662	17300004	National Defense and Security Education 2	2(2,0)	Non-credit
6.	0101001669	17301005	National Defense and Security Education 3	1(0,1)	Non-credit
7.	0101001677	17221002	National Defense and Security Education 4	2(0,2)	Non-credit
8.	0101002349	13200005	Macroeconomics	3(3,0)	
9.	0101101600	05200172	Food Science	3(3,0)	
Elective Courses ((Select at least one course – 2 credits))				2	
1.	0101007586	07200239	Cuisine Culture	2(2,0)	
2.	0101004192	13200009	General Psychology	2(2,0)	
3.	0101002400	07200444	Communication Skills	2(2,0)	
4.	0101003671	11200006	General Law	2(2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Remarks
Semester 3: 20 Accumulated Credits + 2 Non-credit Credits					
Compulsory Courses				18	
1.	0101000476	11200003	Scientific Socialism	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-credit
4.	0101004395	05202003	Food Chemistry and Biochemistry Laboratory	1(0,1)	
5.	0101000794	05200019	Food Processing Technology	2(2,0)	
6.	0101006535	22200001	Food Safety and Sanitation	2(2,0)	
7.	0101102427	05200260	Food Laws and Standards	2(1,1)	
8.	0101101763	13200062	Business Communication	2(2,0)	
9.	0101003428	07200001	Principles of Accounting	3(3,0)	
Elective Courses (Select at least one course from Group A and at least one course from Group B – 4 credits)				4	
	<i>Group A</i>		<i>(Select at least one course)</i>	2	
1.	0101005641	05200015	Functional Foods	2(2,0)	
2.	0101102026	07200104	Human Nutrition	2(2,0)	
3.	0101001598	22200004	Food Toxicology	2(2,0)	
	<i>Group B</i>		<i>(Select at least one course)</i>	2	
1.	0101101051	13202047	Business Correspondence	2(1,1)	
2.	0101003793	13220012	Public Relations	2(2,0)	
3.	0101003324	13202033	Leadership	2(2,0)	
4.	0101100417	13200010	Business Psychology	2(2,0)	
Semester 4: 20 Accumulated Credits + 1 Non-credit Credit					
Compulsory Courses				21	
1.	0101006322	11200005	Ho Chi Minh's Ideology	2(2,0)	
2.	0101102248	14202003	English 3	2(1,1)	

No.	Course Code	Internal Code	Course Title	Credits	Remarks
3.	0101001702 0101001718 0101001719 0101100929 0101100930 0101100931	16201003	Physical Education 3	1(0,1)	Non-credit
4.	0101102433	05201266	Food Processing Technology Laboratory	1(0,1)	
5.	0101006834	13202037	Supply Chain Management	3(2,1)	
6.	0101100023	13202044	Operations Management	3(2,1)	
7.	0101100039	13202031	Logistics Management	3(2,1)	
8.	0101001197	22200015	Food Sensory Evaluation	2(2,0)	
9.	0101102417	05202250	Food Quality Assurance	2(1,1)	
10.	0101102430	05202263	Data Analysis	2(1,1)	
Học kỳ 5: 20 tín chỉ tích lũy					
Compulsory Courses				16	
1.	0101001625	11200004	History of the Communist Party of Vietnam	2(2,0)	
2.	0101000687	05200022	Food Packaging Technology	2(2,0)	
3.	0101102411	05207244	Special Subject – Food Innovation and Entrepreneurship	1(1,0)	
4.	0101005005	22201016	Food Sensory Evaluation Laboratory*	1(0,1)	
5.	0101003709	05200014	Food Additives	2(2,0)	
6.	0101003683	05200023	Food Product Development*	2(2,0)	
7.	0101102021	05202183	Hazard Analysis and Critical Control Point (HACCP)	2(1,1)	
8.	0101101095	05200161	Food Marketing and Consumer Research*	2(2,0)	
9.	0101102432	05200265	English for Food Business Management*	2(2,0)	
Elective Courses (<i>Select at least two courses</i>)				4	
	<i>Group A</i>		<i>Group A (Select at least two courses)</i>		

No.	Course Code	Internal Code	Course Title	Credits	Remarks
1.	0101007017	05200055	Brewery and Beverage Processing Technology	2(2,0)	
2.	0101006868	05200056	Dairy Processing Technology	2(2,0)	
3.	0101006841	05200061	Fruit and Vegetable Processing Technology	2(2,0)	
4.	0101006847	05200063	Vegetable Oil Processing Technology	2(2,0)	
5.	0101006869	05200057	Sugar and Confectionery Processing Technology	2(2,0)	
6.	0101006839	05200059	Tea, Coffee and Cocoa Processing Technology	2(2,0)	
7.	0101006840	05200060	Cereal Processing Technology	2(2,0)	
8.	0101006843	05200062	Seasonings, Sauces and Condiments Processing Technology	2(2,0)	
9.	0101102750	05201286	Meat and Egg Processing Technology	2(2,0)	
10.	0101102755	05201290	Seafood Processing Technology	2(2,0)	
Semester 6: 17 Accumulated Credits					
Compulsory Courses				14	
1.	0101102429	05202262	Qualitative and Quantitative Research Methods*	2(1,1)	
2.	0101003878	13202034	Sales Management*	3(2,1)	
3.	0101102173	13202080	E-commerce	3(2,1)	
4.	0101003961	13202041	Human Resource Management*	3(2,1)	
5.	0101102109	13202083	International Business Management	3(2,1)	
Elective Courses				3	
	<i>Group A</i>		<i>Group A (Select at least two courses)</i>	2	
1.	0101004982	05201027	Brewery and Beverage Processing Technology Laboratory	1(0,1)	
2.	0101004867	05201037	Dairy Processing Technology Laboratory	1(0,1)	

No.	Course Code	Internal Code	Course Title	Credits	Remarks
3.	0101004862	05201033	Fruit and Vegetable Processing Technology Laboratory	1(0,1)	
4.	0101004960	05201043	Vegetable Oil Processing Technology Laboratory	1(0,1)	
5.	0101004973	05201039	Sugar and Confectionery Processing Technology Laboratory	1(0,1)	
6.	0101004891	05201029	Tea, Coffee and Cocoa Processing Technology Laboratory	1(0,1)	
7.	0101004855	05201031	Cereal Processing Technology Laboratory	1(0,1)	
8.	0101004974	05201035	Seasonings, Sauces and Condiments Processing Technology Laboratory	1(0,1)	
9.	0101004877	05201041	Meat and Egg Processing Technology Laboratory	1(0,1)	
10.	0101102755	05201291	Seafood Processing Technology Laboratory	1(0,1)	
	<i>Group B</i>		<i>Group B (Select one project)</i>	1	
1.	0101102046	05207207	Food Product Development Project*	1(0,1)	
2.	0101102453	05207284	Food Production and Business Management Project*	1(0,1)	
Semester 7: 15 Accumulated Credits					
Compulsory Courses				13	
1.	0101100876	05200149	Management of Food Plants	2(2,0)	
2.	0101006836	05205064	Field Internship	1(0,1)	
3.	0101102451	05204282	Graduation Internship (Food Business Management)*	4(0,4)	
4.	0101102452	05206283	Graduation Thesis (Food Business Management)*	2(2,0)	
Elective Courses (Select at least one course – 2 credits)				2	
	<i>Group C</i>		<i>Group C: Select at least one course</i>	2(2,0)	
1.	0101003039	11200009	Business Law	2(2,0)	

No.	Course Code	Internal Code	Course Title	Credits	Remarks
2.	0101100038	13200012	Business Ethics and Corporate Culture	2(2,0)	
3.	0101006962	13200101	Distribution Channel Management	2(2,0)	
4.	0101002398	13200017	Negotiation Skills	2(2,0)	
5.	0101101111	09200117	Waste Management in the Food Industry	2(2,0)	
6.	0101003868	02200080	Efficient Energy Management and Use	2(2,0)	

13. Quality Assurance and Quality Enhancement

The relevant academic and administrative units are responsible for developing and implementing quality assurance and quality enhancement plans for the academic program in accordance with the approved Program Specification and the University's current Teaching Regulations.

14. Implementation Guidelines

14.1. Responsibilities of Faculties and Academic Departments

- Organize and implement the program in accordance with the approved curriculum and provide academic advising to assist students in course registration.
- Assign lecturers to each course and provide them with the approved course syllabus for teaching implementation.
- Ensure the availability of textbooks, reference materials, laboratories, equipment, and other learning resources necessary for effective program delivery.
- Ensure the logical sequencing of knowledge throughout the curriculum, implement prerequisite, prior-course, and co-requisite requirements, and allocate qualified lecturers for elective courses.
- Monitor and evaluate teaching activities in accordance with the University's Teaching Regulations, while promoting continuous improvement in teaching, learning, and assessment methods.

14.2. Responsibilities of Lecturers

- Thoroughly review the course syllabus and prepare teaching materials, instructional methods, and learning resources appropriate for each course.
- Provide students with textbooks, learning materials, and other required resources before the commencement of each course.
- Apply a variety of learner-centered teaching methods consistent with the University's educational philosophy of "Active Learning and Creative Working", and implement assessment methods as specified in the course syllabus.

- Regularly reflect on and improve teaching practices and actively participate in initiatives for innovation in teaching and assessment in accordance with the University's Teaching Regulations.

14.3. Responsibilities of Students

- Consult their academic advisor or homeroom lecturer when selecting courses to ensure that their study plan aligns with their academic orientation and learning capacity.

- Fulfil all attendance requirements for lectures, laboratory sessions, internships, and other learning activities in accordance with University regulations.

- Demonstrate autonomy in learning, develop self-directed learning and research skills, and actively participate in group work, discussions, seminars, and practical sessions.

- Make effective use of the University's library and online learning resources to support independent learning, research, and the completion of the graduation thesis.

- Comply with the University's regulations on examinations, assessments, and the evaluation of student learning outcomes.

15. Approval of the Academic Program

TP. HCM, day month year 2024
**CHAIRPERSON OF THE SCIENCE
AND TRAINING COUNCIL**

TP. HCM, day month year 2024
DEAN OF THE FACULTY

TP. HCM, day month year 2024
PRESIDENT