

STUDY PLAN

Program title: Food Technology

Option 1: Food Technology

Option 2: Food Safety and Quality Management

Note: BB= Compulsory; TC = Elective

1st year

Semester	Course code	Course name	Option 1				Option 2				Code of prerequisite course
			Total credits	Theory	Practice	Compulsory /Elective	Total credits	Theory	Practice	Compulsory /Elective	
1	TH01011	Advanced mathematics	3	3	0	C	3	3	0	C	
1	ML01009	Introduction to Laws	2	2	0	C	2	2	0	C	
1	KQ03212	Principles of Management 1	2	1,5	0,5	C	2	1,5	0,5	C	
1	TH01018	Physics	2	2	0	C	2	2	0	C	
1	ML01020	Philosophy of marxism and Leninism	3	3	0	C	3	3	0	C	
1	TH01009	Introduction to informatics	2	1,5	0,5	C	2	1,5	0,5	C	
1	MT01004	Analytical Chemistry	2	1,5	0,5	C	2	1,5	0,5	C	
1	QS01011	Guidelines for National Defense and Security of Vietnam Communist Party	3	3	0	Supporting	3	3	0	Supporting	
1	QS01012	Defence warker – security	2	2	0	Supporting	2	2	0	Supporting	
1	QS01013	General Military Strategies and Techniques for using shotguns and grenades	2	1	1	Supporting	2	1	1	Supporting	
1	QS01014	General knowledge of Services and Arms in the VPA	4	0,3	3,7	Supporting	4	0,3	3,7	Supporting	
1	SN00010	Pre English	1	1	0	-	1	1	0	-	
1	GT01016	General physical courses	1	0,5	0,5	Supporting	1	0,5	0,5	Supporting	
2	GT01017	Physical education (choose 2 of 9 courses: Athletics, Aerobic Gymnastics, Football, Volleyball, Basketball, Badminton, Chess, Dance sport, Swimming)	1	0	1	Supporting	1	0	1	Supporting	
	GT01018										
	GT01019										
	GT01020										
	GT01021										
	GT01022										
	GT01023										
GT01014											
GT01015											

2	KN01001 KN01002 KN01003 KN01004 KN01005 KN01006 KN01007	Soft skills: 90 class hours (choose 3 of 7 courses, each course has 30 class hours: Communication skills, Leadership Skills, Self Management Skills, Job Search Skills, Teamwork Skills, Intergrated Skills, Startup skills)	1	0	1	Supporting	1	0	1	Supporting	
2	SN00011	English 0	2	2	0	–	2	2	0	–	
2	CP02004	Food Chemistry	3	2	1	C	3	2	1	C	
2	ML01021	Political economy of marxism and leninism	2	2	0	C	2	2	0	C	
2	TH01007	Probability and Statistics	3	3	0	C	3	3	0	C	
2	CP02008	General Microbiology	2	1,5	0,5	C	2	1,5	0,5	C	
2	CP02001	Food Physics	2	2	0	C	2	2	0	C	
2	CP02006	Nutrition	2	1,5	0,5	C	2	1,5	0,5	C	CP02004
2	KQ03107	Basics of Marketing 1	2	2	0	C	2	2	0	C	
Total credits of compulsory courses			32	28,5	3,5		32	28,5	3,5		
Total credits of elective courses			0	0	0		0	0	0		
Total credits of physical and defense education			14	6,8	7,2		14	6,8	7,2		
Total credits of informatics courses			2	1,5	0,5		2	1,5	0,5		
Total credits of soft skills			3	0	3		3	0	3		

2nd year

Semester	Course code	Course name	Option 1				Option 2				Code of prerequisite course
			Total credits	Theory	Practice	Compulsory /Elective	Total credits	Theory	Practice	Compulsory /Elective	
3	CP03007	Food Microbiology	2	1,5	0,5	C	2	1,5	0,5	C	
3	CD02301	Thermotechnics	2	2	0	C	-	-	-	-	
3	ML01022	Socialism	2	2	0	C	2	2	0	C	
3	MT02040	Food Analyisics	-	-	-	-	2	1,5	0,5	C	
3	CD00006	Engineering drawing	2	2	0	C	-	-	-	-	
3	MT01008	Ecology and Enviroment	-	-	-	-	2	2	0	C	
3	CP02015	Food Engineering 1	3	3	0	C	3	3	0	C	
3	CP02016	Food Engineering 2	2	2	0	C	2	2	0	C	
3	CP02017	Food Engineering 3	1	1	0	C	1	1	0	C	
3	CP02014	Food Biochemstry	2	2	0	C	2	2	0	C	
3	MT02011	Environmental Management	2	2	0	C	-	-	-	-	
4	SN01032	English 1	3	3	0	C	3	3	0	C	SN00011
4	ML01005	Ho Chi Minh ideology	2	2	0	C	2	2	0	C	
4	CP02021	Food engineering project	1	1	0	C	-	-	-	-	
4	CD02611	Electric Engineering	2	2	0	C	-	-	-	-	
4	CP02018	Food Processing Technology	3	3	0	C	3	3	0	C	
4	CP03014	Optimization in food technology	2	2	0	C	-	-	-	-	
4	CP03003	Postharvest handling	3	2,5	0,5	C	3	2,5	0,5	C	
4	CP03004	Food biotechnology	-	-	-	-	2	1,5	0,5	C	CP02008
4	CP03026	Food Testing	-	-	-	-	3	2,5	0,5	C	
Total credits of compulsory courses			34	33	1		32	29,5	2,5		
Total credits of elective courses			0	0	0		0	0	0		
Total credits of physical and defense education			0	0	0		0	0	0		
Total credits of informatics courses			0	0	0		0	0	0		
Total credits of soft skills			0	0	0		0	0	0		

3rd year

Semester	Course code	Course name	Option 1				Option 2				Code of prerequisite course
			Total credits	Theory	Practice	Compulsory /Elective	Total credits	Theory	Practice	Compulsory /Elective	
5	CP02007	Food Safety	2	1,5	0,5	C	2	1,5	0,5	C	CP02008
5	CP03078	Internship	13	0	13	C	13	0	13	C	
5	CP03056	Cereal Processing Technology	-	-	-	-	2	1,5	0,5	E	CP02017
5	CP03057	Fruits and Vegetables Processing Technology	2	1,5	0,5	C	2	1,5	0,5	E	CP02017
5	CP03021	Meat Processing Technology	-	-	-	-	2	1,5	0,5	E	CP02004
6	ML01023	Vietnamese Communist Party History	2	2	0	C	2	2	0	C	
6	SN01033	English 2	3	3	0	C	3	3	0	C	SN01032
6	CP03006	Food Sensory evaluation	2	1	1	C	2	1	1	C	
6	CP03001	Management System and Quality Assurance	-	-	-	-	2	2	0	C	CP03007
6	CP03028	Alcoholic beverages	2	1,5	0,5	C	-	-	-	-	CP02017
6	CP02019	Project on Food Processing Technology	1	1	0	C	-	-	-	-	CP02018
6	CP03004	Food biotechnology	2	1,5	0,5	C	-	-	-	-	CP02008
6	MT02040	Food Analytics	2	1,5	0,5	C					
6	CP03050	Food supply chain management and traceability	-	-	-	-	2	2	0	C	CP03003
6	CP03039	Food Packaging	2	1,5	0,5	C	2	1,5	0,5	C	CP03003
6	CP03034	Food Toxicology	2	2	0	E	2	2	0	C	
6	CP03011	Bean processing technology	2	1,5	0,5	E	-	-	-	-	
6	CP03002	Traditional Food	2	1,5	0,5	E	-	-	-	-	
6	CP03022	Food Additives	2	1,5	0,5	E	2	1,5	0,5	C	
6	CP03030	Functional Foods	2	1,5	0,5	E					
6	CP03016	Food storage	2	1,5	0,5	E					CP02004
6	CP03020	Tea Processing Technology	2	1,5	0,5	E	2	1,5	0,5	E	CP02017
6	CP03021	Meat Processing Technology	2	1,5	0,5	E	-	-	-	-	CP02004
6	CP03054	Confectionery Processing Technology	-	-	-	-	2	1,5	0,5	E	CP02017
6	CP03066	Food borne disease	-	-	-	-	2	1,5	0,5	E	CP02008
6	CP03067	Industrial catering management	-	-	-	-	2	1,5	0,5	E	CP03003
Total credits of compulsory courses			33	16	17		32	16,5	16,5		
Total credits of elective courses			16	12,5	3,5		14	10,5	3,5		
Total credits of physical and defense education			0	0	0		0	0	0		
Total credits of informatics courses			0	0	0		0	0	0		
Total credits of soft skills			0	0	0		0	0	0		

4th year

Semester	Course code	Course name	Option 1				Option 2				Code of prerequisite course
			Total credits	Theory	Practice	Compulsory /Elective	Total credits	Theory	Practice	Compulsory /Elective	
7	SN03022	English for Food science and Technology	2	2	0	C	2	2	0	C	
7	CP03001	Management System and Quality Assurance	2	2	0	C	-	-	-	-	CP03007
7	CP03056	Cereal Processing Technology	2	1,5	0,5	C	-	-	-	-	CP02017
7	CP03052	Food Product Development	2	1,5	0,5	C	2	1,5	0,5	C	CP02017
7	CP03009	Food Freezing Technology	2	1,5	0,5	C	-	-	-	-	
7	CP03051	Inspection Techniques in Food safety	-	-	-	-	2	1	1	C	
7	CP03025	Project on Quality Management	-	-	-	-	1	1	0	C	
7	CP02012	Risk analysis	-	-	-	-	2	2	0	C	CP02007
7	CP03054	Confectionery Processing Technology	2	1,5	0,5	E	-	-	-	-	CP02017
7	CP03018	Coffee, cacao processing technology	2	1,5	0,5	E	-	-	-	-	CP02017
7	CP03023	Food Legislation	2	1	1	E	2	1	1	C	
7	CP03029	Enzyme technology	2	2	0	E	-	-	-	-	
7	CD03433	Food technology Equipment	2	1,5	0,5	E	-	-	-	-	
7	CP03065	Good Agricultural Practices	-	-	-	-	2	1,5	0,5	C	
7	CP03058	Milk Processing technology	2	1,5	0,5	E	2	1,5	0,5	E	CP02017
7	CP03035	Food Fermentation Technology	2	1,5	0,5	E	-	-	-	-	CP03007
7	CP03015	Food plant sanitation	-	-	-	-	2	1,5	0,5	E	
7	CP03068	Molecular Biological Methods in Food Analysis	-	-	-	-	2	2	0	E	
7	CP03070	Food Safety and Hygiene: Communication and education	-	-	-	-	2	1,5	0,5	E	CP02007
7	CP03071	Foodborne Illness Outbreak Management	-	-	-	-	2	1,5	0,5	E	CP02007
7	CP03028	Alcoholic beverages	-	-	-	-	2	1,5	0,5	E	CP02017
7	CP03019	Technology for processing	2	1,5	0,5	E	2	1,5	0,5	E	CP02017
8	CP04998	Thesis	10	0	10	C	10	0	10	C	CP03078, MT02040
Total credits of compulsory courses			20	8,5	11,5		23	10	13		
Total credits of elective courses			16	12	4		14	11	3		
Total credits of physical and defense education			0	0	0		0	0	0		
Total credits of informatics courses			0	0	0		0	0	0		
Total credits of soft skills			0	0	0		0	0	0		

