

Vietnam National University of Agriculture

Office of Training Management

TRAINING PLAN

MAJOR: FOOD TECHNOLOGY

No	Code	Course title	Credits
I	Compulsory courses		30
1	ML06001	<i>Philosophy</i>	3
2	SN06003	<i>Advanced English</i>	2
3	CP06010	<i>Advanced food biochemistry and biotechnology</i>	2
4	CP06011	<i>Advanced food microbiology</i>	2
5	CP06013	<i>Methods and skills in scientific research</i>	2
6	CP07030	<i>Advanced chemical and biological food safety</i>	3
7	CP07031	<i>Food nutritional quality</i>	2
8	CP07032	<i>Food contaminants analysis</i>	2
9	CP07034	<i>Advanced food processing technology</i>	2
10	CP07035	<i>Food chain integration</i>	3
11	CP07040	<i>Food and agricultural products supply chain management</i>	3
12	CP07046	<i>Quality management system in agricultural products and foodstuffs</i>	2
13	CN07060	<i>Experimental design and advanced statistic</i>	2
II	Elective courses		18
14	CP07014	<i>Advanced agricultural products packaging</i>	2
15	CP07015	<i>Agricultural product analysis</i>	3

No	Code	Course title	Credits
16	CP07018	<i>Cereal and pulses processing technology</i>	2
17	CP07019	<i>Advanced fruit and vegetable processing technology</i>	2
18	CP07020	<i>Fruit and vegetable minimum processing technology</i>	2
19	CP07021	<i>Storage and processing technology for livestock products</i>	2
20	CP07024	<i>Agricultural by products</i>	2
21	CP07025	<i>Low temperature technology</i>	2
22	CP07037	<i>Additives in food preservation</i>	2
23	KT07037	<i>Advanced Program and Project Management</i>	2
24	CP07041	<i>Beverage technology</i>	2
25	CP07042	<i>Thermal processing of food</i>	2
26	CP07047	<i>Postharvest handling of plant products</i>	2
27	CP07049	<i>Food sensorial properties</i>	2
28	TS07049	<i>Harvest, storage and processing technology for seafood products</i>	2
29	CP07050	<i>Marketing in agricultural products and foodstuffs</i>	2
III	Thesis		
30	CP07999	Thesis	12

Total required credits

60