Curriculum of Food Engineering Technology (2016)

No.	Department / Faculty	Course			Required, Elective, or a Selective Elective[2]	*Curricular Area (Credit Hours)*				Last Two Terms the Course was Offered: Year and Semester, or Quarter	Average Section Enrollment for the last two terms the
		Code	Number	Name		Math & Basic Sciences	Discipline Specific Topics	General Education	Other		
1.1	Center of national defense and physical education	DEDU1	2120402	National Defense Education 1	R				4	Fall 2016	90
1.2	Center of national defense and physical education	PEDU	2120401	Physical Education	R				4	Fall 2016	90
1.3	Faculty of Political Theories	MAXLE	2120401	Fundamental Principles of Marxism and Leninism	R				5	Fall 2016	90
1.4	Faculty of fundamental science	MATH1	2113420	Calculus A1	R	2				Fall 2016	90
1.5	Faculty of fundamental science	GBIO	2105550	General Biology	R	2				Fall 2016	90
2.1	Center of national defense and physical education	DEDU2	2120403	National Defense Education 2	R				4	Spring 2017	90
2.2	Faculty of fundamental science	MATH2	2113440	Calculus A2	R	2				Spring 2017	90
2.3	Faculty of Political Theories	RVCP	2112008	Revolutionary Lines of the Vietnam Communist Party	R				3	Spring 2017	90
2.4	Faculty of mechanical technology	EDRAW	2103454	Drawing Technique	R		2			Spring 2017	90
2.5	Faculty of foreign languages	ENGL1	2111481	English 1	R			2		Spring 2017	90
2.6	Faculty of Chemical Engineering	GCHEM	2104610	General Chemistry	R	3				Spring 2017	90
2.7	Faculty of fundamental science	EPHYS	2113500	Physics for Engineers	R	3				Spring 2017	90
3.1	Faculty of fundamental science	STAT	2113474	Probability and Statistics for Engineers	R	2				Fall 2017	90
3.2	Faculty of Law	ILAW	2112006	Introduction to VietNam Law System	R			2		Fall 2017	90
3.3	Faculty of fundamental science	MATH3	2113450	Calculus A3	R	2				Fall 2017	90

3.4	Faculty of Chemical Engineering	ACHEM	2104604	Analytical Chemistry	R		2			Fall 2017	90
3.5	Faculty of Chemical Engineering	OCHEM	2104602	Organic Chemistry	R	2				Fall 2017	90
3.6	FET Department	FENG1	2104606	Food Engineering 1	R		3			Fall 2017	80
3.7	FET Department	BCHEM	2105601	Food Biochemistry	R		3			Fall 2017	80
3.8	Faculty of heat-refrigeration engineering	CCHEM	2104615	Physical and Colloid Chemistry	R		2			Fall 2017	90
3.9	Faculty of Electrical engineering technology	BELEC	2114656	Basic Electrical Engineering	R		2			Fall 2017	90
4.1	Faculty of Political Theories	HCMI	2112005	Ho Chi Minh Ideology	R				2	Spring 2018	80
4.2	Faculty of foreign languages	ENGL2	2111482	English 2	R			2		Spring 2018	90
4.3	FET Department	SSKIL	2105603	Professional Skills for Engineers	R			2		Spring 2018	80
4.4	Department of Biotechnology	FMICR	2105605	Food Microbiology	R		4			Spring 2018	80
4.5	Department of Food Quality Assurance and Food Safety	FANAL	2105606	Food Analysis	R		4			Spring 2018	80
4.6	FET Department	FENG2	2105607	Food Engineering 2	R		3			Spring 2018	80
4.7	FET Department	FCHEM	2105641	Food Chemistry	R		3			Spring 2018	80
4.8	Faculty of Business Administration	SELEC4.1	2107446	Business Management	E		2			Spring 2018	80
4.8	FET Department	SELEC4.2	2105447	Process and Operations Management	E					Spring 2018	80
5.1	FET Department	FPHYS	2105617	Food Physics	R		3			Fall 2018	80
5.2	Faculty of heat-refrigeration engineering	THERMO	2105609	Thermodynamics	R		3			Fall 2018	80
5.3	FET Department	F-ADD	2105612	Food Additives	R		3			Fall 2018	80
5.4	FET Department	M-DES	2105620	Food Machinery Design	R		3			Fall 2018	80
5.5	FET Department	F-TRIP	2105615	Field Trip	R		2			Fall 2018	80
5.6	FET Department	FPFET	2105608	Principle of Food Process Engineering	R		3			Fall 2018	80
5.7	FET Department	NUSAF	2105614	Nutrition and Food Safety	R		3			Fall 2018	80
5.8	Department of Food Quality Assurance and Food Safety	SENSO	2105613	Sensory Evaluation of Foods	R		3			Fall 2018	80

6.1	Faculty of foreign languages	ENGL3	2111483	English 3	R			2		Spring 2019	90
6.2	Department of Food Quality Assurance and Food Safety	STAT	2105610	Statistics and Design of Experiments for food engineers	R		3			Spring 2019	80
6.3	FET Department	FPT	2105616	Food Processing Technology	R		4			Spring 2019	
6.4	FET Department	FPACK	2105619	Food Packaging	R		2			Spring 2019	80
6.5	FET Department	SELEC6.1	2105629	Tropical Product Processing Technology	E		9			Spring 2019	80
6.6	FET Department	SELEC6.2	2105631	Confectionery Manufacturing Technology	E					Spring 2019	80
6.7	FET Department	SELEC6.3	2105630	Beverage Processing Technology	E					Spring 2019	80
6.8	FET Department	SELEC6.4	2105633	Milk and Dairy Product Processing Technology	E					Spring 2019	80
6.9	FET Department	SELEC6.5	2105632	Animal Husbandry and Aquatic Product Processing Technology	E					Spring 2019	80
6.10	FET Department	SELEC6.6	2105628	Agricultural Product Processing Technology	E					Spring 2019	80
7.1	FET Department	PL-DES	2105625	Food Plant Design	R		3			Fall 2019	80
7.2	FET Department	MODEL	2105626	Modeling and Simulation of Food Processing Technologies	R		3			Fall 2019	80
7.3	FET Department	PR-DES	2105618	Food Product Design and Development	R		4			Fall 2019	80
7.4	FET Department	INTERN	2105627	Internship	R		5			Fall 2019	80
7.5	FET Department	SELEC7.1	2105622	Subtainable Food Systems	E		4			Fall 2019	80
7.5	FET Department	SELEC7.2	2105624	Food Management	E					Fall 2019	80
7.5	FET Department	SELEC7.3	2105621	Food Waste Treatment Technology	E					Fall 2019	80
7.5	FET Department	SELEC7.4	2105623	Food Marketing	E					Fall 2019	80
8.1	Department of Food Quality Assurance and Food Safety	Q-ASSUR	2105611	Quality Assurance in Food Processing Technology	R		3			Spring 2020	80
8.2	FET Department	THESIS	2105735	Graduate Thesis	R		5			Spring 2020	1-10
		OVERALL TOTAL CREDIT HOURS				18	98	10	22		
		PERCENT OF TOTAL, %				12.2	66.2	6.8	14.9		