Curriculum of Food Engineering Technology (2018)

		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 course was offered[1]
No.	Department / Faculty	Code	Number	Name		Math & Basic Sciences	Discipline Specific Topics	General Education	Other		
1.1	Faculty of Political Theories	MAXLE	2112007	Fundamental Principles of Marxism and Leninism	R			5		Fall 2018	90
1.2	Faculty of Law	GLAWS	2131472	General Law	R			2		Fall 2018	90
1.3	Student counseling and support center	SSKIL	2132001	Teamwork Skills	R			2		Fall 2018	90
1.4	Center of national defense and physical education	DEDU1	2120501	National Defense Education and Security 1	R				4	Fall 2018	90
1.5	Faculty of fundamental science	MATH1	2113431	Calculus 1	R	2				Fall 2018	90
1.6	Center of national defense and physical education	PEDU1	2120405	Physical Education 1	R				2	Fall 2018	90
2.1	Faculty of Political Theories	RVCP	2112008	Revolutionary Lines of the Vietnam Communist Party	R				3	Spring 2019	90
2.2	Faculty of Political Theories	HCMI	2112005	Ho Chi Minh Ideology	R				2	Spring 2019	90
2.3	FET Department	PSKIL	2105603	Professional Skills for Engineers	R		2			Spring 2019	90
2.4	Faculty of foreign languages	ENGL1	2111250	English 1	R			3		Spring 2019	90
2.5	Faculty of fundamental science	MATH2	2113432	Calculus 2	R	2				Spring 2019	90
2.6	Center of national defense and physical education	PEDU2	2120406	Physical Education 2	R				2	Spring 2019	90
2.7	Center of national defense and physical education	DEDU2	2120502	National Defense Education and Security 2	R				4	Spring 2019	90
2.8	Department of Biotechnology	SELEC1.1	2105550	General Biology	SE	3				Spring 2019	90
2.8	Faculty of Chemical Engineering	SELEC1.2	2104610	General Chemistry	SE					Spring 2019	90
2.8	Faculty of fundamental science	SELEC1.3	2113500	Engineering Physics	SE					Spring 2019	90

2.9	Faculty of fundamental science	SELEC2.1	2113434	Applied Mathematics	SE	3				Spring 2019	90
2.9	Faculty of fundamental science	SELEC2.2	2113436	Complex Analysis and Laplace Transforms	SE					Spring 2019	90
2.9	Faculty of fundamental science	SELEC2.3	2113435	Numerical Methods	SE					Spring 2019	90
2.9	Faculty of fundamental science	SELEC2.4	2113437	General Physics	SE					Spring 2019	90
2.9	Faculty of fundamental science	SELEC2.5	2113438	Logics	SE					Spring 2019	90
3.1	Faculty of fundamental science	MATH3	2113450	Calculus A3	R	2				Fall 2019	80
3.2	Department of Biotechnology	MBIOL	2105707	Microbiology	R	3				Fall 2019	80
3.3	Faculty of Foreign languages	ENGL2	2111300	English 2	R			3		Fall 2019	80
3.4	FET Department	FENG1	2105640	Food Engineering 1	R		3			Fall 2019	80
3.5	Department of Food Quality Assurance and Food Safety	DANAL	2105916	Data Analysis	R	3				Fall 2019	80
3.6	Faculty of Chemical Engineering	ACHEM	2104481	Analytical Chemistry	R	3				Fall 2019	80
3.7	Department of Biotechnology	BCHEM	2105840	Biochemistry	R	3				Fall 2019	80
3.8	Faculty of mechanical technology	SELEC3.1	2103454	Technical Drawing	SE			2		Fall 2019	80
3.8	Faculty of mechanical technology	SELEC3.2	2103519	Engineering Mechanics	SE					Fall 2019	80
3.8	Faculty of Electrical engineering technology	SELEC3.3	2114656	Basic Electrical Engineering	SE					Fall 2019	80
4.1	FET Department	FPFET	2105608	Fundamental Processes in Food Engineering Technology	R		3			Spring 2020	80
4.2	Department of Food Quality Assurance and Food Safety	FANAL	2105606	Food Analysis	R		4			Spring 2020	80
4.3	FET Department	FENG2	2105607	Food Engineering 2	R		3			Spring 2020	80
4.4	FET Department	FCHEM	2105641	Food Chemistry	R		3			Spring 2020	80
4.5	Department of Biotechnology	FMICR	2105785	Food Microbiology	R		2			Spring 2020	80
4.6	Faculty of chemical engineering	SELEC4.1	2103417	Tolerance and Measurement Technique	SE		3			Spring 2020	80
4.6	Faculty of heat-refrigeration engineering	SELEC4.2	2118409	Fluid Mechanics	SE					Spring 2020	80
4.6	Faculty of heat-refrigeration engineering	SELEC4.3	2118401	Engineering Thermodynamics	SE					Spring 2020	80

4.7	Faculty of Garment Technology-Fashion	SELEC5.1	2106529	Fine Art	SE					Spring 2020	80
4.7	Faculty of Fundamental science	SELEC5.2	2113439	Sociology	SE			3		Spring 2020	80
4.7	Faculty of Political Theories	SELEC5.3	2112011	Music, Music Theory and Guitar Basics	SE					Spring 2020	80
4.7	Faculty of Foreign Languages	SELEC5.4	2111492	Vietnamese Language in Use	SE					Spring 2020	80
4.7	Faculty of Trade and Tourism	SELEC5.5	2110585	Introduction to Psychology	SE					Spring 2020	80
4.7	Faculty of Trade and Tourism	SELEC5.6	2111491	Introduction to Vietnamese Culture	SE					Spring 2020	80
5.1	FET Department	F-ADD	2105612	Food Additives	R		3			Fall 2020	80
5.2	FET Department	FPROC	2105616	Food Processing Technology	R		4			Fall 2020	80
5.3	Department of Nutrition and Food Science	NUSAF	2105614	Nutrition and Food Safety	R		3			Fall 2020	80
5.4	FET Department	SELEC6.1	2107483	Fundamentals of Management	SE			3		Fall 2020	80
5.4	Faculty of Business Administration	SELEC6.2	2107510	Business Administration	SE					Fall 2020	80
5.4	Faculty of accounting-auditing	SELEC6.3	2127481	Foundation Accounting	SE					Fall 2020	80
5.4	Institute of environmental science, engineering, and management	SELEC6.4	2123800	Environment and Human	SE					Fall 2020	80
5.4	Faculty of Business Administration	SELEC6.5	2107492	Business Communications	SE					Fall 2020	80
5.4	Student counseling and support center	SELEC6.6	2132002	Planning Skills	SE					Fall 2020	80
5.5	FET Department	SELEC7.1	2105729	Protein Technology	SE					Fall 2020	80
5.5	FET Department	SELEC7.2	2105841	Chemistry of Natural Compounds	SE		3			Fall 2020	80
5.5	FET Department	SELEC7.3	2105443	Food Physics	SE					Fall 2020	80
5.6	FET Department	SELEC8.1	2105414	Functional Foods	SE					Fall 2020	80
5.6	FET Department	SELEC8.2	2105909	Food Toxicology	SE		2			Fall 2020	80
5.6	FET Department	SELEC8.3	2105746	Labour Safety	SE					Fall 2020	80
5.7	Faculty of heat-refrigeration engineering	SELEC9.1	2118415	Applied Refrigeration Engineering	SE					Fall 2020	80
5.7	Faculty of heat-refrigeration engineering	SELEC9.2	2118410	Drying Techniques	SE		3			Fall 2020	80
5.7	FET Department	SELEC9.3	2105626	Modeling and Simulation in Food Processing Technologies	SE					Fall 2020	80

6.1	Faculty of Fundamental Science	R-MET	2113433	Research Methodology	R		2			Spring 2021	80
6.2	FET Department	M-DES	2105620	Food Machine Design	R		3			Spring 2021	80
6.3	FET Department	FPACK	2105619	Food Packaging	R		2			Spring 2021	80
6.4	FET Department	SENSO	2105613	Sensory Evaluation of Food	R		3			Spring 2021	80
6.5	FET Department	SELEC10.1	2105628	Agricultural Product Processing Technology	SE		9			Spring 2021	80
6.5	FET Department	SELEC10.2	2105632	Animal Husbandry and Aquatic Product Processing Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.3	2105630	Beverage Processing Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.4	2105633	Milk and Dairy Product Processing Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.5	2105631	Confectionery Manufacturing Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.6	2105629	Tropical Product Processing Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.7	2105734	Food Biotechnology	SE					Spring 2021	80
6.5	FET Department	SELEC10.8	2105695	Food Waste Treatment Technology	SE					Spring 2021	80
6.5	FET Department	SELEC10.9	2105732	Fermentation Technology	SE					Spring 2021	80
7.1	FET Department	PL-DES	2105625	Food Plant Design	R		3			Fall 2021	80
7.2	FET Department	PR-DES	2105440	Product Design and Development	R		2			Fall 2021	80
7.3	FET Department	INTERN	2105798	Internship	R		5			Fall 2021	80
7.4	FET Department	QAFL	2105902	Food Quality Assurance and Food Law	R		3			Fall 2021	80
7.5	FET Department	SELEC11.1	2105447	Process and Operations Management	SE		2			Fall 2021	80
7.5	FET Department	SELEC11.2	2105623	Food marketing	SE					Fall 2021	80
7.5	FET Department	SELEC11.3	2105461	Food Management	SE					Fall 2021	80
8.1	FET Department	PR.DES-LAB	2105760	Product Design and Development Practice	R		2			Spring 2022	20 - 25
8.2	FET Department	THESIS	2105635	Graduation Thesis	R		5			Spring 2022	1 - 10
OVERALL TOTAL CREDIT HOURS						24	82	23	17		
PERCENT OF TOTAL, %						16.4	56.2	15.7	11.6		