Table 5-1a Curriculum of Food Engineering Technology (2016)

		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	Center of national defense and physical education	GYMN-01		Physical training	R				4	Fall 2016	90
1.2	Center of national defense and physical education	GYMN-02		Defense training 1	R				4	Fall 2016	90
1.3	Faculty of Political Theories	POLI-02		Principles of Marxist - Leninist Philosophy	R				5	Fall 2016	90
1.4	Faculty of fundamental science	MATH-01		Calculus A1	R	2				Fall 2016	90
1.5	Faculty of fundamental science	PHYS-01		Physics for engineers 1	R	3				Fall 2016	90
2.1	Center of national defense and physical education	GYMN-03		Defense training 2	R				4	Fall 2016	90
2.2	Faculty of Political Theories	POLI-01		Policy of Vietnam Communist Party	R				3	Fall 2016	90
2.3	Faculty of fundamental science	MATH-02		Calculus A2	R	2				Fall 2016	90
2.4	Faculty of fundamental science	PHYS-02		Physics for engineers 2	R	3				Fall 2016	90
2.5	Faculty of Chemical Engineering	CHEM-01		General chemistry	R	3				Fall 2016	90
2.6	Department of Biotechnology	BIOL-02		General biology	R	2				Fall 2016	90
2.7	Faculty of foreign languages	ENG-01		English 1	R			3		Fall 2016	90
2.8	Faculty of mechanical technology	MECH-01		Drawing technique	R		2			Fall 2016	90
3.1	Faculty of fundamental science	MATH-03		Calculus A3	R	2				Spring 2020	90
3.2	Faculty of fundamental science	STAT-01		Probability and Statistics for engineers	R	3				Spring 2020	90

3.3	Faculty of Chemical Engineering	CHEM-02		Organic Chemistry	R	2				Spring 2020	90
3.4	Faculty of foreign languages	ENG-02		English 2	R			3		Spring 2020	90
3.5	Faculty of Law	SOFT-01		Introduction to Vietnam law system	R			2		Spring 2020	90
3.6	Faculty of Electrical engineering technology	ELEC-01		Basic electricity	R		2			Spring 2020	90
3.7	Faculty of Chemical Engineering	CHEM-03		Analytical Chemistry	R		2			Spring 2020	90
3.8	Faculty of heat-refrigeration engineering	CHEM-04		Physical and colloid chemistry	R		2			Spring 2020	90
3.9	FET Department	FFET-01		Food Biochemistry	R		3			Fall 2020	80
3.10	FET Department	FFET-05		Food engineering 1	R		3			Fall 2020	80
4.1	Faculty of Political Theories	POLI-03		Ho Chi Minh's idealogy	R				2	Fall 2020	80
4.2	Student counseling and support center	SOFT-03		Communication Skills	R			2		Fall 2020	80
4.3	FET Department	FFET-02		Food Chemistry	R		3			Fall 2020	80
4.4	Department of Biotechnology	FFET-03		Food Microbiology	R		5			Fall 2020	80
4.5	Department of Food Quality Assurance and Food Safety	FFET-04		Food analysis	R		5			Fall 2020	80
4.6	FET Department	FFET-06		Food engineering 2	R		3			Fall 2020	80
4.7	Faculty of Business Administration	MANA-02.1		Business management	E		2			Fall 2020	80
4.8	FET Department	MANA-02.2		Process and Operations Management	E		2			Fall 2020	80
5.1	FET Department	INDS-01		Field trip	R		2			Spring 2020	80
5.2	FET Department	FFET-07		Principle of Food Process Engineering	R		3			Spring 2020	80
5.3	Faculty of heat-refrigeration engineering	FFET-08		Thermodynamics	R		4			Spring 2020	80
5.4	Department of Food Quality Assurance and Food Safety	FFET-09		Statistics and design of experiments for food engineers	R		3			Spring 2020	80
5.5	Department of Food Quality Assurance and Food Safety	SFET-01		Quality Assurance in Food Processing	R		3			Spring 2020	80
5.6	FET Department	SFET-05		Food additives	R		3			Spring 2020	80

5.6	Department of Food Quality Assurance and Food Safety	SFET-06		Sensory Evaluation of Foods	R		3			Spring 2020	80
5.7	FET Department	SFET-11		Nutrition and Food safety	R		3			Spring 2020	80
6.1	FET Department	SFET-03		Food Technology	R		5			Spring 2020	80
6.2	FET Department	SFET-04		Food Physics	R		3			Spring 2020	80
6.3	FET Department	SFET-07		Food Product Design and Development	R		4			Spring 2020	80
6.4	FET Department	SFET-08		Food Packaging	R		2			Spring 2020	80
6.5	FET Department	SFET-09		Food Machinery Design	R		3			Spring 2020	80
6.6	FET Department	EFET-01.1		Food Waste Treatment Technology	E		2			Spring 2020	80
6.7	FET Department	EFET-01.2		Sustainable Food Systems	E		2			Fall 2020	80
6.8	FET Department	EFET-01.3		Food Marketing	E		2			Fall 2020	80
6.9	FET Department	EFET-01.4		Food Management	E		2			Fall 2020	80
7.1	FET Department	INDS-02		Internship	R		5			Fall 2020	80
7.2	FET Department	SFET-02		Food Plant Design	R		3			Fall 2020	80
7.3	FET Department	SFET-10		Modeling and Simulation of Food Processing Technologies	R		3			Fall 2020	80
7.4	FET Department	EFET-02.1		Agricultural product processing	E		3			Fall 2020	80
7.5	FET Department	EFET-02.2		Tropical product processing	E		3			Fall 2020	80
7.6	FET Department	EFET-02.3		Beverage Technology	E		3			Fall 2020	80
7.7	FET Department	EFET-02.4		Sugar and Confectionary products processing technology	E		3			Fall 2020	80
7.8	FET Department	EFET-02.5		Aquatics and Animal Husbandry processing technology	E		3			Fall 2020	80
7.9	FET Department	EFET-02.6		Dairy and dairy product technology	E		3			Fall 2020	80
8.1	FET Department	SFET-12		Thesis (capstone)	R		5			Fall 2020	80
OVERALL TOTAL CREDIT HOURS FOR THE DEGREE						22	101	10	22		
PERCENT OF TOTAL, %						14.2	65.2	6.5	14.2		