DESCRIPTION OF THE PROGRAMME

The curriculum is divided into 2 areas: general knowledge and professional knowledge; including the compulsory and elective courses with the corresponding number of credits following:

Amount of full-course knowledge

- Total credits of the Programme : 152 credits
- Total credits excluding the cumulative average : 12 credits
- Total credits must be accumulated : 140 credits

General knowledge : 38 credits

- Compulsory : 32 credits
- Elective : 09 credits

Professional knowledge : 102 credits

- Fundamental knowledge : 50 credits
  - + Compulsory : 32 credits
  - + Elective : 18 credits
- Specialized knowledge : 52 credits
  - + Compulsory : 36 credits
  - + Elective : 16 credits

CURRICULUM FRAMEWORK

No.	Course Code	Courses Name	Course Credits		
			Total	Theory	Practice
Semester 1			17		
Compulsory			*17*		
1	2112007	Fundamental principles of Marxism and Leninsm	*5*	*5*	*0*
3	2113431	Calculus 1	*2*	*2*	*0*
4	2120501	National Defense Education and Security 1	*4*	*1*	*6*
5	2120405	Physical Education 1	*2*	*0*	*4*
6	2132001	Teamwork Skills	*2*	*1*	*2*
7	2131472	General Laws	2	2	0
Semester 2			24		
Compulsory			16		
1	2120502	National Defense Education and Security 2	4	1	6
2	2120406	Physical Education 2	2	0	4
3	2113432	Ho Chi Minh Ideology	2	2	0

4	2112008	Revolutionary lines of the Vietnam communist party	3	3	0
4	2113432	Calculus 2	2	2	0
5	2111250	English 1	3	3	0
Elective			8		
Group 1			3		
1	2113500	Physics for engineers	3	2	2
2	2104610	General chemistry	3	2	2
3	2105550	General biology	3	2	2
Group 2			2		
1	2105740	Biosafety	2	2	2
2	2105900	Lab technique	2	0	4
3	2105746	Labour safety	2	2	0
Group 3			3		
1	2110585	General Psychology	3	2	2
2	2113439	Sociology	3	2	2
3	2111491	Introduction to Vietnamese Culture	3	2	2
4	2111492	Vietnamese practice	3	2	2
5	2112011	Music- Music Theory and Guitar Basics	3	1	4
6	2106529	Fine art	3	1	4
Semester 3			22		
Compulsory			19		
1	2112460	Calculus 3	2	1	2
2	2104602	Organic chemistry	3	2	2
3	2104604	Analytical chemistry	2	2	0
4	2105840	Biochemistry	3	2	2
5	2105707	Microbiology	3	2	2
6	2105608	Fundamental processes in food engineering technology	3	3	0
7	2111300	English 2	3	3	0
Elective			3		
Group 1			3		
1	2113434	Applied Mathematics	3	2	2
2	2113435	Numerical methods	3	2	2
3	2113436	Complex functions and Laplace transforms	3	2	2
4	2113437	General Physics	3	2	2
5	2113438	Logics	3	2	2
Semester 4			17		
Compulsory			12		
1	2105604	Food Chemistry	3	3	0
2	2105916	Data analysis	3	2	2

3	2105785	Food Microbiology	2	2	0
4	2105606	Food Analysis	4	3	2
Elective			5		
Group 1			2		
1	2104255	Electrochemistry	2	2	0
2	2104303	Colloid chemistry	2	2	0
3	2105923	Advanced Food Analysis Practice	2	0	4
Group 2			3		
1	2107483	Fundamental of management	3	2	2
2	2107510	Business management	3	2	2
3	2127481	Foundation Accounting	3	2	2
4	2123800	Environment and Human	3	2	2
5	2107492	Business Communications	3	2	2
6	2132002	Planning skills	3	2	2
Semester 5			21		
Compulsory			16		
1	2105902	Food Quality assurance and food law	3	3	0
2	2105613	Sensory Evaluation of Food	3	2	2
3	2105616	Food Processing Technology	4	4	0
4	2105903	Food Supply chain management	2	2	0
5	2105748	Food hygiene and safety	2	2	0
6	2105921	Food defense and food security	2	2	0
Elective			5		
Group 1			2		
1	2105461	Food management	2	2	0
2	2105909	Food Toxicology	2	2	0
3	2105414	Functional foods	2	2	0
Group 2			3		
1	2105925	Quality control in food packaging	3	2	2
2	2105924	Food materials	3	2	2
3	2105793	Microbial analysis techniques	3	2	2
Semester 6			23		
Compulsory			14		
1	2113433	Research Methodology	2	1	2
2	2105443	Food Physics	3	2	2
3	2105915	Sensory evaluation in food quality control	4	3	2
4	2105440	Product Design and Development	2	2	0
5	2105936	Food Analysis Instruments	3	3	0
Elective			9		

1	2105928	Quality Control for Cereal Products	3	2	2
2	2105929	Quality Control for Agricultural Products	3	2	2
3	2105930	Quality Control for Animal Husbandry Products	3	2	2
4	2105937	Shelf-life Evaluation of Food	3	2	2
5	2105938	Food Authencity and Tracebility	3	2	2
6	2105931	Quality Control for Aquatic Products	3	2	2
7	2105612	Food Additives	3	2	2
8	2105939	Quality Management System for Agriculture	3	2	2
9	2105940	Project Management	3	2	2
Semester 7			17		
Compulsory			12		
1	2105941	Food Safety System	3	3	0
2	2105926	Food analysis instrument practice	2	0	4
3	2105927	Specified project	2	0	4
4	2105798	Internship	5	0	10
Elective			5		
Group 1			2		
1	2105912	Consumer and Consumers' Preference	2	2	0
2	2105473	Food Sustainable System	2	2	0
3	2105750	Genetically Modified Foods	2	2	0
4	2105623	Food Marketing	2	2	0
Group 2			3		
1	2105734	Food Biotechnology	3	2	2
2	2105695	Food Waste Treatment Technology	3	2	2
3	2105841	Chemistry of Natural compounds	3	2	2
Semester 8			5		
Compulsory			5		
1	2105992	Graduation Thesis	5	0	10
2	2199450	450 TOEIC Certificate	0	0	0
3	29199406	Informatics Certificate	0	0	0

The Programme is subject to the credit by method:
Transfer: - 1 theory credit = 15 theory hours
- 1 practice credit = 30 practice hours