# 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 : 146 credits
- Total credits excluding the cumulative average : 12 credits
- Total credits must be accumulated : 146 credits

**General knowledge** : 47 credits

- Compulsory : 38 credits
- Elective : 09 credits

**Professional knowledge** : 99 credits

- Fundamental knowledge : 73 credits
  - + Compulsory : 56 credits
  - + Elective : 17 credits
- Specialized knowledge : 21 credits
  - + Compulsory : 12 credits
  - + Elective : 9 credits
- Internship and graduation thesis : 5 credits
- The number of practice credits : 44 credits (31%)
- The number of theory credits : 96 credits (69%)

## CURRICULUM FRAMEWORK

| No. | Course Code | Courses Name | Course Credits | | |
|---|---|---|---|---|---|
| | | | Total | Theory | Practice |
| | | **Semester 1** | | | |
| | | ***Compulsory*** | | | |
| 1 | 2112012 | Philosophy of Marxism and Leninism | 3 | 3 | 0 |
| 2 | 2112013 | Political Economics of Marxism and Leninism | 2 | 2 | 0 |
| 3 | 2113431 | Calculus 1 | 2 | 1 | 1 |
| 4 | 2120501 | National Defense Education and Security 1 | 4 | 1 | 3 |
| 5 | 2120405 | Physical Education 1 | 2 | 0 | 2 |
| 6 | 2132001 | Teamwork Skills | 2 | 1 | 1 |
| 7 | 2131472 | General Laws | 2 | 2 | 0 |
| | | **Semester 2** | **9** | | |

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| | | **Compulsory** | **13** | | |
| 1 | 2120502 | National Defense Education and Security 2 | 4 | 1 | 3 |
| 2 | 2120406 | Physical Education 2 | 2 | 0 | 2 |
| 3 | 2105951 | Introduction to Food Safety & Quality Assurance | 2 | 2 | 0 |
| 4 | 2113432 | Calculus 2 | 2 | 1 | 1 |
| 5 | 2111250 | English 1 | 3 | 3 | 0 |
| | | **Elective** | **6** | | |
| | | **Group 1** | **3** | | |
| 1 | 2113500 | Physics for Engineers | 3 | 2 | 1 |
| 2 | 2104610 | General Chemistry | 3 | 2 | 1 |
| 3 | 2105550 | General Biology | 3 | 2 | 1 |
| | | **Group 2** | **3** | | |
| 1 | 2110585 | General Psychology | 3 | 2 | 1 |
| 2 | 2113439 | Sociology | 3 | 2 | 1 |
| 3 | 2111491 | Introduction to Vietnamese Culture | 3 | 2 | 1 |
| 4 | 2111492 | Vietnamese Practice | 3 | 2 | 1 |
| 5 | 2112011 | Music- Music Theory and Guitar Basics | 3 | 1 | 2 |
| 6 | 2106529 | Fine art | 3 | 1 | 2 |
| 7 | 2101727 | Using Keyboard and Office Equipment Skills | 3 | 1 | 2 |
| | | **Semester 3** | **21** | | |
| | | **Compulsory** | **16** | | |
| 1 | 2113450 | Calculus 3 | 2 | 1 | 1 |
| 2 | 2104602 | Organic Chemistry | 3 | 2 | 1 |
| 3 | 2104481 | Analytical Chemistry | 3 | 2 | 1 |
| 4 | 2105840 | Biochemistry | 3 | 2 | 1 |
| 5 | 2111300 | English 2 | 3 | 3 | 0 |
| 6 | 2112014 | Scientific Socialism | 2 | 2 | 0 |
| | | **Elective** | **5** | | |
| | | **Group 1** | **3** | | |
| 1 | 2113434 | Applied Mathematics | 3 | 2 | 1 |
| 2 | 2113435 | Numerical Methods | 3 | 2 | 1 |
| 3 | 2113436 | Complex Function and Laplace Transform | 3 | 2 | 1 |
| 4 | 2113437 | General Physics | 3 | 2 | 1 |
| 5 | 2113438 | Logic | 3 | 2 | 1 |
| | | **Group 2** | **2** | | |
| 1 | 2105740 | Biosafety | 2 | 2 | 0 |
| 2 | 2105900 | Lab Technique | 2 | 0 | 2 |
| 3 | 2105746 | Labour Safety | 2 | 2 | 0 |
| | | **Semester 4** | **21** | | |
| | | **Compulsory** | **16** | | |

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|---|---|---|---|---|---|
| 1 | 2105604 | Food Chemistry | 3 | 3 | 0 |
| 2 | 2105916 | Statistical Data Analysis | 3 | 2 | 1 |
| 3 | 2105608 | Fundamental Processes in Food Engineering Technology | 3 | 3 | 0 |
| 4 | 2105606 | Food Analysis | 4 | 3 | 1 |
| 5 | 2105707 | Microbiology | 3 | 2 | 1 |
| | | **Elective** | **5** | | |
| | | **Group 1** | **2** | | |
| 1 | 2104255 | Electrochemistry | 2 | 2 | 0 |
| 2 | 2104303 | Colloid chemistry | 2 | 2 | 0 |
| 3 | 2104552 | Thermodynamics | 2 | 2 | 0 |
| | | **Group 2** | **3** | | |
| 1 | 2107483 | Fundamentals of Management | 3 | 2 | 1 |
| 2 | 2107510 | Business Management | 3 | 2 | 1 |
| 3 | 2127481 | Fundamentals of Accounting | 3 | 2 | 1 |
| 4 | 2123800 | Environment and Human | 3 | 2 | 1 |
| 5 | 2107492 | Business Communications | 3 | 2 | 1 |
| 6 | 2132002 | Planning Skills | 3 | 2 | 1 |
| | | **Semester 5** | **18** | | |
| | | **Compulsory** | **9** | | |
| 1 | 2112015 | History of Vietnamese Communist Party | 2 | 2 | 0 |
| 2 | 2105923 | Advanced Food Analysis Practice | 2 | 0 | 2 |
| 3 | 2105613 | Sensory Evaluation of Food | 3 | 2 | 1 |
| 4 | 2105785 | Food Microbiology | 2 | 2 | 0 |
| | | **Elective** | **9** | | |
| | | **Group 1** | **6** | | |
| 1 | 2105628 | Agricultural Processing Technology | 3 | 2 | 1 |
| 2 | 2105632 | Animal Husbandry and Aquatic Product Processing Technology | 3 | 2 | 1 |
| 3 | 2105630 | Beverage Processing Technology | 3 | 2 | 1 |
| 4 | 2105633 | Milk and Dairy Product Processing Technology | 3 | 2 | 1 |
| 5 | 2105631 | Confectionery Manufacturing Technology | 3 | 2 | 1 |
| 6 | 2105629 | Tropical Product Processing Technology | 3 | 2 | 1 |
| | | **Group 2** | **3** | | |
| 1 | 2105734 | Food Biotechnology | 3 | 2 | 1 |
| 2 | 2105695 | Food Waste Treatment Technology | 3 | 2 | 1 |
| 3 | 2105841 | Chemistry of Natural compounds | 3 | 2 | 1 |
| | | **Semester 6** | **17** | | |
| | | **Compulsory** | **12** | | |
| 1 | 2105902 | Food Quality Assurance and Food Law | 3 | 3 | 0 |
| 2 | 2113433 | Research Methodology | 2 | 1 | 1 |

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| 3 | 2105748 | Food Hygiene and Safety | 2 | 2 | 0 |
| 4 | 2105443 | Food Physics | 3 | 2 | 1 |
| 5 | 2112005 | Hochiminh Ideology | 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 for Food Packaging | 3 | 2 | 1 |
| 2 | 2105924 | Food Materials | 3 | 2 | 1 |
| 3 | 2105793 | Microbial Analysis Techniques | 3 | 2 | 1 |
| | | **Semester 7** | **19** | | |
| | | **Compulsory** | **10** | | |
| 1 | 2105903 | Food Supply Chain Management | 2 | 2 | 0 |
| 2 | 2105952 | Sensory Evaluation in Food Quality Control | 3 | 2 | 1 |
| 3 | 2105440 | Product Design and Development | 2 | 2 | 0 |
| 4 | 2105936 | Food Analysis Instruments | 3 | 3 | 0 |
| | | **Elective** | **9** | | |
| 1 | 2105928 | Quality Control for Cereal Products | 3 | 2 | 1 |
| 2 | 2105929 | Quality Control for Agricultural Products | 3 | 2 | 1 |
| 3 | 2105930 | Quality Control for Animal Husbandry Products | 3 | 2 | 1 |
| 4 | 2105937 | Shelf-life Evaluation of Food | 3 | 2 | 1 |
| 5 | 2105938 | Food Authencity and Tracebility | 3 | 2 | 1 |
| 6 | 2105931 | Quality Control for Aquatic Products | 3 | 2 | 1 |
| 7 | 2105612 | Food Additives | 3 | 2 | 1 |
| 8 | 2105939 | Quality Management System for Agriculture | 3 | 2 | 1 |
| 9 | 2105940 | Project Management | 3 | 2 | 1 |
| | | **Semester 8** | **16** | | |
| | | **Compulsory** | **14** | | |
| 1 | 2105941 | Food Safety System | 3 | 2 | 1 |
| 2 | 2105926 | Food Analysis Instrument Practice | 2 | 0 | 2 |
| 3 | 2105927 | Specified Project | 2 | 0 | 2 |
| 4 | 2105798 | Internship | 5 | 0 | 5 |
| 5 | 2105921 | Food Defense and Food Security | 2 | 2 | 0 |
| | | **Elective** | **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 |

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| | | **Semester 9** | **8** | | |
| | | **Compulsory** | **8** | | |
| 1 | 2105992 | Graduation Thesis | 8 | 0 | 8 |
| 2 | 2199450 | 450 TOEIC Certificate | 0 | 0 | 0 |
| 3 | 2199406 | 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