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 : 162 credits
- Total credits excluding the cumulative average : 12 credits
- Total credits must be accumulated : 162 credits

General knowledge : 49 credits

- Compulsory : 40 credits
- Elective : 09 credits

Professional knowledge : 113 credits

- Fundamental knowledge : 60 credits
  - + Compulsory : 49 credits
  - + Elective : 11 credits
- Specialized knowledge : 40 credits
  - + Compulsory : 24 credits
  - + Elective : 16 credits
- Internship and graduation thesis : 13 credits
- The number of practice credits : 56 credits (35%)
- The number of theory credits : 106 credits (65%)

1.1 CURRICULUM FRAMEWORK

No.	Course Code	Courses Name	Course Credits		
			Total	Theory	Practice
Semester 1			17		
Compulsory			*17*		
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*	*2*	0
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			22		
Compulsory			19		
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	2	0
5	2111250	English 1	3	3	0
6	2104610	General Chemistry	3	2	1
7	2104602	Organic Chemistry	3	2	1
Elective			3		
Group 1			3		
1	2110585	General Psychology	3	2	1
2	2113439	Sociology	3	3	0
3	2111491	Introduction to Vietnamese Culture	3	2	1
4	2111492	Vietnamese Language in Use	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			19		
Compulsory			16		
1	2105900	Lab Technique	2	0	2
2	2104481	Analytical Chemistry	3	2	1
3	2105840	Biochemistry	3	2	1
4	2111300	English 2	3	3	0
5	2112014	Scientific Socialism	2	2	0
6	2101777	Information technology in digital transformation	3	3	0
Elective			3		
Group 1			3		
1	2113434	Applied Mathematics	3	3	0
2	2113435	Numerical Analysis	3	3	0
3	2113436	Complex Analysis and Laplace transform	3	3	0
4	2113437	General Physics	3	3	0
5	2113438	Logics	3	3	0
Semester 4			21		

Compulsory			16		
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	2107402	Economic geography	3	3	0
2	2104486	Industrial applications of chemistry	3	3	0
3	2104487	Application of Kaizen Method and 5S Technique for manufacturing	3	2	1
4	2123800	Environment and Human	3	2	1
5	2132002	Planning Skills	3	2	1
Semester 5			21		
Compulsory			12		
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
5	2105841	Chemistry of Natural compounds	3	2	1
Elective			9		
Group 1			9		
1	2105628	Agricultural Processing Technology	3	2	1
2	2105632	Animal 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
7	2105734	Food Biotechnology	3	2	1
8	2105695	Food Waste Treatment Technology	3	2	1

9	2105879	Fermentation Tecnology	3	2	1
Semester 6			19		
Compulsory			14		
1	2105902	Food Quality Assurance and Food Law	3	3	0
2	2113433	Research Methodology	2	2	0
3	2105748	Food Hygiene and Safety	2	2	0
4	2105443	Food Physics	3	2	1
5	2112005	Hochiminh Ideology	2	2	0
6	2150899	Practice on microbiological analysis of food	2	0	2
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			20		
Compulsory			11		
1	2105941	Food Safety System	3	2	1
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			15		

Compulsory			13		
1	2105903	Food Supply Chain Management	2	2	0
2	2105927	Specified Project	2	0	2
3	2105926	Instrument Food Analysis Practice	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
Semester 9			8		
Compulsory			8		
1	2105992	Graduation Thesis	8	0	8
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

1.2 FSQA's CURRICULUM SEQUENCE

