

BACHELOR PROGRAM IN FOOD TECHNOLOGY

Number of credits required: 130

Semester	Subject code	Subject	Number of Credits	
Semester 1 (18 credits)	Core subjects		18	
		Fundamental principles of Marxism-Leninism 1	2	
		Foreign language 1	3	
		Physical Education 1	2	
		Linear Algebra B	2	
		General Physics B	3	
		General Chemistry	3	
		General/Basic Informatics	3	
		Communication Skills	2	
	Elective subjects		0	
Semester 2 (18 credits)	Core subjects		16	
		Fundamental principles of Marxism-Leninism 2	3	
		Foreign language 2	4	
		Physical Education 2 and 3 (Elective)	4	
		Analysis B	3	
		Organic Chemistry	3	
		Heat Engineering	3	
		Elective subjects		2
		Management Theory	2	
		History of Economic Theories	2	
	Writing Scientific Documents in Vietnamese	2		
	Fundamentals of Legislation	2		
Semester 3 (18 credits)	Core subjects		13	
		Revolutionary Policies of Vietnamese Communist Party	3	
		Fundamental Economics	3	
		Food Biochemistry	4	
		Analytical Chemistry	3	
		Elective subjects		5
		Experiment Analysis and Design	3	
		Probability and Statistics	3	
	General Biology	2		

Semester	Subject code	Subject	Number of Credits
		Physical and Colloidal Chemistry	2
Semester 4 (19 credits)	Core subjects		16
		Ho Chi Minh's Ideology	2
		Food Engineering	4
		Food Chemistry	2
		Food Analysis	4
		Food Microbiology	4
	Elective subjects		3
		Foreign language for Special Purposes	3
	Food Physics	3	
Semester 5 (19 credits)	Core subjects		17
		Food Chilling and Freezing Technology	4
		Food Canning Technology	4
		Research Methodology	2
		Food Nutrition	2
		Production Management	2
		Food Processing Equipment	3
	Elective subjects		2
		Risk Assessment in the Food Industry	2
		Food Traceability	2
Semester 6 (14 credits)	Core subjects		11
		Technology of Cane Sugar and Confectionery	4
		Technology of Products from Tropical Plants	4
		Production Practicum 1 (9 weeks)	3
	Elective subjects		3
		Applied Informatics in Food Technology and Processes	3
		Applied Food Biotechnology	3
Semester 7 (14 credits)	Core subjects		11
		Technology of Brewery, Beverage and Traditional Food Products	4
		Occupational Safety in the Food Industry	2
		Food Hygiene, Safety and Quality Management	3
		Production Practicum 2 (6 weeks)	2
	Elective subjects		3
		Food Packaging	3
		Food Plant Design	3

Semester	Subject code	Subject	Number of Credits
		Food Product Development	3
Semester 8 (10 credits)	Core subjects		4
		Technology of Meat, Fish, Dairy Products, and Food Lipids	4
	Elective subjects		6
		Cleaner Production in Food Processing	3
		Food Additives	3
		Value-added Products & Functional Foods	3
		Food Salt Technology	3
		Human Resource Management	3
		Principles of Marketing	3