

BACHELOR PROGRAM IN POST-HARVEST TECHNOLOGY

Number of credits required: 130

Semester	Code	Subject	Number of credits	
1 (18 credits)	<b>Core subjects</b>		<b>18</b>	
		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 Informatics	3	
		Communication Skills	2	
		<b>Elective subjects</b>		<b>0</b>
2 (18 credits)	<b>Core subjects</b>		<b>16</b>	
		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	
		<b>Elective subjects</b>		<b>2</b>
		Management Theory	2	
		History of Economic Theories	2	
	Writing Scientific Documents in Vietnamese	2		
	Fundamentals of Legislation	2		
3 (19 credits)	<b>Core subjects</b>		<b>14</b>	
		Ho Chi Minh's Ideology	2	
		Fundamental Economics	3	
		Food Biochemistry	4	
		Analytical Chemistry	3	
		Technology of drying agricultural products	2	
		<b>Elective subjects</b>		<b>5</b>
		Probability and Statistics	3	
		Food Physics	3	
		General Biology	2	
	Physical and Colloidal Chemistry	2		

Semester	Code	Subject	Number of credits
4 (18 credits)	<b>Core subjects</b>		<b>16</b>
		Revolutionary Strategies of Vietnamese Communist Party	3
		Microbiology	4
		Food Chemistry	2
		Food Analysis	4
		Physiology of agricultural products and Post-harvest losses	3
	<b>Elective subjects</b>		<b>2</b>
		Harmful organisms to postharvest agricultural products	2
		Equipments in postharvest technology	2
5 (19 credits)	<b>Core subjects</b>		<b>16</b>
		Research Methodology	2
		Occupational Safety in the Food Industry	2
		Food Chilling and Freezing Technology	4
		Harvesting, handling and preserving fruit, vegetables, tubers and cereals	4
		Harvesting, handling and preserving products from tropical plants	4
	<b>Elective subjects</b>		<b>3</b>
		Experiment Analysis and Design	3
	Applied Informatics in Food Technology and Processes	3	
6 (14 credits)	<b>Core subjects</b>		<b>11</b>
		Harvesting, handling and preserving fisheries products	4
		Technology of vegetative origin products	4
		Special postharvest technology practicum 1 (9 weeks)	3
	<b>Elective subjects</b>		<b>3</b>
		Biotechnology in food preserving and processing	3
		Foreign language for Special Purposes	3
7 (14 credits)	<b>Core subjects</b>		<b>12</b>
		Slaughtering, handling and preserving cattle and poultry	4
		Food Hygiene, Safety and Quality Management	3
		Production Management	2
		General postharvest technology practicum 2 (9 weeks)	3
	<b>Elective subjects</b>		<b>2</b>
		Food Packaging	2
		Agricultural products and fisheries storage	2
<b>Core subjects</b>		<b>4</b>	

Semester	Code	Subject	Number of credits
8  (10 credits)		Technology of animal origin products	4
		<b>Elective subjects</b>	<b>6</b>
		Food Additives	2
		Utilization of Agricultural and fisheries by-products	2
		Risk Assessment in the Food Industry	2
		Food Traceability	2
		Principles of Marketing	2
		Technology of food flavors and colorants	2
		Cleaner Production in Food Processing	2