

MINISTRY OF EDUCATION AND TRAINING
QUY NHON UNIVERSITY

UNDERGRADUATE PROGRAM

Level : Undergraduate
Major : Food Technology
Code : 7540101
Mode of Study : Full-time

Gia Lai, 2025

UNDERGRADUATE PROGRAM

*(Issued together with Decision No. 2094/QĐ-ĐHQN dated July 22, 2025
of the Rector of Quy Nhon University)*

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Major : Food Technology
Code : 7540101
Mode of Study : Full-time

1. OBJECTIVES

1.1. General Objective

The program aims to train Food Technology engineers who possess good health, strong political and ethical qualities, solid professional knowledge, and practical skills. Graduates will be capable of conducting research, developing scientific applications, and implementing innovation in the field of food technology. They will also have the ability for lifelong learning and adaptability to working environments to meet labor market demands both domestically and internationally.

1.2. Specific Objectives

+ PO1: Possess fundamental knowledge of natural sciences, social sciences, political science, and law; professional knowledge and practical skills in the field of food technology in an integrated and globalized environment.

+ PO2: Demonstrate critical thinking, foreign language proficiency, and proactive collaboration in solving issues related to food technology at local, national, and global levels.

+ PO3: Possess innovation and entrepreneurial thinking, digital competence, and the ability to work independently as well as in teams; continuously develop professional capacity to adapt to changing work environments and maintain lifelong learning.

+ PO4: Demonstrate proper professional ethics, civic responsibility, discipline, and responsibility toward work, community, and society.

2. EMPLOYMENT OPPORTUNITIES AND FURTHER STUDY PROSPECTS

Graduates of the Food Technology program may work in the following positions:

- At food-related manufacturing plants (beverages, dairy products, confectionery, coffee, cocoa, tea, canned foods, seasonings, monosodium glutamate, seafood, meat and meat products, fruits and vegetables, vegetable and animal oils, etc.), specifically:

- Staff or managers in technical departments, production operation departments, or production safety management departments.
- Analysts or technicians working in laboratory facilities (Labs).
- Staff or managers in Research and Development (R&D) departments or project management departments.
- Staff or managers in quality assurance and quality control departments (QA/QC) responsible for monitoring production quality, analyzing and controlling product quality.
- Staff or managers in food safety and hygiene departments.
- Staff or managers in raw material procurement departments or food product business departments.
- Staff or managers responsible for nutrition and food safety in restaurants and hotels.
- Community nutrition consultants at nutrition centers focusing on food hygiene and safety or preventive healthcare centers.
- Staff or managers at product testing and quality evaluation centers such as Quatest 3, Vinacontrol, and similar organizations.
- Sales representatives for equipment related to the food technology industry.
- Specialists in departments related to science and technology, intellectual property, and food safety within government agencies and organizations (Departments of Industry and Trade, Departments of Science and Technology, Departments of Agriculture and Rural Development, Departments of Health, Food Safety Sub-Departments, Preventive Medicine Centers, etc.).
- Lecturers or researchers participating in teaching or research at universities, colleges, and research institutes both domestically and internationally.
- Opportunities for further study at the master's or doctoral level in Vietnam or abroad.

3. LEARNING OUTCOMES

PLO1: Understand the guidelines and policies of the Communist Party, as well as the laws and regulations of the State; apply fundamental science and basic disciplinary knowledge to solve professional problems.	PI 1.1: Understand fundamental knowledge of social sciences, national defense, political security, and law in professional activities and daily life.
	PI 1.2: Apply fundamental scientific knowledge and basic disciplinary knowledge to solve professional problems.

PLO2: Apply specialized knowledge to solve problems in the field of food technology; operate technological processes in professional practice and handle related technical issues..	PI 2.1: Apply specialized knowledge to control quality and ensure food safety and hygiene;
	PI 2.2: Apply experimental, practical, and design knowledge to operate food production processes and handle technical problems arising during production.
PLO3: Use communication skills to convey and exchange professional knowledge through various forms	PI 3.1: Use communication skills in teamwork and professional knowledge exchange
	PI 3.2: Deliver presentations and professional reports using different formats
PLO4: Analyze, synthesize, critically evaluate, and assess data and information to solve theoretical and practical problems in the field of food technology.	PI 4.1: Analyze and synthesize experimental data to explain food processing processes.
	PI 4.2: Critically evaluate experimental data to explain food processing processes.
PLO5: Apply digital competence and foreign language skills in professional activities; adapt to innovation trends, technological development, and global integration.	PI 5.1: Use office software and digital tools to adapt to innovation trends, technological development, and an integrated working environment.
	PI 5.2: Present professional ideas in English and demonstrate the ability to communicate and collaborate in multicultural and international environments.
PLO6: Competently use laboratory equipment from basic to advanced levels; demonstrate critical thinking skills in professional issues and adapt to changing working environments.	PI 6.1: Perform laboratory and practical procedures correctly, ensuring accuracy and safety.
	PI 6.2: Present and critically discuss professional issues and adapt to changes in the working environment.
PLO7: Demonstrate the roles and responsibilities of a food technology	PI 7.1: Demonstrate carefulness, precision, honesty, objectivity, lifelong

engineer in society and enterprises; maintain lifelong learning attitudes, discipline, and compliance with legal regulations.	learning attitudes, and strong responsibility in society and professional activities; PI 7.2: Comply with regulations, workplace rules, production procedures, and legal requirements in learning and professional practice.
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4. PROGRAM DURATION AND TOTAL ACADEMIC WORKLOAD

4.1. Program Duration: 4.5 years

4.2. Total Academic Workload: 150 credits (excluding 3 credits of Physical Education and 9 credits of National Defense and Security Education)

Program Structure	Credits
General Education Courses	24
Professional Education Courses	126
– Disciplinary Foundation and Basic Courses	36
– Major and Specialized Courses (if any)	46
– Supplementary Courses	36
– Graduation Thesis or Alternative Courses	8
Total	150

5. ADMISSION REQUIREMENTS

Applicants are admitted in accordance with the current admission regulations of Quy Nhon University and the admission regulations of the Ministry of Education and Training (MOET).

6. MODE OF STUDY AND GRADUATION REQUIREMENTS

6.1. Mode of study: The program is delivered under a credit-based education system

6.2. Graduation Requirements: Students must meet the following requirements to graduate:

- Fulfill the program learning outcomes of the training program.
- Accumulate the required number of courses and credits specified in the curriculum.
- Achieve a minimum cumulative grade point average (GPA) of 2.00 or higher.
- Complete all Physical Education courses and obtain the National Defense and Security Education certificate.
- Meet the foreign language and information technology (IT) proficiency standards as required by the University.

7. TEACHING METHODS AND ASSESSMENT OF LEARNING OUTCOMES

7.1 Teaching Methods:

Preparation by Lecturers

- Lecturers study the program educational objectives, curriculum framework, and course outlines in order to determine appropriate learning objectives, select relevant content, and apply effective teaching methods to achieve the best teaching outcomes.
- Lecturers prepare all required teaching materials and documentation, including lecture notes and necessary teaching equipment. Lecture materials must clearly present the objectives, content, teaching methods, teaching aids, skills, sequence, and instructional content. The objectives of each lesson and the teaching content must align with the overall objectives of the course (knowledge block), the required knowledge and skills standards, and the training program.
- The knowledge content in the lesson plan must be consistent with the content specified in the approved detailed course syllabus, which has been reviewed by the Faculty Council and approved by the Rector. Learning content must be closely linked to the teaching objectives and the curriculum.
- The teaching methods applied must be appropriate to the knowledge being delivered and suitable for the learners, and should combine multiple teaching methods within a course when necessary.

- Teaching and Learning Methods

- ✓ Face-to-Face Teaching: Lectures; Question-and-answer discussions.
- ✓ Indirect Teaching: Guided questions; Problem-solving approaches.
- ✓ Experiential Learning: Practical sessions and laboratory experiments; Internships and field practice.
- ✓ Interactive Learning and Learning: Group discussions; Seminar presentations.
- ✓ Self-Study: Homework assignments and independent study topics.

7.2 Learning Assessment

Assessment of students' learning outcomes is conducted in accordance with the Undergraduate Training Regulations issued under Decision No. 1487/QĐ-ĐHQN dated July 1, 2021 by the Rector of Quy Nhon University.

8. COURSES AND THEIR RELATIONSHIP WITH PROGRAM LEARNING OUTCOMES (PLOs)

* **Note:** X: Direct contribution, Y: Indirect contribution, L, M, H: Level of contribution to the PLOs (Low, Medium, High), A: Course used for assessment of the PLO indicators.

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
1	2020008	Introduction to Food Technology Engineering	Semester 1	General Education	2	Compulsory					Y,L		Y,L						X,L	
2	1090061	English 1	Semester 1	General Education	3	Compulsory	Y,L				Y,L					X,L				
3	2020547	Food Physics	Semester 1	Basic Major Knowledge	2	Compulsory					X,L		Y,L							
4	1030312	General Chemistry	Semester 1	Basic Major Knowledge	3	Compulsory		X,L							Y,L				Y,L	
5	1130299	Marxist-Leninist Philosophy	Semester 1	General Education	3	Compulsory	X,L								Y,L				Y,L	
6	1010349	Advanced Mathematics	Semester 1	Basic Major Knowledge	3	Compulsory		X,L							Y,L				X,L	
7	1030314	Laboratory Techniques and Safety	Semester 1	Basic Major Knowledge	1					Y,L					X,L				Y,L	

[illegible]

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
17	2020557	Organic Chemistry	Semester 3	Major Foundation Courses	2	Compulsory							X,L						Y,L	
18	2020011	Analytical Chemistry	Semester 3	Major Foundation Courses	2	Compulsory							X,L						Y,L	
19	2020012	Food Engineering 1	Semester 3	Major Foundation Courses	3	Compulsory			X,L				Y,L							
20	2020013	Physical Chemistry and Colloid Chemistry Laboratory	Semester 3	Supporting Knowledge	1	Compulsory				Y,M							X,M			
21	1050241	Basic Informatics (Social Sciences)	Semester 3	Supporting Knowledge	3	Compulsory									X,M				Y,L	
22	2020014	Technical Drawing – AutoCAD	Semester 3	Supporting Knowledge	3	Compulsory									X,L				Y,L	
23	2020778	Soft Skills	Semester 3	Supporting Knowledge	2	Compulsory						X,L			Y,L					
24	1130302	History of the Communist Party of Vietnam	Semester 4	General Education	2	Compulsory	X,M													Y,L
25	2020015	Food Engineering 2	Semester 4	Major Foundation Courses	3	Compulsory			X,L				Y,L							

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
26	1160540	Electrical and Electronic Engineering	Semester 4	Major Foundation Courses	3	Compulsory							X,M					Y,L		
27	2020017	General Microbiology	Semester 4	Major Foundation Courses	2	Compulsory			X,L						Y,L					
28	2020018	Food Chemistry	Semester 4	Major Foundation Courses	3	Compulsory			X,L						Y,L					
29	2020020	Analytical Chemistry Laboratory	Semester 4	Supporting Knowledge	1	Compulsory			Y,L								X,L		Y,L	
30	2020021	Organic Chemistry Laboratory	Semester 4	Supporting Knowledge	1	Compulsory			Y,L								X,L		Y,L	
31	2020784	Statistical Analysis and Experiment	Semester 4	Specialized Knowledge	2	Compulsory							Y,L		X,L					
32	1130091	Ho Chi Minh Thought	Semester 5	General Education	2	Compulsory	X,M													Y,L
33	1130002	Entrepreneurship	Semester 5	General Education	2	Compulsory						X,L			Y,L					
34	2020022	Food Microbiology	Semester 5	Major Foundation Courses	3	Compulsory		X,M,A							Y,M					
35	2020023	Food Biochemistry	Semester 5	Specialized	2	Compulsory		X,M,A							Y,M					

No.	Course Code	Course Name	Seme ster	Knowledg e Category	Cre dits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
				Knowled ge																
36	2020024	Toxicology and Food Safety	Seme ster 5	Specialize d Knowled ge	2	Compul sory			X,M ,A						Y,M					
37	2020025	Sensory Evaluation of Food	Seme ster 5	Specialize d Knowled ge	2	Compul sory					Y,M		X,M ,A		Y,L					
38	2020026	Sensory Evaluation Laboratory	Seme ster 5	Supportin g Knowled ge	1	Compul sory					X,M						Y,M			
39	2020019	Fundamental Principles of Food Processing	Seme ster 5	Specialize d Knowled ge	2	Compul sory					X,M		Y,M							
40	2020028	Course Project: Food Process and Equipment	Seme ster 5	Supportin g Knowled ge	2	Compul sory								Y,M					X,M	
41	2020029	Enzyme Technology	Seme ster 6	Specialize d Knowled ge	2	Compul sory						Y,M						X,M		
42	2020030	Measurement and Automation in Food Technology	Seme ster 6	Specialize d Knowled ge	2	Compul sory			Y,M									X,M ,A		

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
43	2020031	Principles of Food Preservation	Semester 6	Specialized Knowledge	2	Compulsory							Y,M						X,M	
44	2020038	English for Food Technology	Semester 6	Supporting Knowledge	2	Compulsory						X,M,A				X,M,A				
45	2020039	Food Biochemistry Laboratory	Semester 6	Supporting Knowledge	1	Compulsory				Y,M			Y,M				Y,M			
46	2020040	Food Microbiology Laboratory	Semester 6	Supporting Knowledge	1	Compulsory				Y,M			Y,M				Y,M			
47	2020041	Technical Internship at Food Processing Plants	Semester 6	Tổng nghiệp	1	Compulsory				Y,M	Y,M		Y,M							X,M
48	2020032	Food Additives	Semester 6	Specialized Knowledge	2	Elective			X,M				Y,M						Y,M	
49	2020033	Nutrition Science	Semester 6	Specialized Knowledge	2	Elective			Y,M				X,M							
50	2020034	Functional Foods	Semester 6	Specialized Knowledge	2	Elective			Y,M				X,M							

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
51	2020036	Instrumental Analysis Methods	Semester 6	Specialized Knowledge	2	Elective			Y,M				X,M							
52	2020037	Food Fermentation Technology	Semester 6	Specialized Knowledge	2	Elective			Y,M				X,M							
53	2020779	Food Refrigeration and Drying Technology	Semester 7	Specialized Knowledge	2	Compulsory			X,M,A				Y,H							
54	2020044	Food Analysis and Testing	Semester 7	Specialized Knowledge	2	Compulsory		X,H					Y,H							
55	2020045	Food Quality Management Systems	Semester 7	Specialized Knowledge	2	Compulsory			X,H,A					Y,M						Y,H
56	2020780	Specialized Laboratory 1	Semester 7	Supporting Knowledge	1	Compulsory		X,H									X,M			
57	2020781	Specialized Laboratory 2	Semester 7	Supporting Knowledge	1	Compulsory		X,H									X,M			
58	2020042	Occupational Safety and Hygiene	Semester 7	Specialized Knowledge	2	Elective							Y,M							X,H

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
59	2020043	Machinery in Food Processing	Semester 7	Specialized Knowledge	2	Elective							Y,M							X,H,A
60	2020048	Food Packaging Technology	Semester 7	Specialized Knowledge	2	Elective					X,M			Y,M						
61	2020049	Postharvest Technology	Semester 7	Specialized Knowledge	2	Elective								Y,M					X,H,A	
62	2020050	Food Supply Chain Management and Traceability	Semester 7	Specialized Knowledge	2	Elective						X,H		Y,M						
63	2020051	Fundamentals of Food Factory Design	Semester 7	Specialized Knowledge	2	Elective						X,H		Y,M						
64	2020052	Water Supply and Wastewater Treatment in Food Production	Semester 7	Specialized Knowledge	2	Elective						X,H		Y,M						
65	2020064	Special Topics in Food Technology	Semester 8	Specialized Knowledge	2	Elective								X,M					Y,M	
66	2020782	Specialized Laboratory 3	Semester 8	Supporting Knowledge	1	Compulsory				Y,H							X,H			

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
67	2020783	Specialized Laboratory 4	Semester 8	Supporting Knowledge	1	Compulsory				Y,H							X,H			
68	2020067	Food Technology Course Project	Semester 8	Supporting Knowledge	2	Compulsory								X,H	X,M				Y,M	
69	2020785	Industrial Internship in Food Technology	Semester 8	Supporting Knowledge	2	Compulsory						X,H								X,M
70	2020054	Beverage Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		X,H, A	Y,H					
71	2020055	Tea, Coffee, and Cocoa Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
72	2020056	Confectionery Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
73	2020057	Dairy Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
74	2020058	Seafood Processing Technology	Semester 8	Specialized Knowledge	2	Elective			X,H, A			Y,H		Y,H						

No.	Course Code	Course Name	Semester	Knowledge Category	Credits	Course Type	PLO1		PLO2		PLO3		PLO4		PLO5		PLO6		PLO7	
							1.1	1.2	2.1	2.2	3.1	3.2	4.1	4.2	5.1	5.2	6.1	6.2	7.1	7.2
75	2020059	Meat and Meat Products Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
76	2020060	Fruit and Vegetable Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
77	2020061	Edible Oil and Fat Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
78	2020062	Professional Skills	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
79	2020063	Cereal Processing Technology	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
80	2020065	Cleaner Production in the Food Industry	Semester 8	Specialized Knowledge	2	Elective						Y,H		Y,H	X,H					
81	2020786	Final Internship	Semester 9	Specialized Knowledge	5	Compulsory				X,H		X,H		X,H	X,H		X,H			X,H
82	2020070	Capstone Project	Semester 9	Specialized Knowledge	8	Compulsory		X,H, A	X,H, A			X,H, A		X,H, A	X,H, A			X,H, A	X,H, A	

9. PROGRAM CONTENT

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri me nt/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
I. Knowledge Block: General Education				36									
I.1. Political Science and Law				13									
1	1130299	Marxist–Leninist Philosophy	1	3	40	0	10	0	0	85		DPLS M	
2	1130300	Marxist–Leninist Political Economy	2	2	27	0	6	0	0	57	1130299	DPLS M	
3	1130301	Scientific Socialism	3	2	27	0	6	0	0	57	1130300	DPLS M	
4	1130302	History of the Communist Party of Vietnam	4	2	27	0	6	0	0	57	1130301	DPLS M	
5	1130091	Ho Chi Minh Thought	5	2	27	0	6	0	0	57	1130302	DPLS M	
6	1130049	Introduction to Law	2	2	27	0	6	0	0	57	1130300	DPLS M	
I.2. Physical Education, National Defense and Security Education				ĐK									
I.2.1. National Defense and Security Education				9									
7	1120168	National Defense and Security Education1 (*)	4	3	37		16			82		CNDS E	
8	1120169	National Defense and Security Education2 (*)	4	2	22		16			52	1120168	CNDS E	
9	1120170	National Defense and Security Education3 (*)	4	2	14			32		44	1120169	CNDS E	
10	1120171	National Defense and Security Education4 (*)	4	2	4			56		36	1120170	CNDS E	
I.2.2. Physical Education (SV chọn 1 trong 7 nhóm sau)				3									
11	1120172	Physical Education1 (Football 1) (*)	1	1	4			26		21		DPE	
12	1120173	Physical Education2 (Football 2) (*)	2	1	4			26		21	1120172	DPE	
13	1120174	Physical Education3 (Football 3) (*)	3	1	4			26		21	1120173	DPE	
14	1120175	Physical Education1 (Bóng chuyền 1) (*)	1	1	4			26		21		DPE	
15	1120176	Physical Education2 (Bóng chuyền 2) (*)	2	1	4			26		21	1120175	DPE	
16	1120177	Physical Education3 (Bóng chuyền 3) (*)	3	1	4			26		21	1120176	DPE	
17	1120178	Physical Education1 (Bóng rổ 1) (*)	1	1	4			26		21		DPE	
18	1120179	Physical Education2 (Bóng rổ 2) (*)	2	1	4			26		21	1120178	DPE	
19	1120180	Physical Education3 (Bóng rổ 3) (*)	3	1	4			26		21	1120179	DPE	

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri me nt/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
20	1120181	<i>Physical Education1 (Cầu lông 1) (*)</i>	1	1	4			26		21		DPE	
21	1120182	<i>Physical Education2 (Cầu lông 2) (*)</i>	2	1	4			26		21	1120181	DPE	
22	1120183	<i>Physical Education3 (Cầu lông 3) (*)</i>	3	1	4			26		21	1120182	DPE	
23	1120184	<i>Physical Education1 (Võ cổ truyền Việt Nam 1) (*)</i>	1	1	4			26		21		DPE	
24	1120185	<i>Physical Education2 (Võ cổ truyền Việt Nam 2) (*)</i>	2	1	4			26		21	1120184	DPE	
25	1120186	<i>Physical Education3 (Võ cổ truyền Việt Nam 3) (*)</i>	3	1	4			26		21	1120185	DPE	
26	1120187	<i>Physical Education1 (Võ Taekwondo 1) (*)</i>	1	1	4			26		21		DPE	
27	1120188	<i>Physical Education2 (Võ Taekwondo 2) (*)</i>	2	1	4			26		21	1120187	DPE	
28	1120189	<i>Physical Education3 (Võ Taekwondo 3) (*)</i>	3	1	4			26		21	1120188	DPE	
29	1120190	<i>Physical Education1 (Võ Karatedo 1) (*)</i>	1	1	4			26		21		DPE	
30	1120191	<i>Physical Education2 (Võ Karatedo 2) (*)</i>	2	1	4			26		21	1120190	DPE	
31	1120192	<i>Physical Education3 (Võ Karatedo 3) (*)</i>	3	1	4			26		21	1120191	DPE	
32	1120239	<i>Physical Education1 (Pickleball 1) (*)</i>	1	1	4			26		21		DPE	
33	1120240	<i>Physical Education2 (Pickleball 2) (*)</i>	2	1	4			26		21	1120239	DPE	
34	1120241	<i>Physical Education3 (Pickleball 3) (*)</i>	3	1	4			26		21	1120240	DPE	
I.3. Foreign Language				7									
35	1090061	English 1	1	3	45	0	0	0	00	90	0	DFL	
36	1090166	English 2	2	4	60	0	0	0	0	120	1090061	DFL	
I.4. Social Sciences / Mathematics Natural Sciences and Environment Management Sciences				4									
37	1130002	Entrepreneurship Communication Skills	5	2	25	0	10	0	0	55		DNS	
38	2030003	Entrepreneurship Communication Skills	2	2	20	5	10	0	0	60		DNS	
II. Professional Education Knowledge Block				126									
II.1. Major Foundation Courses and Basic Disciplinary Knowledge				36									
39	1010349	Advanced Mathematics	1	3	31	14	0	0	0	90		DMS	
40	1010350	Statistics and Calculation Methods	2	3	30	15	0	0	0	90	1010349	DMS	
41	2020547	Food Physics	1	2	20	6	8	0	0	56		DNS	

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri me nt/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
42	1030312	General Chemistry	1	3	24	15	12	0	0	84		DNS	
43	1030314	Laboratory Techniques and Safety	1	1	10	3	0	4	0	28		DNS	
44	2020009	Physical Chemistry and Colloid Chemistry	2	3	35	10	0	0	0	90	1010349 2020547 1030312	DNS	
45	2020557	Organic Chemistry	3	2	24	6	0	0	0	60	1030312	DNS	
46	2020011	Analytical Chemistry	3	2	24	4	4	0	0	58	2020009	DNS	
47	2020012	Food Engineering 1	3	3	30	10	10	0	BTL	85	1010350 2020009	DNS	
48	2020015	Food Engineering 2	4	3	38	3	8	0	BTL	86	2020012	DNS	
49	1160540	Electrical and Electronic Engineering	4	3	35	10	0	0	0		1010349	DET	
50	2020017	General Microbiology	4	2	26	0	8	0	0	56		DNS	
51	2020018	Food Chemistry	4	3	39	0	12	0	0	84	2020557	DNS	
52	2020022	Food Microbiology	5	3	39	0	12	0	0	84	2020017	DNS	
II.2. Major Knowledge				46									
II.2.1. Compulsory Courses				22									
53	2020019	Fundamental Principles of Food Processing	4	2	22	0	16	0	0	52		DNS	
54	2020023	Food Biochemistry	5	2	26	0	8	0	0	56	2020012	DNS	
55	2020024	Toxicology and Food Safety	5	2	26	0	8	0	0	56	2020022 2020023	DNS	
56	2020025	Sensory Evaluation of Food	5	2	24	2	8		0	56	2020018	DNS	
57	2020029	Enzyme Technology	6	2	26	0	8	0	0	56	2020022 2020023	DNS	
58	2020030	Measurement and Automation in Food Technology	6	2	22	4	8	0	BTL	56	1160540 2020015	DNS	
59	2020031	Principles of Food Preservation	6	2	26	0	8	0	0	56	2020022 2020023	DNS	
60	2020044	Food Analysis and Testing	7	2	26	2	4	0	0	58	2020011	DNS	
61	2020045	Food Quality Management Systems	7	2	26	0	8	0	0	56	2020019	DNS	
62	2020784	Statistical Analysis and Experimental Design in Food Technology	4	2	14	0	2	30	0	44	1010350	DNS	
63	2020779	Food Refrigeration and Drying Technology	7	2	22	6	4	0	0	15	2020015 2020016 2020018	DNS	

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri ment/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
<i>II.2.2. Elective Courses (24TC/48TC)</i>													
64	2020064	Special Topics in Food Technology	8	2	20	0	20	0	0	50	2020015 2020019	DNS	
65	2020042	Occupational Safety and Hygiene	7	2	26	4	0	0	0	60	2020015 2020024	DNS	
66	2020032	Food Additives	6	2	20	0	20	0	0	50	2020019	DNS	
67	2020033	Nutrition Science	6	2	20	0	20	0	0	50	2020018	DNS	
68	2020034	Functional Foods	6	2	20	0	20	0	0	50	2020018	DNS	
69	2020036	Instrumental Analysis Methods	6	2	18	2	4	16	0	50	2020011	DNS	
70	2020037	Food Fermentation Technology	6	2	26	0	8	0	0	56	2020022 2020023	DNS	
71	2020043	Machinery in Food Processing	7	2	24	0	12	0	0	54	2020015	DNS	
72	2020048	Food Packaging and Processing Technology	7	2	25	0	10	0	0	55	2020018 2020019	DNS	
73	2020049	Postharvest Technology	7	2	26	0	8	0	0	56	2020022 2020023	DNS	
74	2020050	Food Supply Chain Management and Traceability	7	2	26	0	8	0	0	56	2020031	DNS	
75	2020051	Fundamentals of Food Factory Design	7	2	22	4	8	0	Major Assg ignm ent	56	2020014 2020015	DNS	
76	2020052	Water Supply and Wastewater Treatment in Food Production	7	2	26	4	0	0	0	60	2020015 2020022	DNS	
77	2020054	Beverage Production Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
78	2020055	Tea, Coffee, and Cocoa Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
79	2020056	Confectionery Production Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
80	2020057	Dairy Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
81	2020058	Seafood Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
82	2020059	Meat and Meat Products Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
83	2020060	Fruit and Vegetable Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri ment/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
84	2020061	Edible Oil and Fat Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
85	2020062	Professional Skills	8	2	20	0	20	0	0	50	2020015 2020019	DNS	
86	2020063	Cereal Processing Technology	8	2	26	0	8	0	0	56	2020015 2020019	DNS	
87	2020065	Cleaner Production in the Food Industry	8	2	20	6	8	0	0	56	2020015 2020019	DNS	
II.3. Supporting Knowledge				36									
II.3.1. Professional Training and Skill Development				28									
88	2020008	Introduction to Food Technology Engineering	1	2	20	4	8	4	0	54		DNS	
89	2020548	Food Physics Laboratory	2	1	0	0	0	30	0	15	2020547	DNS	
90	1030313	General Chemistry Laboratory	2	1	0	0	0	30	0	15	1030312 1030314	DNS	
91	2020013	Physical Chemistry and Colloid Chemistry Laboratory	3	1	0	0	0	30	0	15	1030313 2020009	DNS	
92	1050241	Basic Informatics (Social Sciences)	3	3	24	6	0	30	0	90		DIT	
93	2020014	Technical Drawing – AutoCAD	3	3	28	8	0	18	0	81		DNS	
94	2020020	Analytical Chemistry Laboratory	4	1	0	0	0	30	0	15	2020011	DNS	
95	2020021	Organic Chemistry Laboratory	4	1	0	0	0	30	0	15	2020557	DNS	
96	2020026	Sensory Evaluation of Food Laboratory	5	1	0	0	0	30	0	15	2020025	DNS	
97	2020778	Soft Skills	3	2	21	0	0	18	0	51		DNS	
98	2020038	English for Food Technology	6	2	26	0	8	0	0	56	1090166 2020019 2020023	DNS	
99	2020039	Food Biochemistry Laboratory	6	1	0	0	0	30	0	15	2020023	DNS	
100	2020040	Food Microbiology Laboratory	6	1	0	0	0	30	0	15	2020022	DNS	
101	2020780	Specialized Laboratory 1	7	1	0	0	0	30	0	15	2020031 2020044	DNS	
102	2020781	Specialized Laboratory 2	7	1	0	0	0	30	0	15	2020031 2020044	DNS	
103	2020782	Specialized Laboratory 3	8	1	0	0	0	30	0	15	2020031 2020044	DNS	

N o.	Course Code	Course Name	Se mes ter	Cre dits	The ory	Ass igh men t	Dis cuss ion	Exp eri me nt/ Pra ctic e	Othe rs	Self - stu dy Ho urs	Prerequi site Course Code	Depart ment in charge	Not e
104	2020783	Specialized Laboratory 4	8	1	0	0	0	30	0	15	2020031 2020044	DNS	
105	2020028	Course Project: Food Process and Equipment	5	2	0	0	60	0	ĐA	30	2020014 2020015	DNS	
106	2020067	Food Technology Course Project	8	2	0	0	60	0	ĐA	30	2020028	DNS	
II.3.2. Professional Internship, Final Internship				8									
107	2020041	Technical Internship at the Factory	6	1	0	0	0	90	TT	45	2020015	DNS	
108	2020785	Food Technology Internship at the Factory	8	2	0	0	0	180	TT	90	2020041	DNS	
109	2020786	Final Internship	9	5	0	0	0	450	TT	225	2020068	DNS	
II.4. Graduation Thesis				8									
110	2020070	Capstone Project	9	8	0	0	240	0	ĐA	120		DNS	

10. TENTATIVE TEACHING PLAN

Semester 1:

No.	Course	Course Name	Credits	In-class hours			Experiment/Practic e	Others	Self - stu dy Ho urs	Course Code	Department in charge	Note
				Theor y	Ass igh me nt	Dis cuss ion						
1	1130299	Marxist–Leninist Philosophy	3	40	0	10	0	0	85		DPLSM	
2	1090061	English 1	3	45	0	0	0	0	90		DFL	
3	1010349	Advanced Mathematics	3	31	14	0	0	0	90		DMS	
4	2020547	Food Physics	2	20	6	8	0	0	56		DNS	
5	1030312	General Chemistry	3	24	15	12	0	0	84		DNS	
6	1030314	Laboratory Techniques and Safety	1	10	3	0	4	0	28		DNS	
7	2020008	Introduction to Food Technology Engineering	2	20	4	8	4	0	54		DNS	
Choose 1 of the following 8 courses PHYSICAL EDUCATION												
8	1120172	<i>Physical Education1 (Football 1) (*)</i>	1	4	0	0	26	0	21		DPE	
9	1120175	<i>Physical Education1 (Bóng chuyền 1) (*)</i>	1	4	0	0	26	0	21		DPE	

10	1120178	<i>Physical Education1 (Bóng rổ 1) (*)</i>	1	4	0	0	26	0	21		DPE	
11	1120181	<i>Physical Education1 (Cầu lông 1) (*)</i>	1	4	0	0	26	0	21		DPE	
12	1120184	<i>Physical Education1 (Võ cổ truyền Việt Nam 1) (*)</i>	1	4	0	0	26	0	21		DPE	
13	1120187	<i>Physical Education1 (Võ Taekwondo 1) (*)</i>	1	4	0	0	26	0	21		DPE	
14	1120190	<i>Physical Education1 (Võ Karatedo 1) (*)</i>	1	4	0	0	26	0	21		DPE	
15	1120239	<i>Physical Education1 (Pickleball 1) (*)</i>	1	4	0	0	26	0	21		DPE	
Total: 18 Credits												

Semester2:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practise	Internship, Project	Self-study Hours	Course Code	Department in charge	Notes
				Theory	Assignment	Discussion						
1	1130300	Marxist–Leninist Political Economy	2	27	0	6	0	0	57	1130299	DPLSM	
2	1130049	Introduction to Law	2	27	0	6	0	0	57	1130300	DPLSM	
3	1090166	English 2	4	60	0	0	0	0	120	1090061	DFL	
4	2030003	Communication Skills	2	18	0	4	20	0	48	0	DSSH	
5	1010350	Statistics and Calculation Methods	3	30	15	0	0	0	90	1010349	DMS	
6	2020009	Physical Chemistry and Colloid Chemistry	3	35	10	0	0	0	90	1010349 2020547 1030312	DNS	
7	2020548	Food Physics Laboratory	1	0	0	0	30	0	15	2020547	DNS	
8	1030313	General Chemistry Laboratory	1	0	0	0	30	0	15	1030312 1030314	DNS	
Select 1 of the following 8 courses PHYSICAL EDUCATION												
9	1120173	<i>Physical Education2 (Football 2) (*)</i>	1	4	0	0	26	0	21	1120172	DPE	
10	1120176	<i>Physical Education2 (Bóng chuyền 2) (*)</i>	1	4	0	0	26	0	21	1120175	DPE	
11	1120179	<i>Physical Education2 (Bóng rổ 2) (*)</i>	1	4	0	0	26	0	21	1120178	DPE	
12	1120182	<i>Physical Education2 (Cầu lông 2) (*)</i>	1	4	0	0	26	0	21	1120181	DPE	
13	1120185	<i>Physical Education2 (Võ cổ truyền Việt Nam 2) (*)</i>	1	4	0	0	26	0	21	1120184	DPE	

14	1120188	Physical Education2 (Võ Taekwondo 2) (*)	1	4	0	0	26	0	21	1120187	DPE	
15	1120191	Physical Education2 (Võ Karatedo 2) (*)	1	4	0	0	26	0	21	1120190	DPE	
16	1120240	Physical Education2 (Pickleball 2) (*)	1	4	0	0	26	0	21	1120239	DPE	
Total: 19 Credits												

Semester3:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Notes
				Theory	Assignment	Discussion						
1	1130301	Scientific Socialism	2	27	0	6	0	0	57	1130300	DPLSM	
2	2020557	Organic Chemistry	2	24	6	0	0	0	60	1030312	DNS	
3	2020011	Analytical Chemistry	2	24	4	4	0	0	58	2020009	DNS	
4	2020012	Food Engineering 1	3	30	10	10	0	BTL	85	1010350 2020009	DNS	
5	2020013	Physical Chemistry and Colloid Chemistry Laboratory	1	0	0	0	30	0	15	1030313 2020009	DNS	
6	1050241	Basic Informatics (Social Sciences)	3	24	6	0	30	0	90		DIT	
7	2020014	Technical Drawing – AutoCAD	3	28	8	0	18	0	81		DNS	
8	2020778	Soft Skills	2	21	0	0	18	0	51		DNS	
Choose 1 of the 8 Physical Education courses												
9	1120174	Physical Education3 (Football 3) (*)	1	4	0	0	26	0	21	1120173	DPE	
10	1120177	Physical Education3 (Bóng chuyền 3) (*)	1	4	0	0	26	0	21	1120176	DPE	
11	1120180	Physical Education3 (Bóng rổ 3) (*)	1	4	0	0	26	0	21	1120179	DPE	
12	1120183	Physical Education3 (Cầu lông 3) (*)	1	4	0	0	26	0	21	1120182	DPE	
13	1120186	Physical Education3 (Võ cổ truyền Việt Nam 3) (*)	1	4	0	0	26	0	21	1120185	DPE	
14	1120189	Physical Education3 (Võ Taekwondo 3) (*)	1	4	0	0	26	0	21	1120188	DPE	
15	1120192	Physical Education3 (Võ Karatedo 3) (*)	1	4	0	0	26	0	21	1120191	DPE	
16	1120241	Physical Education3 (Pickleball 3) (*)	1	4	0	0	26	0	21	1120240	DPE	
Total: 19 credits												

Semester4:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
1	1130302	History of the Communist Party of Vietnam	2	27	0	6	0	0	57		DPLSM	
2	2020015	Food Engineering 2	3	38	3	8	0	Major Assignment	86	2020012	DNS	
3	1160540	Electrical and Electronic Engineering	3	35	10	0	0	0		1010349	DET	
4	2020017	General Microbiology	2	26	0	8	0	0	56		DNS	
5	2020018	Food Chemistry	3	39	0	12	0	0	84	2020557	DNS	
6	2020020	Analytical Chemistry Laboratory	1	0	0	0	30	0	15	2020011	DNS	
7	2020021	Organic Chemistry Laboratory	1	0	0	0	30	0	15	2020557	DNS	
8	2020784	Statistical Analysis and Experimental Design in Food Technology	2	14	0	2	30	0	44	1010350	DNS	
9	1120168	National Defense and Security Education1 (*)	3	37	0	16	0	0	82		CNDSE	
10	1120169	National Defense and Security Education2 (*)	2	22	0	16	0	0	52	1120168	CNDSE	
11	1120170	National Defense and Security Education3 (*)	2	14	0	0	32	0	44	1120169	CNDSE	
12	1120171	National Defense and Security Education4 (*)	2	4	0	0	56	0	36	1120170	CNDSE	
Total: 26 Credits												

Semester5:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
1	1130091	Ho Chi Minh Thought	2	27	0	6	0	0	57	1130302	DPLSM	
2	1130002	Entrepreneurship	2	25	0	10	0	0	55	0	DFBA	
3	2020022	Food Microbiology	3	39	0	12	0	0	84	2020017	DNS	
4	2020023	Food Biochemistry	2	26	0	8	0	0	56	2020018	DNS	

5	2020024	Toxicology and Food Safety	2	26	0	8	0	0	56	2020022 2020023	DNS	
6	2020025	Sensory Evaluation of Food	2	24	2	8	0	0	56	2020018	DNS	
7	2020026	Sensory Evaluation of Food Laboratory	1	0	0	0	30	0	15	2020025	DNS	
8	2020019	Fundamental Principles of Food Processing	2	22	0	16	0	0	52		DNS	
9	2020028	Course Project: Food Process and Equipment	2	0	0	60	0	ĐA	30	2020014 2020015	DNS	
Total: 18 Credits												

Semester6:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
Compulsory Courses												
1	2020029	Enzyme Technology	2	26	0	8	0	0	56	2020022 2020023	DNS	
2	2020030	Measurement and Automation in Food Technology	2	22	4	8	0	Major Assignment	56	1160540 2020015	DNS	
3	2020031	Principles of Food Preservation	2	26	0	8	0	0	56	2020022 2020023	DNS	
4	2020038	English for Food Technology	2	26	0	8	0	0	56	1090166 2020019 2020023	DNS	
5	2020039	Food Biochemistry Laboratory	1	0	0	0	30	0	15	2020023	DNS	
6	2020040	Food Microbiology Laboratory	1	0	0	0	30	0	15	2020022	DNS	
7	2020041	Technical Internship at the Factory	1	0	0	0	90	TT	45	2020015	DNS	
Elective courses: select 6 out of 10 credits												
8	2020032	Food Additives	2	20	0	20	0	0	50	2020019	DNS	
9	2020033	Nutrition Science	2	20	0	20	0	0	50	2020018	DNS	
10	2020034	Functional Foods	2	20	0	20	0	0	50	2020018	DNS	
12	2020036	Instrumental Analysis Methods	2	18	2	4	16	0	50	2020011	DNS	
12	2020037	Food Fermentation Technology	2	26	0	8	0	0	56	2020022 2020023	DNS	

Total: 17 Credits

Semester7:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Project	Internship,	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
Compulsory Courses												
1	2020779	Food Refrigeration and Drying Technology	2	22	6	4	0	0	15	2020015 1160540 2020018	DNS	
2	2020044	Food Analysis and Testing	2	26	2	4	0	0	58	2020011	DNS	
3	2020045	Food Quality Management Systems	2	26	0	8	0	0	56	2020019	DNS	
4	2020780	Specialized Laboratory 1	1	0	0	0	30	0	15	2020031 1030314	DNS	
5	2020781	Specialized Laboratory 2	1	0	0	0	30	0	15	2020031 1030314	DNS	
Elective Courses: Select 8/14 Credits												
6	2020042	Occupational Safety and Hygiene	2	26	4	0	0	0	60	2020015 2020024	DNS	
7	2020043	Machinery in Food Processing	2	24	0	12	0	0	54	2020015	DNS	
8	2020048	Food Packaging and Packing Technology	2	25	0	10	0	0	55	2020018 2020019	DNS	
9	2020049	Postharvest Technology	2	26	0	8	0	0	56	2020022 2020023	DNS	
10	2020050	Food Supply Chain Management and Traceability	2	26	0	8	0	0	56	2020031	DNS	
11	2020051	Fundamentals of Food Factory Design	2	22	4	8	0	BTL	56	2020014 2020015	DNS	
12	2020052	Water Supply and Wastewater Treatment in Food Production	2	26	4	0	0	0	60	2020015 2020022	DNS	
Total: 16 Credits												

Semester8:

No.	Course	Course Name	Credits	In-class hours			Experiment / Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
Compulsory Courses												
1	2020782	Specialized Laboratory 3	1	0	0	0	30	0	15	2020031 2020044	DNS	
2	2020783	Specialized Laboratory 4	1	0	0	0	30	0	15	2020031	DNS	

No.	Course	Course Name	Credits	In-class hours			Experiment / Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
										2020044		
3	2020067	Food Technology Course Project	2	0	0	60	0	Project	30	2020028	DNS	
4	2020785	Food Technology Internship at the Factory	2	0	0	0	180	Internship	90	2020041	DNS	
Elective Courses: Select 10/22 Credits												
5	2020064	Special Topics in Food Technology	2	20	0	20	0	0	50	2020015 2020019	DNS	
6	2020054	Beverage Production Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
7	2020055	Tea, Coffee, and Cocoa Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
8	2020056	Confectionery Production Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
9	2020057	Dairy Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
10	2020058	Seafood Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
11	2020059	Meat and Meat Products Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
12	2020060	Fruit and Vegetable Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
13	2020061	Edible Oil and Fat Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
14	2020062	Professional Skills	2	20	0	20	0	0	50	2020015 2020019	DNS	
15	2020063	Cereal Processing Technology	2	26	0	8	0	0	56	2020015 2020019	DNS	
16	2020065	Cleaner Production in the Food Industry	2	20	6	8	0	0	56	2020015 2020019	DNS	
Total: 16 Credits												

Semester9:

No.	Course	Course Name	Credits	In-class hours			Experiment/ Practice	Internship, Project	Self-study Hours	Course Code	Department in charge	Note
				Theory	Assignment	Discussion						
Compulsory Courses												
1	2020786	Final Internship	5	0	0	0	450	Interns	225	2020068	DNS	

								hip				
2	2020070	Capstone Project	8	0	0	240	0	Pro ject	120		DNS	
Total: 13 Credits												

11. GUIDELINES FOR TRAINING PROGRAM IMPLEMENTATION

This training program is applied to students enrolled in the Food Technology major starting from the 2025 intake.

The training process is implemented based on the designed curriculum, training objectives, target learners, workforce requirements, and specific training needs. For elective courses, depending on practical conditions, development trends, and societal demands, the Faculty will advise students to select appropriate courses.

The Dean of the Department is responsible for organizing and guiding the principles for developing detailed course syllabi to ensure that the program objectives, content, and requirements are met, while also satisfying the needs of learners and society.

The training program will be reviewed and updated at least once every two years to keep pace with the development of the Food Technology field and to meet socio-economic development needs.

Gia Lai, July 22, 2025

RECTOR

Assoc. Prof. Dr. Doan Duc Tung