



CREDIT BASED CURRICULUM

(Pursuant to the decision: 3000/QD-DHNL-DT, November -24-2014 of President)

Credit based Training System: Formal Undergraduate (Full-time)

Faculty : Faculty of Engineering and Technology

Discipline : Mechanical Engineering Technology

Major: Agricultural Product - Food Processing and Preservation Engineering

Minimum credits : 135 Credits

Minimum GPA: 2.0

| No | Module | English subjects | Credits | Total Number | Theory | Practice | Internship | Project | Thesis | Year | SM | Prior study | Prerequisite | Concurrent |
|-----------------------------------|--------|---|-------------|--------------|--------------|--------------|------------|------------|------------|------|----|------------------|--------------|------------|
| I. Fundamental knowledge : | | | | | | | | | | | | | | |
| <i>I.1 Required subjects</i> | | | | | | | | | | | | | | |
| 1 | 200106 | Phylosophy of Marxism and Leninism | 5.0 | 75.0 | 75.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 2 | 202108 | Advanced Mathematics A1 | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 3 | 202201 | General Physics 1 | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 4 | 202202 | Physics Experiments 1 | 1.0 | 30.0 | 0.0 | 30.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 5 | 202501 | Physical Education 1 | 1.0 | 45.0 | 0.0 | 45.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 6 | 213603 | English 1 | 4.0 | 60.0 | 60.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 7 | 200201 | Military training (theory) | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 8 | 200202 | Military training (practice) | 3.0 | 90.0 | 0.0 | 90.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 9 | 202109 | Advanced Mathematics A2 | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 10 | 202206 | General Physics 2 | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 11 | 202502 | Physical Education 2 | 1.0 | 45.0 | 0.0 | 45.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 12 | 202622 | General Law | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 13 | 213604 | English 2 | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | 213603 | | |
| 14 | 200104 | History of the Communist's Party of Vietnam | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| 15 | 202110 | Advanced Mathematics A3 | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | 202108 202109 | | |
| 16 | 214103 | General Informatics | 3.0 | 60.0 | 30.0 | 30.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| 17 | 200107 | Ho Chi Minh Ideology | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 2 | | | |
| 18 | 202121 | Probability and Statistics | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 2 | 202110 | | |
| Total | | | 47.0 | 840.0 | 600.0 | 240.0 | 0 | 0.0 | 0.0 | | | | | |



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|---|--------|--|-------------|--------------|--------------|--------------|------------|-------------|------------|------|----|-------------|--------------|------------|
| <i>I.2 Elective subject - completed 0101/accumulated at least 2 credits : 2 credits</i> | | | | | | | | | | | | | | |
| 1 | 202620 | Communication skills | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 2 | 208416 | Principles of Management | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| 3 | 208438 | Project Management | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| Total | | | 6.0 | 90.0 | 90.0 | 0.0 | 0 | 0.0 | 0.0 | | | | | |
| II. Fundamental specialized knowledge : | | | | | | | | | | | | | | |
| <i>II.1 Required subjects</i> | | | | | | | | | | | | | | |
| 1 | 207108 | Descriptive geometry & Engineering drawing | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 1 | | | |
| 2 | 207103 | Basic Theory of Mechanics | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | | | |
| 3 | 207122 | Mechanical Engineering drawing | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 1 | 2 | 207108 | | |
| 4 | 207107 | Tolerance & Measurement Techniques | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| 5 | 207111 | Principles of Machine | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | 207103 | | |
| 6 | 207113 | Material & Metal Technology | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | 207103 | | |
| 7 | 207121 | Material & Metal Technology | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 1 | | | |
| 8 | 207100 | Machine Component Design | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 2 | 207113 | | |
| 9 | 207109 | Basic Electrical Engineering | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 2 | 2 | | | |
| 10 | 207202 | Fluids Mechanics | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 2 | | | |
| 11 | 207220 | Fundamentals of Thermodynamics | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 2 | 2 | | | |
| 12 | 207101 | Machine Component Design Project | 1.0 | 30.0 | 0.0 | 0.0 | 0 | 30.0 | 0.0 | 3 | 1 | 207100 | | |
| 13 | 207110 | Basic Electronics | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 1 | 202202 | | |
| 14 | 207504 | Pneumatic & Hydraulic System | 3.0 | 60.0 | 30.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 2 | | | |
| Total | | | 33.0 | 570.0 | 420.0 | 120.0 | 0 | 30.0 | 0.0 | | | | | |

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| <i>II.2 Elective subject - completed 0201/accumulated at least 2 credits : 2 credits</i> | | | | | | | | | | | | | | |
| 1 | 207605 | Programing Techniques | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 2 | 2 | 214103 | | |
| 2 | 207615 | Numerical Methods | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 2 | 2 | 202109 202108 | | |
| Total | | | 4.0 | 90.0 | 30.0 | 60.0 | 0 | 0.0 | 0.0 | | | | | |
| III. Specialized knowledge : | | | | | | | | | | | | | | |
| <i>III.1 Required subjects</i> | | | | | | | | | | | | | | |
| 1 | 207127 | Welding-Benchwork Manufacturing Technique Practice | 2.0 | 60.0 | 0.0 | 0.0 | 60 | 0.0 | 0.0 | 2 | 2 | 207121 | | |
| 2 | 207126 | Machining Manufacturing Technique Practice | 2.0 | 60.0 | 0.0 | 0.0 | 60 | 0.0 | 0.0 | 3 | 1 | 207121 | | |
| 3 | 207221 | Experimental Planning Method & Data Processing | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 3 | 1 | 202121 | | |
| 4 | 207212 | Technology & Equipments of Paddy Processing | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 2 | | | |
| 5 | 207216 | Farm Products and Food Machinery | 3.0 | 60.0 | 30.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 2 | | | |
| 6 | 207217 | Lifting Machinery | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 3 | 2 | | | |
| 7 | 207222 | Drying Techniques | 3.0 | 60.0 | 30.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 2 | 207220 | | |
| 8 | 207224 | Heat Transfer & Heat Exchangers | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 3 | 2 | 207220 | | |
| 9 | 207201 | Operation,Maintenance,Repair The Processing design | 3.0 | 75.0 | 15.0 | 60.0 | 0 | 0.0 | 0.0 | 4 | 1 | | | |
| 10 | 207218 | Project of Farm Products anf Food Processing Plant | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 4 | 1 | | | |
| 11 | 207223 | Internship | 2.0 | 60.0 | 0.0 | 60.0 | 0 | 0.0 | 0.0 | 4 | 1 | | | |
| 12 | 207233 | Fundamental of Food Engineering | 3.0 | 60.0 | 30.0 | 30.0 | 0 | 0.0 | 0.0 | 4 | 1 | 207222 | | |
| Total | | | 29.0 | 630.0 | 240.0 | 270.0 | 120 | 0.0 | 0.0 | | | | | |
| <i>III.2 Elective subject - completed 0301/accumulated at least 2 credits : 12 credits</i> | | | | | | | | | | | | | | |
| 1 | 207117 | Autocad | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 1 | | | |
| 2 | 207120 | Non - Metal Materials | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 3 | 1 | | | |
| 3 | 207125 | Software Applications in Machine Design | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 1 | 207100 | | |
| 4 | 207214 | Saparation Machinery and Equipments | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 1 | | | |
| 5 | 207215 | Pneudraulic Machinery and Equipments | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 1 | | | |



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| 6 | 207300 | English in Engineering | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 3 | 1 | | | |
| 7 | 207416 | Refrigeration Equipments | 2.0 | 45.0 | 15.0 | 30.0 | 0 | 0.0 | 0.0 | 3 | 2 | | | |
| 8 | 207204 | Technology & Equipment of animal Feed Producing | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 4 | 1 | | | |
| 9 | 207211 | Sugar cane Producing Technology | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 4 | 1 | | | |
| Total | | | 18.0 | 345.0 | 195.0 | 150.0 | 0 | 0.0 | 0.0 | | | | | |
| <i>III.3 Elective subject - completed 0401/accumulated at least 2 credits : 10 credits</i> | | | | | | | | | | | | | | |
| 1 | 207130 | Engineering Mechanics | 2.0 | 30.0 | 30.0 | 0.0 | 0 | 0.0 | 0.0 | 4 | 2 | 207100 | | |
| 2 | 207226 | Bachelor's Thesis | 10.0 | 150.0 | 0.0 | 0.0 | 0 | 0.0 | 150.0 | 4 | 2 | 207223 | | |
| 3 | 207230 | Processing Machinery | 3.0 | 45.0 | 45.0 | 0.0 | 0 | 0.0 | 0.0 | 4 | 2 | 207223 | | |
| 4 | 207231 | Graduated Essay | 5.0 | 75.0 | 0.0 | 0.0 | 0 | 0.0 | 75.0 | 4 | 2 | 207223 | | |
| Total | | | 20.0 | 300.0 | 75.0 | 0.0 | 0 | 0.0 | 225.0 | | | | | |

Total credits of required subjects : 109 credits

Total credits of elective subjects : 26 credits

(*) Conditional Study Program, Certificates will be issued upon completion

Graduation Methods:

1. Thesis (10 credits)
2. Essay (5 credits) + completion of 5 credits of elective subjects III.3
3. The subjects can replace thesis (Faculty of Engineering and Technology not applicable)

President of Nong Lam University - Ho Chi Minh City



Assoc.Prof.Dr.Nguyen Hay

Head of Academic Affairs Department

Dr. Tran Dinh Ly

Ho Chi Minh city, November 24-2014
Dean of Faculty of Engineering and Technology

Dr. Nguyen Huy Bich